



LA PARISIENNE
BRASSÉE ET MISE EN BOUTEILLE À PARIS

LA BLANCHE

BELGIUM WHITE ALE

Tasting notes: light and crisp beer with layered citrus fruits aromas and discreet spicy notes. The mouth feel is fresh and elegant, perfectly blending acidity and bitterness.

Malts blended: Pilsen barley malts, wheat malts, raw aka einkorn

Hops blended: bittering hops (Magnum) / flavoring hops (Bramling Cross)

Yeast: Munich

Dosage upon bottling: 6 g/l of white sugar

On lees ageing: minimum of 6 to 8 weeks

Head: white compact head. Bubbles are delicate and persistent

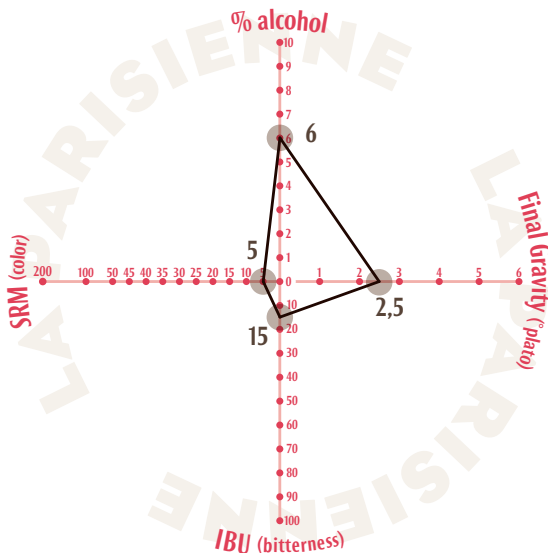
Color: light opalescent yellow

Aromas: citrus fruits aromas and discreet spicy notes

Taste: crisp and light, low bitterness with a touch of acidity

Service: to be enjoyed at around 5°C

Food pairing: fish and seafood, white meats, goat cheeses



100% BEER, 100% PARISIENNE
www.brasserie-laparisienne.com