

IMPORTED
BELGIAN
BEER

BRASSERIE DU BOCQ®

Est. 1858

Blanche de Namur

Saison

1858



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Brasserie Du Bocq was founded in the Condroz region of Wallonia, Belgium, in 1858. Since that time, they have been making superb, authentic Belgian ales in the traditional manner: top quality malt and hops; classic Belgian ale yeast; pure water; and bottle-conditioning for perfect carbonation and mouthfeel. Du Bocq beers are a true taste of history, and to this day the brewery is owned by the same family that founded it over 150 years ago.



Blanche de Namur is a classic Belgian witbier or bière blanche (“white beer”) made from barley malt and unmalted wheat. The opaque, cloudy pale gold color comes from the wheat and from bottling with live brewer’s yeast for carbonation. The aroma and flavor are inviting and refreshing, highlighting the classic witbier spices of coriander and bitter orange peel, balanced with fruitiness. Blanche de Namur shows smooth, rich body and a bit of thirst-quenching acidity in the finish. This classic Belgian ale commemorates Princess Blanche of Namur, who was born in this region in 1320 and married King Magnus IV of Sweden in 1336.

Try Blanche de Namur with red meat or game; intense cheeses; or full-flavored shellfish like mussels.

Sold in 750 mL bottles as well as in 30 liter (7.92 g) no deposit recyclable kegs.

4.5% ABV; 1.042 OG; 12 IBU.

750 mL (25.4 oz.) bottle



0 85725 30011 6

6 x 750 mL case



0 85725 40011 3

Saison 1858 satisfies the thirst of beer drinkers in the same manner that this farmhouse-style ale has for many decades: the style has a wide range of interpretations, but *saisons* are bold, crisp, often fairly strong ales originally brewed at farms in the southern part of Belgium: in the winter, when farming activity slowed, rustic ales were produced and stored for the following summer when they were served to the farm workers - in French, “saison,” means “season.” Du Bocq Saison 1858 offers a glowing gold color, dynamite energizing acidity, and a compelling fruity finish balanced by rustic hop bitterness. It’s bottle-conditioned.

The crisp acidity of Saison 1858 helps it pair beautifully with rich foods. Try it with cream soups, intense vegetables like fennel root or asparagus, or with herb-rubbed baby back ribs that have spent hours in a smoky barbecue.

750 mL (25.4 oz.) bottle



0 85725 30013 0

6 x 750 mL case



0 85725 40013 7

Sold in 750 mL bottles as well as in 30 liter (7.92 g) no deposit recyclable kegs.

6.4% ABV; 1.060 OG; 38 IBU.

