

World first!



Houblonde

1ST DYNAMIZED BEER IN THE WORLD

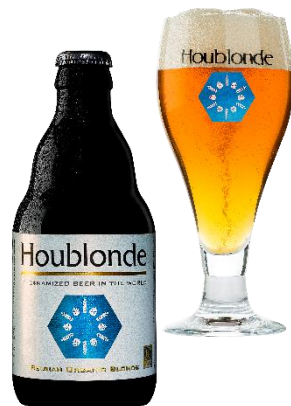
HOUBLONDE, A BEER OF EXCELLENCE :

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

You will also fall under the spell of its organic grains, fresh spices and elixirs of wild mountain flowers...

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 HER 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

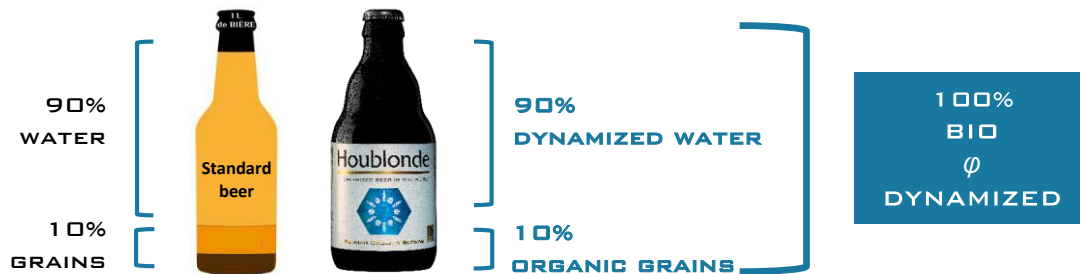
The hops, barley and wheat used are naturally of organic origin, which means they are grown without chemical fertiliser, pesticides, herbicides or GMO (Genetically Modified Organisms). HOUBLONDE is certified ORGANIC by Certisys.



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 wild flowers from the French Pyreneen mountains.

WHY IS SHE SO DIFFERENT?



1st Beer in the world with:

- Dynamized water
- A flower elixir
- A proved bioluminescent light energy
- A soft and refreshing taste
- And 100% bio φ dynamized



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 for special beers, experimental.



Houblonde has also won 3 golden stars at the « Superior Taste Award » of the International Taste Quality Institute (iTQi)*, the highest distinction awarded by the profession of star chefs and sommeliers in Europe.

TECHNICAL DETAILS HOUBLONDE

TYPE: Belgian Organic Blonde

CATEGORY: Belgian Style Ale – Specialty beer

COLOUR: Amber Blond (14.5 ° EBC), 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: 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): 13.7°

DEGREES PLATO: 14°

FERMENTATION: top fermentation, re-fermentation in the bottle

BOTTLE: 33 cl, recyclable, no deposit

EAN CODE: 5411065358138

