



## COLLECTION TRAMIER

L. TRAMIER & Fils  
Depuis 1842

LAURENT DUFOULEUR  
DOMAINE

Roncier

### CERVOISE LAGER RONCIER



#### CHARACTERISTICS

**Type** : Cerveise Lager for keeping

**Alcohol content** : 6.0%

**IBU** : 17

**Available sizes** : 33 cl bottle, 75 cl bottle

**Ingredients** : Water, barley malts, Burgundy honey, hops, milk, honey natural flavor, yeasts.

#### KNOW-HOW

**Malting** : During the dormancy period, barley is stored for the purpose of ripening, which makes the grain better suited to steeping. Moistened grains are water saturated and start sprouting. This process lasts 5 to 6 days. Germination is stopped by drying. This phase gives its color to beer.

**Brewing** : The malt is crushed and mixed with water. The brew is heated. During this phase, hop is added, and will bring character to beer.

**Fermentation and lagering** : Yeasts are added to the must. They will change sugar into alcohol. The fermentation temperature is between 15 and 20°. It's called top fermentation. At this phase, the natural carbonation occurs. Ripening occurs through cold-working process during 21 days, on lees. Beer matures and develops its final aroma. This beer is not filtered.

#### TASTING AND PAIRING

**Tasting** : Golden yellow beer, with fine bubbles. We can find malted notes and aromas from honey which has been added at the end of lagering, and brings a slight sweetness. Smooth, gourmet, and with a great aromatic finesse, this beer has everything we look for in a rich and complex cervoise.

**Service temperature** : between 8 and 10°C

Photo bouteille non contractuelle

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