

## Brasserie Des Franches Montagnes

Chemin des Buissons 8, Saignelegier, 2350, Switzerland

### Brewery Description:

Brasserie des Franches-Montagnes (BFM) started in 1997, and has been one of the pillars of the Swiss craft beer renaissance ever since. BFM's range of bottle-conditioned, top- and bottom-fermented beers is as staunchly original as our region.

The Franches-Montagnes (ancient French for "Free Mountains") are part of the Jura Mountains, along the North-Western Border of Switzerland. The region has been for centuries famous for its watches made by master craftsmen, a tradition still very much alive, but which has been joined over the years by some of the most advanced research facilities in the watch making field.

This happy combination of tradition and modernism is also evident in BFM's famed nectars, all crafted in small batches and hand-bottled at 1002 metres (3287 ft.) above sea level by the brewmaster himself. Speaking of the brewmaster: Jérôme Rebetez was formally trained as an oenologist. This brought him the knack for giving his produce a touch of nobility, which can be found in the best beer cellars and on the menu of the best gourmet cooks all over Switzerland. His creations are a subtle combination of the vintner's taste and the convivial pleasures of sharing a beer with friends. A combination also is infused with the passionately independent spirit of the Jura mountain-folk. Those beers are a rare breed that is not to be ignored.



## L' Abbaye De St. Bon-Chien

■ Beer Collection  
■ Vintage Collection

### Double Fermented, Unfiltered, Unpasteurized, Bottle Conditioned

Thus named in fond memory of Bon-Chien, the late brewery cat, deceased in June 2005, whose antics were very popular with brewery visitors.

The L'Abbaye De St. Bon-Chien collection are flavorful top-fermenting beers, brewed according to ancestral accounts of master craftsmen brewers. To serve them, tilt the glass and pour delicately, while allowing a nice foam collar ensuring a good release of the flavors. The ideal temperature of serving is between 42°-46°F



### 2004

Boldly treading the boundary between port, wine and beer, l'Abbaye de Saint Bon-Chien is a unique ale aged in wooden casks which have been used for several years before to age Merlot, Merlot Cabernet, Whisky and then Grappa. It manages to merge into L'Abbaye all the complex aromas of a vintage red wine along with the delicate harmony and flavors of the wood and its former contents. This process requires close monitoring of the beer's evolution. The

final version is blended from different casks, to ensure optimal balance, complexity and enjoyment!

#### Product Details

<b>Style</b>	Abbey Style
<b>Alc./Vol.</b>	10%

#### Tasting Notes

<b>Appearance</b>	Deep brick red reminiscent of a vintage Burgundy Wine. Fine crown of froth.
<b>Aroma</b>	Amazing nose featuring a wide range of aromas : spices (cinnamon, wood), fruit spirits and a touch of licorice, vegetable dryness.
<b>Flavor</b>	On the palate, it needs more time than your average craft beer, first velvety with just enough condition to bring it to live, followed by a slight sharp vinous note and a very subdued bitterness.
<b>Finish</b>	The finish is strikingly long and port-like.

### 2005

Abbaye de Saint Bon-Chien 2005 was blended from 1 wooden barrel of grappa, 3 of Pinot Noir, and 6 of merlot.

*"It is different from 2004, it is stronger at 15% ABV, and more spicy than 2004. I compared the 2 vintages and for me, it is a bit more*

*complex in 2005 than 2004 with a longer finish. But the balanced between sweetness and sourness is definitely different."*

- Jerome Rebetez  
[Brewmaster of BFM]

#### Product Details

<b>Style</b>	Abbey Style
<b>Alc./Vol.</b>	15%

#### Tasting Notes

<b>Appearance</b>	Hazy brown body with a tan lacing.
<b>Aroma</b>	Vinous aroma with an undertone of caramel and toffee.
<b>Flavor</b>	The taste is fruity with a bit of tartness.
<b>Finish</b>	Moderate warming finish.



### 2006

Abbaye de Saint Bon-Chien 2005 was blended from 1 wooden barrel of grappa, 3 of Pinot Noir, and 6 of merlot.

*"For 2006, it will be more 2004-like, with less alcohol. And I guess the bouquet is going to be more fruity-winy. But believe me it is not so evident to mature in oak barrels, no one is similar and it is more a vintage than a simple batch."*

- Jerome Rebetez  
[Brewmaster of BFM]

#### Product Details

<b>Style</b>	Abbey Style
<b>Alc./Vol.</b>	11%

#### Tasting Notes

<b>Appearance</b>	Deep red with no head.
<b>Aroma</b>	Cherry and grape with a rich caramel aroma.
<b>Flavor</b>	Caramel and dark fruit on the initial taste followed by a layer of sour cherry and grapes.

#### Legend

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

## Brasserie Des Franches Montagnes [Continued]

Chemin des Buissons 8, Saignelegier, 2350, Switzerland

### Tasting Notes

<b>Finish</b>	Long cherry aftertaste.
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## 2007

### Product Details

<b>Style</b>	Abbey Style
<b>Alc./Vol.</b>	11%

### Tasting Notes

<b>Appearance</b>	Amber color.
<b>Aroma</b>	Brown sugar, maple, and some strawberry.
<b>Flavor</b>	Subtle acidity, intense strawberry fruit.
<b>Finish</b>	Very sweet finish with notes of caramel and vanilla.

## 2007 Pinot Noir Barrel

Ale matured in Pinot Noir Oak Barrels (single cask in a Pinot Noir barrel from Graubunden, Swiss Alps). Hand bottled, without prise de mousse. This beer's complexity will increase with age.

### Product Details

<b>Style</b>	Abbey Style
<b>Alc./Vol.</b>	11%

### Tasting Notes

<b>Appearance</b>	Hazy light red with small head.
<b>Aroma</b>	Intense vanilla, spice, and dark maple.
<b>Flavor</b>	Controlled acidity and extreme tannis, dark maple and caramelized malt flavors. Fruit toward black currant, and on second taste more present acidity and lots of butter.
<b>Finish</b>	Light in body with crisp carbonation.

*Suggested Food Pairings for ALL L' Abbaye De St. Bon-Chien:*

- Pan Fried Duck Breast
- Foie Gras with Modena Balsamic Vinegar

- Dark Chocolate with High Cocoa Content
- Venison with Cranberry Sauce

### Available Formats:

- 6 \* 25.4 oz bottles (2004, 2005, 2006, 2007)
- 6 \* 1.5 Liter Magnum bottles (2007 Pinot Noir Barrel)

## La Dragonne

■ Beer Collection

**La Dragonne does not have any carbonation and is to be enjoyed only hot to enjoy the intensity and balance of all flavors and aromas.** La Dragonne to be enjoyed hot to taste the intensity and balance of all flavors & aromas. La Dragonne starts with primary fermentation honey, cinnamon, anise, orange peel, cloves, cardamome, coriander and juniper are added to the maturation tank. The beer is then heated to 167° F to get all spices consummated in the liquid. There is no carbonation present in this beer.



### Product Details

<b>Style</b>	Dark Winter Ale (Hot Winter Specialty)
<b>Alc./Vol.</b>	7%
<b>Malts</b>	Pilsner, Crystal, Spelt, Chocolate, Smoked
<b>Hops</b>	Hallertauer
<b>Spices</b>	Honey, Cinnamon, Anise, Orange Peel, Cloves, Cardamome, Coriander, Juniper

### Tasting Notes

<b>Appearance</b>	Very dark in color with no head or carbonation.
<b>Aroma</b>	Spicy with cinnamon, cloves, and notes of gingerbread.
<b>Flavor</b>	Warming with a slight vinous note and a lasting flavor of cinnamon and cloves.
<b>Finish</b>	Very smooth and dry in the finish.

*Suggested Food Pairings:*

- Aperitif
- Best Appreciated on a Cold Night with Friends or After Skiing

### Available Formats:

- 6 \* 25.4 oz bottles

## La Meule

■ Beer Collection

La Brasserie des Franches-Montagnes made a name from the start with its bold, original re-interpretation of beer tradition. Quoting brewmaster Jérôme Rebetez : "slavish copy of known styles leads nowhere". La Meule is no exception. It could be superficially dismissed by some as "yet another belgian-style blonde ale". Big mistake. In the depths of a glass of La Meule lurks a truly amazing fresh, herbal kick that will instantly convince you this one deserves to be put in a class of its own.



### Product Details

<b>Style</b>	Ale Brewed With Sage
<b>Alc./Vol.</b>	6%
<b>Malts</b>	Pilsner, Crystal, Spelt, Chocolate, Smoked
<b>Hops</b>	Hallertauer

### Tasting Notes

<b>Appearance</b>	Deep golden yellow with shades of bronze. Tight, creamy head.
<b>Aroma</b>	Intense hoppy nose with an unusual touch, showcasing all the delights of a careful mix of aroma hops brought to life by the use of the herb sage.
<b>Flavor</b>	On the palate, it begins crisp and follows with a fresh herbal notes.
<b>Finish</b>	Intense bitter finish which mellows with time, leaving more space to floral, honey-ish notes.

*Suggested Food Pairings:*

- Poultry in Tarragon Sauce
- Salty Hard Cheese
- Fried Fish

### Legend

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

## Brasserie Des Franches Montagnes [Continued]

Chemin des Buissons 8, Saignelegier, 2350, Switzerland

Available Formats:

- 20 \* 11.2 oz bottles

## Cuvee Du 7eme

### 7th Anniversary Brew

■ Beer Collection

This amazing beer was created the day we commemorated the 7th anniversary of the Brasserie des Franches-Montagnes. The opening days, held every year on the first Saturday of November, are the opportunity for the brewer to devise a new recipe.



This one-off impressed B. United International Inc.'s Matthias Neidhart so much that he asked it to be brewed again just for you lot across the Pond. It is brewed using a combination of 6 aroma hop varieties, which give it a moderate bitterness and a complex bouquet evolving over time. Yes, because Cuvee Du 7eme will improve over time, should you stash it away in a cellar.

#### Product Details

<b>Style</b>	Anniversary Brew
<b>Alc./Vol.</b>	7.5%

#### Tasting Notes

<b>Appearance</b>	Deep golden yellow with shades of bronze. Tight, creamy head.
<b>Aroma</b>	Intense hoppy nose with an unusual touch, showcasing all the delights of a careful mix of aroma hops brought to life by the use of the herb sage.
<b>Flavor</b>	On the palate, it begins crisp and follows with a fresh herbal notes.
<b>Finish</b>	Intense bitter finish which mellows with time, leaving more space to floral, honey-ish notes.

Suggested Food Pairings:

- Sushi
- Seafood Dishes

- Caramelized Fruit Pastry (Tarte Tatin)

Available Formats:

- 20 \* 11.2 oz bottles
- 6 \* 25.4 oz bottles

## Cuvee Du 8eme

### 8th Anniversary Brew

■ Beer Collection



#### Product Details

<b>Style</b>	Anniversary Brew
<b>Alc./Vol.</b>	7.5%

#### Tasting Notes

<b>Appearance</b>	Amber shiny, white head.
<b>Aroma</b>	Subtle bouquet, caramel, cocoa, fresh cooked biscuits, a bit earthy and red fruits.
<b>Flavor</b>	Fine carbonation with tastes of caramel, chocolate, sweetness notes, very round and malty with a slight sour.
<b>Finish</b>	The finish is long and sweet, low bitterness but well balanced with a long after taste.

Suggested Food Pairings:

- White Chocolate Mousse

Available Formats:

- 20 \* 11.2 oz bottles
- 6 \* 25.4 oz bottles

## Cuvee Alex Le Rouge

■ Beer Collection

Cuvee Alex Le Rouge was created in the honor of the Jurassien revolutionist Alex the Red, founding member of the SMABE (Societe mondiale des amateurs de bieres extremes). Enjoy around 50°F. Cuvee Alex Le Rouge can be kept for several years stored upright in a dark, cool location. Cuvee Alex La Rouge is an imperial stout brewed with vanilla, pepper and tea. The beers of the Brasserie Des Franches-Montagnes are flavorful top-fermenting beers, brewed ac-



ording to ancestral accounts of master craftsmen brewers. Double Fermented before bottling, they are unfiltered and unpasteurized to preserve their flavors and smoothness.

#### Product Details

<b>Style</b>	Jurassian Imperial Stout
<b>Alc./Vol.</b>	10.3%
<b>Hops</b>	Hallertauer
<b>Spices</b>	Vanilla, Pepper, Tea

#### Tasting Notes

<b>Appearance</b>	Fairly dark black with brown hues and cream colored head.
<b>Aroma</b>	Aroma of bourbon barrel aged stout. The vanilla is prime with a little smoke and sweet black molasses.
<b>Flavor</b>	Creamy at first with the tea taste creeping in. Flavors of dried vanilla bean, tea with cream are present.
<b>Finish</b>	Smooth finish.

Suggested Food Pairings:

- Buttery Cheese (Brie, Gouda, Havarti)
- Grilled Meat
- Chocolate

Available Formats:

- 20 \* 11.2 oz bottles



## Bière Ambrée parfumée au Tarry Suchong (B.A.T.S.)

■ Beer Collection

Unfiltered, unpasteurized, bottle conditioned

#### Product Details

<b>Style</b>	Weisse with smoaked tea leaves
<b>Alc./Vol.</b>	6%

#### Legend

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

## Brasserie Des Franches Montagnes [Continued]

Chemin des Buissons 8, Saignelegier, 2350, Switzerland

### Product Details

<b>IBU</b>	25
<b>Malts</b>	Pilsner Malt, smoked barley malt from Bamberg, Germany
<b>Hops</b>	Hallertauer magnum, for the bitterness, and Tettnanger hallertau for the flavours.
<b>Herbs</b>	Lapsong Tarry Suchong from China, smoked tea

### Tasting Notes

<b>Appearance</b>	deep red amber color, generous foam (for a tea beer it is difficult to have a good remaining head, because tea tanins are reacting with the proteins who helps the head - keeping)
<b>Aroma</b>	fruity, smoky, slightly earthy, and caramel, subtle notes of hops
<b>Flavor</b>	Fine co2, creamy, marked by tanins and the sweetness of the caramel flavour
<b>Finish</b>	bitterness medium, tanins very present, tar flavours. Flavor lingers very long, and a fine mix between tea's tanins, hoppiness and sweetness

### Suggested Food Pairings:

- Smoked fish
- fruity dessert

### Available Formats:

- 20 \* 11.2 oz bottles
- 6 \* 25.4 oz bottles

## La Douze, 12th year anniversary brew

Beer Collection

12th year Anniversary Brew



### Product Details

<b>Style</b>	Anniversary brew
<b>Alc./Vol.</b>	6.5%
<b>Malts</b>	Pale Malt, Pilsner malt
<b>Hops</b>	Cascade, Amarillo, Saphir

### Product Details

<b>Spices</b>	Fleur de sel de Guerande/Bretagne, France
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### Tasting Notes

<b>Appearance</b>	yellow-orange, big/dense head
<b>Aroma</b>	notes of dried fruits, hints of caramel
<b>Flavor</b>	The first swallow is a bit different from the other ones. Hint of sweetness, creamy CO2 feeling good texture, very fruity, comes to a medium bitterness, refreshing and crispy, long aftertaste. The next sip lets the light saltiness come up, slightly, on the tongue and on the lips. This salty feeling helps the palate to be a bit drier and makes the beer more intense (turbo effect of the salt as a flavour reliever)

### Suggested Food Pairings:

- Chicken in green curry
- Oysters

### Available Formats:

- 6 \* 750ml oz bottles

## Spike & Jerome's Collaboration Ale

Spike and Jérôme Cuvée délirante, Barley Rye Wine aged in Rum barrels



### Product Details

<b>Style:</b>	Barley Wine aged in Rum Barrels
<b>Alc./Vol.:</b>	12.02%

### Tasting Notes

<b>Appearance</b>	red amber, caramel brown, with some golden glints
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<b>Aroma</b>	Intensiv, hints of spices, fruity, almost gingery. The flavours coming from the Rum aging give a lot of complexity (tobacco, ginger, spices, woody)
<b>Flavor</b>	Sweet and crispy palate, explosion of freshness, woody and hoppy, as well as a medium hart bitter attack going on a very long aftertaste with a Spike (spine) of fresh fruits remaining

### Available Formats:

- 12 \* 11.2oz bottles

## La Quatorze



This is a unique new creation that is between an IPA and Wheat Beer with a touch of coffee extracted in a very special way and various types of hops added throughout the 90 minute boil.

### Product Details

<b>Style:</b>	Barley Wine aged in Rum Barrels
<b>Alc./Vol.:</b>	12.02%
<b>Hops</b>	Nuggets, Kent Goldings, Soraci Ace, Nelson Sauvin, & Cascade
<b>Malts</b>	Wheat Malt 40%, Pale Malt, & Crystal Malt

### Available Formats:

- 12 \* 11.2oz bottles

### Legend

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