

Rendezvous

A Biere De Garde—literally, “a beer to keep”—is a style conceived in the hills of Northern France. This traditional farmhouse ale is brewed with a special French ale yeast, giving it a subtle, yet delightful ester fruitiness. Ample amounts of 2-row malt give Rendezvous a luscious, full body. Generous amounts of Munich malts are added for additional sweetness and give Rendezvous an impassioned red hue. Saaz and Mt. Hood hops are added for a mild bitterness and a clean finish. Robust, smooth, and surprisingly refreshing, the effect on your palate is an intense, fleeting episode: a rendezvous.

Ideal Serving Temp: 48°-54° F

Alcohol by volume - 7.2%

Available in the following formats:
Cases - 12/22 oz Bottles (355 ml)
Half-barrels (15.5 gallons - WI only)
30L barrels (7.92 gallons - WI only)

Product Codes:

1/22 oz 7 46546 00043 1

