

Coming on Draft: Du Bocq Saison 1858

Seattle, October 18, 2016:

Merchant du Vin and Du Bocq Brewery proudly announce that **Saison 1858**, an authentic Belgian national treasure from this traditional brewery, is coming on draft, joining the bottles that have been sold in the US since 2014.

BRASSERIE DU
BOCQ

Est. 1858



Du Bocq Brewery, in the Condroz region of Wallonia, Belgium, brews superb, authentic Belgian ales in the traditional manner: top quality malt and hops; classic Belgian ale yeast; pure water; and over 150 years of brewing experience. Du Bocq beers are a taste of Belgium in your glass.

Saison 1858 is a classic Belgian saison ("season" in French) - a style first brewed at Belgian and French farms, to be served with meals to agricultural workers. It has a hazy amber-gold color, medium body, and a complex Belgian-yeast aroma; the flavor is crisp, with a bit of inviting, dynamic acidity balanced by forward hops. *6.4% ABV; 1.070 OG; 38 IBU.*

Food Pairings: Saison 1858 pairs beautifully at the table with a huge range of foods, but especially cream soups or full-flavored entrées like

roasted duck, braised greens, or wild mushrooms. Saison 1858 accompanies pickled or smoked foods and vinaigrette-dressed salads brilliantly.

Sold in a case of 6 x 750 mL (25.4 oz.) bottles and 30-liter (7.92 gal.) steel kegs.

Look for Saison 1858 on draft starting in November 2016

In addition to Du Bocq, Merchant du Vin imports Samuel Smith's from England; Traquair House from Scotland; Ayinger and Certified Organic Pinkus beers from Germany; Lindemans lambics, Green's Gluten-Free beers and the Trappist beers of Orval, Westmalle, and Rochefort from Belgium.

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Contact: Craig Hartinger craigh@mdvbeer.com (253) 656-0321
119 First Ave. S., Suite 400, Seattle, WA 98104

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