BRASSERIE CASTELAIN 1926
L'AMOUR DU MÉTIER, L'ART DE BRASSER

Blonde Biere de Garde

The classic example of the rare Blonde Bière de Garde style, and is the biggest seller from the brewery. Castelain has a sweet palate and a great deal of finesse. It is sweet, slightly bitter, grassy and herbal— made with four types of hops. Castelain is conditioned a minimum of 6 to 10 weeks to develop aroma and flavor.

HUNTERDON BREWING COMPANY

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