

**Lindemans Brewery  
Vlezenbeek,  
Flanders,  
Belgium**

**Since 1811, eight generations of  
the Lindemans family have  
crafted lambics of exquisite  
taste and complexity**



**Specialty Beer Importers Since 1978**

**merchantduvin.com**



Since 1811, the Lindemans Farm Brewery has been the benchmark producer of one of the world's rarest and most unusual beers: "spontaneously fermented" Lambic Ale. After brewing a wort from locally-grown wheat & barley, lambic brewers allow wild, airborne yeast to ferment the beer - no yeast is added by the brewers. Complex flavors result from this magic mixture of yeast strains, and the addition of fresh fruit juice leads to a beautifully balanced, elegant masterpiece. Lambics can be produced only in Belgium's Senne River Valley, west of Brussels.



12/12 oz. (355 ml) bottles,  
12/25.4 oz. (750 ml) bottles  
6.6 gallon (25 l.) kegs

**Raspberry Lambic:** Profound raspberry color and aroma with a crisp clean, delicate palate and undertones of fruity acidity. Excellent as an aperitif served with fresh fruit or oysters on the half shell; superb with chocolate desserts.



0 85725 10804 0

12 oz. Framboise



0 85725 10814 9

25.4 oz. Framboise



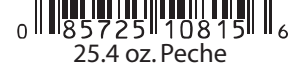
12/12 oz. (355 ml) bottles,  
12/25.4 oz. (750 ml) bottles  
6.6 gallon (25 l.) kegs

**Peach Lambic:** Glowing golden color. Soft and round with a nose that fills the room with fresh peaches. Crisp, delicious taste that is refreshing as an aperitif and goes wonderfully with pear tarts, Waldorf salad, egg rolls and peach melba.



0 85725 10805 7

12 oz. Pêche



0 85725 10815 6

25.4 oz. Pêche



12/12 oz. (355 ml) bottles,  
12/25.4 oz. (750 ml) bottles

**Apple Lambic:** Smooth, light body with the fresh flavor of real apples and a light green-apple tartness. Perfect with rich cream sauces, hearty soups, aromatic cheeses and spicy cuisine. Supremely refreshing.



0 85725 10807 1

12 oz. Pomme



0 85725 10817 0

25.4 oz. Pomme



12/12 oz. (355 ml) bottles,  
12/25.4 oz. (750 ml) bottles

**Black Cherry Lambic:** Rose-colored with the bouquet of a basket of freshly-harvested cherries. Sparkling, smooth and fruity. Serve with crepes suzette, tuna salad sandwiches, roast duck, or with fruit or chocolate desserts.



0 85725 10802 6

12 oz. Kriek



0 85725 10812 5

25.4 oz. Kriek



12/12 oz. (355 ml) bottles,  
12/25.4 oz. (750 ml) bottles

**Black Currant Lambic:** Deep reddish-purple color with pink head. Exceptional aroma, flavor and complexity; soft acidity balances the fruit. Serve with venison, roasted pork tenderloin with rosemary cream sauce, scones or cheesecake.



0 85725 10806 4

12 oz. Cassis



0 85725 10811 8

25.4 oz. Cassis



12/12 oz. (355 ml) bottles,  
6.6 gallon (25 l.) kegs

**Faro Lambic:** Amber color; tart lambic acidity balanced by just enough sweetness to make an inviting, food-friendly drink. Try with Belgian waffles, fish & shrimp tempura, or oven-baked pork shanks. Belgian chocolate is a classic pairing.



0 85725 10809 5

12 oz. Faro



12/12 oz. (355 ml) bottles,  
12/25.4 oz. (750 ml) bottles

**Traditional Batch-Blended Lambic:** To produce gueuze, sometimes spelled "geuze" and pro-nounced "GOO-za," different batches of aged lambic and newly fermented lambic are selected by the brewers and blended to taste. No fruit is added to gueuze. Extreme, exquisitely tart, deeply complex, quenching and utterly dry. Great with sharp cheese, piquant salads or with shellfish, especially mussels. Bottle-conditioned; will cellar beautifully for years.



0 85725 10808 8

12 oz. Cuvée René Gueuze



0 85725 10816 3

25.4 oz. Cuvée René Gueuze

