



BLONDE *of* SAINT-TROPEZ

AN EXCEPTIONAL BEER

WHERE THE SAVOIR-FAIRE OF BEER MEETS
THE SAVOIR-VIVRE OF SAINT-TROPEZ



BREWED IN BELGIUM

Blonde of Saint-Tropez is brewed under the caring supervision of our master brewer in a Belgian micro-brewery, based in the heart of a XIII century fortress.



A UNIQUE RECIPE

A unique recipe created with passion, innovation and tradition.

Blonde of Saint-Tropez begins with pure water, quality malt, three exceptional hops and an exclusive yeast. No additives are added to our recipe.

History and expertise from start to finish.



A CRAFTED BEER

Blonde of Saint-Tropez is brewed using a process of high fermentation.

Our beer is naturally sparkling due to a further fermentation in the bottle with the addition of a touch of fresh yeast.

This brewing process is one of the most time-tested methods traditionally used by generations of Belgian master brewers.

This luxurious and delicate blend of three noble hops, provides a refreshing blonde beer with aromas of muscat, lime and grapefruit.

With body and character, this complex flavour joins those of the best beers.

With a light re-fermentation in the bottle, the connoisseur is in no doubt of the quality and distinguished charm this beer offers.



DESCRIPTION

Type: Belgian Blonde Ale

ABV: 5,6%

Ideal Serving Temperature: 4°C to 5°C

Colour: Pale Blonde

INGREDIENTS

The water is especially rich in minerals.

A unique yeast exclusive to Blonde of Saint-Tropez.

A high-quality european barley malt is at the origin of the beer's unique colour and flavours. The delicate aromas are created from the blend of three exceptional hop varieties.

BREWING AND MANUFACTURE

Brewed in a 130 year old oak barrel, the wort is then transferred and heated whilst adding the different varieties of hops at controlled temperatures. Subsequently, the beer is cooled down between 23°C and 25°C in fermentation and decantation tanks.

A slow, high fermentation process enables the yeast, to progressively spread throughout.

This in turn, develops the extraordinary flavour and characteristic aroma of Blonde of Saint Tropez.

Aided by further fresh yeast in the bottle, a second fermentation occurs once it is encapsulated. This ensures a 100% naturally sparkling beer.

Almost two months of fermentation and expertise are required to obtain this exceptional beer.



THE BOTTLE

The weight of our 33cl bottle is 330gr (versus an average of 220gr).

Specifically chosen to protect the beer from heat and light.

A refined design and a mediterranean vintage blue capsule on a sculpted bottle. Our bottles are made from 80% of recycled glass.

TASTING NOTES

An enhanced bouquet of exceptional aromas, expresses itself thanks to a light and contained bitterness.

Firstly characterised by floral hints, mentions of tangerines and white fruits.

Thereafter followed by subtle traces of muscat, abricot, lime zest and grapefruit.

Finally, the fine bubbles contribute to an exquisite sensation with freshness and enduring taste.



Blonde of Saint-Tropez is available in over 350 bars, hotels, restaurants, beaches, wine-merchants and shops on the French Riviera.

Le Club 55 - Pampelonne Beach
Sénéquier - Port of Saint-Tropez
Bar du Port - Port of Saint-Tropez
Hotel Sube - Port of Saint-Tropez
Le Café de Paris - Port of Saint-Tropez
Da Vini Code - Wine-merchant - Saint-Tropez
Brasserie des Arts - Place des Lices - Saint-Tropez
Le Café - Place des Lices - Saint-Tropez
Château de la Messardière ***** - Saint-Tropez
Hotel Kube **** - Saint-Tropez
Hotel Byblos Palace***** - Saint-Tropez
Hotel de La Ponche ***** - Saint-Tropez
Pan Dei Palais ***** - Saint-Tropez
Hotel de Paris ***** - Saint-Tropez
Résidence de la Pinède ***** - Michelin Star *** - Saint-Tropez
La Reserve Palace***** - Michelin Star * - Ramatuelle
L'Archange - Michelin Star * - Saint-Raphael
Le Castel Plage - Promenade des Anglais - Nice
Le Voilier Plage - Promenade des Anglais - Nice
Hotel Royal & Beach**** - Cap d'Antibes
Hotel Imperial Garoupe ***** - Cap d'Antibes
Caviar House & Prunier - Croisette - Cannes
African Queen Restaurant - Beaulieu sur Mer
Hotel La Reserve ***** - Beaulieu sur Mer
Les Grands Chais Monégasques - Wine-merchant - Monaco
Monte Carlo Bay Hotel ***** - Monaco
Monaco Yacht Club - Monaco
Monaco Automobile Club - Monaco



BLONDE
★ ★ ★ ★ ★ *of* ★ ★ ★ ★ ★
SAINT-TROPEZ

Official Supplier to the Royal Association
“Les Amitiés Belges de Monaco”



Brewed in Belgium by Brasserie des Légendes for BST Breweries SA
Blonde of Saint-Tropez supports renewable and clean energy projects offsetting carbon emissions.

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