

BAUDOIN MILLET
AUTREMENT
CHABLIS

BIÈRE AUTREMENT

BEER FROM CHABLIS MUST



TASTING

PALE YELLOW COLOUR.

ACACIA AND LEMON NOTES ON THE NOSE.

FRUITY ON THE PALATE, WITH CITRUS NOTES AND A HINT OF BITTERS.

FINE BUBBLES, CREAMY FOAM WITH MOUTHWATERING LEMONY NOTES.

JUST LIKE OUR CHABLIS WINES, THIS BEER IS FINE, ELEGANT, PRECISE AND DELICIOUS!

A BEER

AUTREMENT!

FINE GASTRONOMIC CUISINE,
OR JAPANESE

TEMPERATURE:
SERVE BETWEEN 6 AND 8 °C

ELABORATION

BLONDE BEER FROM TOP FERMENTATION, UNFILTERED, UNPASTEURIZED, REFERMENTED IN BOTTLE. WITH NATURAL SEDIMENT.

INGREDIENTS: WATER, BARLEY MALT, WHEAT, HOPS, YEAST, SUGAR FOR FERMENTATION IN BOTTLE, MUST FROM THE PARCEL AREA OF THE CHABLIS APPELLATION 10%VOL.



UNIQUE LABEL!

ALL GOLDEN FACETS OF THE GRAPE CLUSTER CHANGE PLACE WITH EACH PRINTING.

33 CL – 75 CL

ALC. 6% VOL

