

World first!



Houblonde

1ST DYNAMIZED BEER IN THE WORLD

HOUBLONDE, A BEER OF EXCELLENCE :

For the first time in the world, a traditionally brewed beer, HOUBLONDE, is being brewed using **dynamized** water!

You will also fall under the spell of its organic grains, fresh spices and an elixir of a wild mountain flower...

The end result is a unique taste, surprising flavours and sensations that make HOUBLONDE truly exceptional!

HOUBLONDE is a **bio & dynamized** beer, top-fermented with re-fermentation in the bottle and brewed in Belgium.



HOUBLONDE, ALL THE POWER OF NATURE!

GET INTO IT'S SECRET!



The Water

HOUBLONDE is a beer brewed with a very pure natural water that has been **dynamized** by a very powerful mechanical and magnetic vortex (spiral movements) to give back its essential properties of invigorating water as it can be found in nature.

As beer is made up of 90% water, you will feel the difference it makes immediately...



The Grains



The hops, barley and wheat used are naturally of organic origin, which means they are grown without chemical fertiliser, pesticides, herbicides or GMO (Genetically Modified Organisms). HOUBLONDE is certified ORGANIC by Certisys.

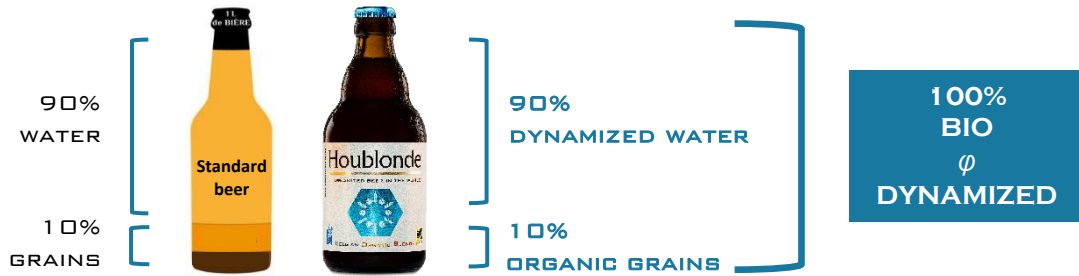


The Elixirs



HOUBLONDE is a beer that harmoniously blends all of the taste and biodynamic dimensions of the world of flowers. It features a subtle bouquet made up of fresh organic vanilla from Madagascar and an elixir of a wild flower from the French Pyreneen mountains.

WHY IS SHE SO DIFFERENT?



1st Beer in the world with dynamized water, a flower elixir and a proved bioluminescent light energy.



In the end, Houblonde is an exceptional beer, recognised at the World Beer Awards in London in 2017 as the “Belgium Winner” in the category of special beers.



Houblonde has also won in 2018, 2019 & 2020, **3 golden stars** at the « Superior Taste Award », the highest distinction awarded by 200 stars chefs and sommeliers in Europe. This earned the prestigious Crystal Award.



In January 2020, Houblonde won a **Silver Award** at the **International Taste Award** in Italy granted by 160 Italian Judges involved in the process like Food & Drink Tasters, Chefs, Sommeliers, Gourmands, Bartenders, Mixologist, Journalists, etc..

TECHNICAL DETAILS HOUBLONDE

TYPE: Belgian Organic Blonde

CATEGORY: Belgian Style Ale – Specialty beer

COLOUR: Amber Blond, filtered

TASTE: Flavours of roasted grains (biscuit and caramel) with a dash of vanilla and slight bitterness. Very smooth and refreshing, with a long-lasting mouthfeel and a taste identity on its own

AROMAS: floral nose, harmonious and subtle scents

FROTH: natural, firm, unctuous and creamy, with fine bubbles

SHELF LIFE: 24 months

SERVING TEMPERATURE: 5° to 6° C

ALCOHOL CONTENT (Vol.): 5.6 %

CALORIES: 55 KCAL/100 ml

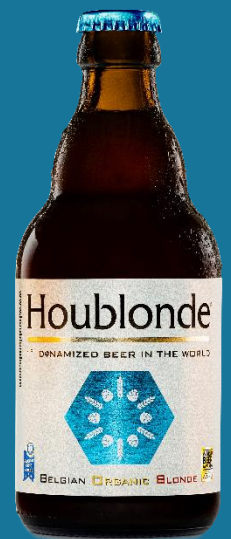
EBU (European Bitterness Unit): 18°

DEGREES PLATO: 14°

FERMENTATION: top fermentation, re-fermentation in the bottle

BOTTLE: 33 cl, recyclable, returnable: € 0,10 (BE-NL)

EAN CODE: 5411065358138



SOFTNESS ●●●●● ACIDITY ●○○○○ BITTERNESS ●●○○○ COMPLEXITY ●●○○○

World First



Houblonde

1ST DYNAMIZED BEER IN THE WORLD

HOUBLONDE ORGANIC TRIPLE

A BEER OF EXCELLENCE:

Houblonde Organic Triple (8%) is brewed for the first time in the world with **dynamized water**. Its amber and clear color will surprise you at first with its floral bouquet of hibiscus and saffron.

The triple concept has been pushed to the limit. We brewed with **3 hops, 3 cereals and revisited the floral world in 3 different ways**: as elixir, pistils (saffron) and petals (hibiscus). This generous and powerful beer with floral aromas offers finesse and elegance, a sweet and round flavor, with hints of delicate bitterness.

HOUBLONDE is a **bio φ dynamized** beer, top-fermented with re-fermentation in the bottle and brewed in Belgium.



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The water

HOUBLONDE is a beer brewed with a very pure natural water that has been **dynamized** by a very powerful mechanical and magnetic vortex (spiral movements) to give back its essential properties of invigorating water as it can be found in nature.

As beer is made up of 90% water, you will feel the difference it makes immediately...



Triple hop



For the Triple Trilogy, we have selected 3 varieties of organic hops.

Triple grains



The 3 cereals brewed are malt, wheat and oats, which are naturally of organic origin, i.e. grown without fertilizers, pesticides, chemical herbicides or GMOs (Genetically Modified Organisms). The Houblonde is certified ORGANIC by Certisys.

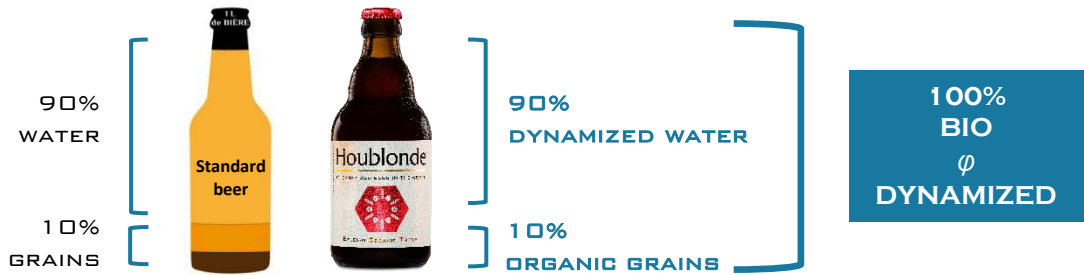


Triple dimensions of floral alchemy



HOUBLONDE is a beer that harmoniously combines all the taste and biodynamic dimensions of the floral universe. It contains the quintessence of nature represented by the 3 dimensions of the flower: wild elixirs (Agrimony, Water violet, Wild rose), pistils (saffron) and petals (hibiscus).

WHY IS SHE SO DIFFERENT?



Houblonde is the 1st Beer in the world brewed with dynamized water, flower elixirs, a proved bioluminescent light energy and 100% organic & dynamized.



In January 2020, Houblonde won a **Gold Award** at the **International Taste Award** in Italy granted by 160 Italian Judges involved in the process like Food & Drink Tasters, Chefs, Sommeliers, Gourmands, Bartenders, Mixologist, Journalists, etc.).

AGRIMONY



WATER VIOLET



WILD ROSE



SAFFRON



HIBISCUS



TECHNICAL SHEET : HOUBLONDE ORGANIC TRIPLE

Type: Belgian Organic Triple

CATEGORY: Belgian Triple Ale - Special tasting beer

COLOUR: the colour is golden with deep copper reflections.

TASTE: the palate is voluptuous and powerful. The first notes are malty, slightly bitter, revealing aromas of honey and ripe fruit. Saffron and hibiscus express themselves at the end of the palate with their delicate aromas in harmony with the flavours of roasted malt and hops.

AROMAS: the nose is floral, gourmet and saffron

FROTH: natural, firm, smooth and creamy with fine bubbles

SHELF LIFE: 33 months

SERVING TEMPERATURE: from 6 to 7°

ALCOHOL CONTENT (Vol.): 8%.

CALORIES: 68 KCAL/100 ml

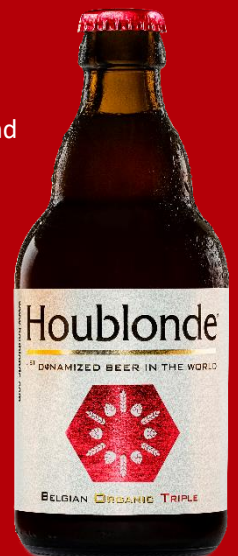
IBU (International Bitterness Unit): 28

PLATO DEGREES: 16,9°

FERMENTATION: high fermentation, re-fermentation in bottle

BOTTLE: 33 cl, returnable: € 0,10 (BE-NL)

EAN CODE: 54110653333333



SOFT ●●●●● ACIDITY ●●○○○ BITTER ●●●○○ STRUCTURE ●●●●○

World First



Houblonde

1ST DYNAMIZED BEER IN THE WORLD

HOUBLONDE WHITE IPA (4,8° ALC.)

For the first time in the world, a craft beer, HOUBLONDE, is brewed with dynamized water! Houblonde Organic White IPA is a mix between the tradition of Belgian white beers and the trend of IPA beers. A light, refreshing beer with a gentle bitterness that takes you on a multi-sensory journey. The blend of 4 cereals (barley malt, millet, wheat, buckwheat) and 3 aromatic hops gives it a balanced taste and a controlled bitterness. The whole is enhanced by finely bitter orange peels, a note of coriander and, to complete the experience, orange blossoms. HOUBLONDE is a dynamized organic beer brewed in Belgium, top fermentation with refermentation in the bottle.



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The water

HOUBLONDE is a beer brewed with very pure natural water that has been **dynamized** by very powerful mechanical and magnetic vortices (spiral movements) to give back its essential properties of invigorating water as it can be found in nature.

As beer is made up of 90% water, you will taste the difference it makes immediately...



Grains and hops



4 cereals (barley, wheat, millet and buckwheat) and 3 aromatic hops, all from organic origin, produced in a short supply chain and purchased at their Fair Price (label). Certified organic beer by Certisys.



Floral univers



The highly fragrant white flowers of the orange blossoms are picked from the Bigaradier tree, a small shrub native of India. A true invitation to travel, its delicate fragrances immediately transport us to the scents of the Orient and the sunny flavours of the Mediterranean. The orange blossoms are obtained by steam distillation of the flower buds and perfectly complements the bitterness of the orange peels, resulting in a very refreshing beer with citrus aromas.



Citrus aurantium, or bigaradier: it belongs to the large Rutaceae family. It is a small shrub of 5 to 10 metres that likes sun and fertile, moist soil. Its small fruit is not very juicy, bitter, acidic and full of seeds, but it is the peel that is of most interest in terms of flavour and taste.

The flower gives a bitter orange note and citrus nuances to our beer. Its lemony bouquet, tending towards mandarin and orange, perfectly complements the bitterness of the orange peels, resulting in a very refreshing beer with exotic aromas.

WHY IS HOUBLONDE SO DIFFERENT?



TECHNICAL SHEET: HOUBLONDE WHITE IPA

TYPE : White Indian Pale Ale

CATEGORY : Belgian Style Ale – special tasting beer

COLOUR : White, slightly cloudy, unfiltered

TASTE : Light, refreshing, containing citrus flavours with a floral touch, a slight bitterness and a good length in the mouth.

AROMAS : The smell is delicate and fresh, with scents of citrus, bread, honey and flowers.

FROTH : natural, firm, generous, smooth and creamy with fine bubbles

SHELF LIFE : 24 months

SERVING TEMPERATURE : 5 to 6° C

ALCOHOL CONTENT (Vol.) : 4,8 %

CALORIES : 37 KCAL/100 ml

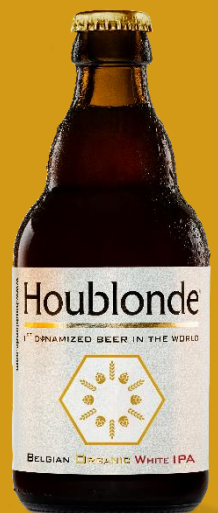
IBU (International Bitterness Unit) : 30°

PLATO DEGREES: 12°

FERMENTATION : high fermentation, refermentation in bottle

BOTTLE : 33 cl, returnable : € 0,10 (BE-NL)

EAN CODE : 5411065358138



SOFT ●●●●○ ACIDITY ●●○○○ BITTER ●●●●○ STRUCTURE ●●●○○