

Birreria Le Baladin

Piazza V Luglio 15, 12060 Piozzo (CN), ITALY

Brewery Description:

Our search for the world's most unique beers has brought us to Piozzo, right outside of Torino, Italy. In this village of 1,000 inhabitants, directly across from the town hall, lies Le Baladin, an extremely unusual brewpub and microbrewery. "Baladin" is a French term referring to a "traveling minstrel." The owner, Teo Musso, thought that this would be a fitting name for his brewery as the townspeople are known for moving around, especially between Italy and France. Upon visiting the brewery and meeting Teo, one finds that he is a very entertaining minstrel and has, thus, chosen the perfect name for his place.



Al-Iksir

Beer Collection
Vintage Collection

Unfiltered, Unpasteurized, Bottle Conditioned

The Al-iksir is characterized in Italy as a "demi-sec" beer. To write this beer off as a standard Belgian Strong Ale would be a mistake. It's depth, complexity, and uniqueness stems from the masterful hand of brewer Teo Musso and his use of whiskey yeasts, from the island of Islay, for the primary fermentation. These yeasts conduct a rigorous fermentation lending a striking dryness and lively effervescence to the final beer.

The beer pours with a thick head. The complex nose showcases almond and tropical fruit sentiments. As the intense scrubbing bubble hits the tongue malty flavors and aromas of baking spices spread through the mouth. It's finish is dry and very warming from the high alcohol.

Al-iksir is 10% alcohol by volume and is only produced during the summer and winter solstices and the spring and autumn equinoxes. It is a very versatile beer; it's signature dryness, high alcohol content, and lively carbonation pair it well with many dishes including meat stews, game dishes, duck, among others-- though it is also delicious served on its own, in a large glass to explore the unique flavors and aromas. This beer should be served ice-cold (34°-38° F) to TAME ITS YEAST EFFERVESCENCE! .

Product Details	
Style:	Demi-sec ale brewed with Whisky yeast
Alc./Vol.:	10 %

Tasting Notes	
Appearance:	The beer pours with a thick head
Aroma:	The complex nose showcases almond and tropical fruit sentiments.
Flavor:	As the intense scrubbing bubble hits the tongue malty flavors and aromas of baking spices spread through the mouth. It's finish is dry and very warming from the high alcohol.

- Available Formats:
- 6 * 750 ml bottles



Super Baladin

Beer Collection

"Light wheaty flavors occupy the center and the beer slides into a long, dry, slightly tangy finish. The aftertaste has a warming glow. Super Baladin is beautifully balanced and it's perfect for baked or grilled salmon or arctic char."

- Garrett Oliver, The Brewmaster's Table, p. 198

The Super Baladin is the masterpiece of the brewery and is most often the favorite among the customers at Le Baladin. It originated from an old recipe created toward the end of the 9th century following the style of the Belgian abbey beers. It is similar to a Belgian triple. The twist with this beer is that an English yeast strain is used for primary fermentation. Afterwards, it is bottle-conditioned for two months using a Belgian strain.



Comments from Lorenzo Dabove:

"The initial nose is very, very nice. There exists a delicate perfume of rose and a slightly stronger aroma of violets. Ripe banana and a very sharp pear and pineapple follow. The taste is characterized by the unusual presence of a sublime cherry in syrup that reigns above all for some instants along with the bitter almond that joins it now and then. Finally, this gives way to an emerging citrus fruit and marzipan finish."

Product Details	
Style:	Tripel
Alc./Vol.:	8 %

Suggested Food Pairings:

- Braised Meats
- Matured Cheese

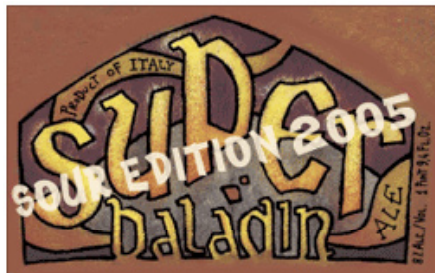
Legend	
Beer Collection	Cider & Perry
Keg Collection	Sake & Yuzu Wine
Real Ale Collection	Mead
Vintage Collection	Spirts

Birreria Le Baladin (continued)

Piazza V Luglio 15, 12060 Piozzo (CN), ITALY

Available Formats:

- 12 * 750 ml bottles



Super Baladin "Sour Edition" 2005:

In 2005 we created the Super Baladin Sour Edition in order to give them a sour flavor and a more complex fruity and spicy flavour!

These versions are absolutely "Unique"!

Tasting Notes

Appearance:	A dark amber colored beer with good clarity.
Aroma:	Warm Flowers, apricot, banana and bitter almonds are evident
Flavor:	Similar flavors of apricot, almond cake, citrus fruits, and rich malt come through strongly
Finish	Dry, tangy finish

Available Formats:

- 12 * 25.4 oz bottles

Nora

Beer Collection
Keg Collection

"Some orangey sweetness bursts out through the center and then the beer dries into a long winy finish. It's facinating and elegant, and would make a fine match for duck a l'orange or pork served with fruit sauce. Nora has the classic strength of a saison at 6.8 percent."

~ Garrett Oliver, The Brewmaster's Table, pg. 198

Teo's wife, Nora, is the inspiration fo this special beer, just released last year. Although she hails from the town of Lille, France, she also has Algerian heritage in her blood. So this special brew has been concocted from an ancient Egyptian recipe. Unmalted kamut



which was used in ancient Egyptian beers is employed. Hops, which would not have been used in Egypt, are employed in a tiny qunatity, solely for their preservative power. Rather, gniger, myrrh, and orange peel are used to represent the balancing spices of ancient times. The myrrh provides the bittering that allows Teo to mostly forgo the use of hops.

Comments from Lorenzo Dabove, Italy's very own beer expert. He is the director of Unionbirrai in Italy, is a teacher of the Slow Food organization's Master of Food course, and has been featured in All About Beer with Charlie Papazian:

"The nose is very complex with a warm lovely bouquet of rose and violet. Fruity aromas of bitter orange, mango, and lytchees marry beautifully with the floral aromas. The beer is well balanced in the mouth with an interesting sensual spiced aftertaste and unexpected balsamic notes. Nora requires concentration in order for one to appreciate all of the flavours. However, it would also be perfect in a high-rate dinner with exotic and oriental food. This beer is like its brewer: eccentric and creative."

Product Details

Style:	Egyptian Recipe
Alc./Vol.:	6.8 %
EBC:	25
Plato:	1066

Suggested Food Pairings:

- Ethnic and Spiced dishes
- Cold Cuts
- Medium Aged Cheeses
- Artichokes & Asparagus

Available Formats:

- 20 * 16.9 oz bottles



Nora "Sour Edition" 2005:

In 2005 we created the Nora Sour Edition in order to give them a sour flavor and a more complex fruity and spicy flavour!

Format: 12 * 25.4 oz bottles

Wayan

Beer Collection

"Today there are more than ninety small craft breweries in Italy, some of them producing excellent beers. My favorite is the brew pub Birra Baladin, run by Teo Musso, a talented brewer in the tiny Piemontese hilltop town of Piozzo, a quick drive from the famous wine villages of Barolo and La Morra. He spent some time at Brasserie a Vapeur in Belgium, and its influence shows clearly. Musso's well balanced beers are largely brewed in Belgian styles, and he certainly has a Belgian sense of creativity, using herbs, spices, and unusual grains with abandon."



Legend

Beer Collection	Cider & Perry
Keg Collection	Sake & Yuzu Wine
Real Ale Collection	Mead
Vintage Collection	Spirits

Birreria Le Baladin (continued)

Piazza V Luglio 15, 12060 Piozzo (CN), ITALY

Garrett Oliver, The Brewmaster's Table, p. 196

Le Baladin Wayan is made of 17 different ingredients {barley, wheat, spelt, oats, rye, different types of hops & many different spices besides coriander. Teo calls it a "Saison" but it is certainly his personal definition of a saison. Aroma & palate are rather complex, ie it takes some time to find your way through it, so to speak. The different hops are barely noticeable. The balance & bitterness is by a high degree provided by those many spices some of which are very very unusual in brewing {Teo does not disclose them} . This quite unusual combination of spices & herbs greatly impacts the finish which again is very different from "regular saison-style ales".

Product Details

Style:	Saison Style Ale
Alc./Vol.:	5.8 %
EBC:	25
Plato:	1066

Tasting Notes

Flavor:	Aroma & palate are rather complex, ie it takes some time to find your way through it, so to speak. The different hops are barely noticeable. The balance & bitterness is by a high degree provided by those many spices.
----------------	--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

Suggested Food Pairings:

- Crustaceans
- Oysters
- Fish
- White Meats
- Fresh Cheeses

Available Formats:

- 12 * 25.4 oz bottles

Noel

■ Beer Collection (Seasonal)

Le Baladin Noel is brewed in the tradition of an ancient winter warmer. A strong complex beer that will keep you warm during the cold months of winter and accompany any festivities.

Le Baladin Noel's is an ale with an incredible



complexity of aromas: flowery of rose, hint of dried fruits, caramel tasting, banana, cherry, plum, toffee, cocoa, licorice and peppery notes. Excellent with black chocolate, a glass of Noël is perfect for a special night.

Product Details

Style:	Winter Seasonal
Alc./Vol.:	9.0 %
Org. Gr.:	1091
Plato:	19

Tasting Notes

Appearance:	Dark, with a good head
Aroma:	Flowery of rose, hint of dried fruits, caramel tasting, banana, cherry, plum, toffee, cocoa, licorice and peppery notes.

Suggested Food Pairings:

- Chocolate
- Rich Meats
- Blue Cheese

Available Formats:

- 12 * 25.4 oz bottles

Le Baladin Xyuayu'

■ Beer Collection
■ Vintage Collection

....We are entering now a world of magic, surprises, rhythm where the "sin of gluttony" can be committed without remorse. Here, Teo has made the "drawing room beers" or "dreaming beers" brewed with an oxidation process called

Solera, coming to an exceptional result. These beers (XYAUUYU') are marked with the three most important metals of gastronomy: gold, silver and copper.

It is advisable to sip and enjoy them on a comfortable sofa, relaxing and daydreaming. The bottle when is opened remains unaltered and can be even drunk and appreciated within a long time.



Teo Musso produces three versions Gold, Silver & Copper label which differ from each other in terms of degree of oxidation allowed and fruity perfumery aromas created.

All Three Versions:

To be served at 16-18 C° [60 – 64F]

Brewing process:

Primary fermentation for 25 days The maturation/aging follows the Method Solera ["adjusted by Teo"], which was developed centuries ago by the Spanish and Portuguese to perfect the aging of their sherry and port.



Teo's Method Solera:

Teo's objective is to allow Xyuayu to perfectly oxidize during the aging process of 2.5 years

Legend

■ Beer Collection	■ Cider & Perry
■ Keg Collection	■ Sake & Yuzu Wine
■ Real Ale Collection	■ Mead
■ Vintage Collection	■ Spirits

Birreria Le Baladin (continued)

Piazza V Luglio 15, 12060 Piozzo (CN), ITALY

{oxidation plays a critical role in aging port, sherry, as well as our vintage beers - too much oxidation will ruin the liquid - too little will not optimize the change in flavor / aroma during the aging process} .Here's how Teo's system works: Xyauyu is transferred to a steel vessel with transparent membrane and a "oxygen hat". After several tastings during the 2.5 year aging process Teo decides when it's time to bottle (it all depends upon the oxidation velocity).

Product Details

Style:	Vintage Barley Wine
Alc./Vol.:	13.0 %
Malts:	Pilsner malt, caramalt
Hops:	Hallertau Hensbrucker, Spalt Select and East Kent Golding

XYAUYU' Etichetta Oro Golden label

This golden beer reminds of an enjoyable Madera or an intriguing Chateau Chalon of the French Jura.



Suggested Food Pairings:

- After Dinner Beer

Available Formats:

- 6 * 16.9 oz bottles

Suggested Food Pairings:

- Aperitif
- Light vegetarian hors d'oeuvre
- Fish
- aubergine and parmesan flan with tomato sorbet

Available Formats:

- 12 * 8.4 oz bottles
- 6 * 25.4 oz bottles

XYAUYU' Etichetta Rame Copper label

This fine beer can be likened to an excellent Vin Santo.



XYAUYU' Etichetta Argento Silver label

It can be accurately compared to a drawing-room sherry.



Isaac

Beer Collection

A glass draws you in with the creamy head, the hazy and light apricot hue and a scent of yeast and citrus fruits that fade into spiced harmonies of coriander and orange peel. ISAAC is perfect for an aperitif or with fresh foods and summer dishes. Fresh to the palate with a light body, smooth and drinkable.



Product Details

Style	Witbier
Alc./Vol.	5.0%

Tasting Notes

Appearance	A glass draws you in with the creamy head, the hazy and light apricot hue
Aroma	Plain nose of intense peach, grape, mellon and white flowers.
Flavor	Fresh to the palate with a light body, smooth and drinkable.

Legend

Beer Collection	Cider & Perry
Keg Collection	Sake & Yuzu Wine
Real Ale Collection	Mead
Vintage Collection	Spirits