We have brewed this rare beer using two strains of lactic acid bacteria and a Bière Brut yeast to produce a drink with a surprising elegantly fruit acid - refreshing and fruity-effervescent like a very dry cider. A beer for toasting, celebrating, and enjoying - a real sour seduction.

Perfect with reception snacks, oysters, artichokes, graved salmon, avocado

INGREDIENTS: BREW WATER, BARLEY MALT, WHEAT MALT, DEXTROSE, NATURAL HOPS, YEAST (THE SUGAR IS COMPLETELY FERMENTED DURING BOTTLE CONDITIONING - THE TRADITIONAL METHOD)