

Brasserie AMPHOREA



Brasserie Amphorea - Craft Amber Beer - 33 cl

Provence, France

Under the sun of Salon-de-Provence, the range of artisanal gastronomy beers "Brasserie Amphorea" is born. Its name echoes the ancient amphorae, these precious containers that have facilitated the trade and diffusion of our products around the world. Today, we reinvent this heritage by creating a range of beers that combines tradition and modernity in perfect balance.

PRESENTATION

Inspired by Provencal traditions and brewed by our oenologist Pierre Vieillescazes, each recipe is designed as a true experience: carefully selected malts, expressive hops, and natural flavors, for beers that evoke warmth and invite you to gather around a beautiful and elegant table in the south of France.

ELABORATION

Brewed from a blend of barley malts and various hops.

SERVING

Recommended serving temperature: 7°C. Store upright, away from light.

TASTING

Our amber beer has a coppery color with caramel reflections. Its nose reveals notes of roasted malt and biscuit. This beer is round on the palate, carried by a light bitterness. Harmonious finish, with notes of caramel and toasted bread. A warm and indulgent recipe.

VISUAL APPEARANCE

This beer is unfiltered and unpasteurized. It may contain natural sediment, which is a guarantee of its artisanal character and does not affect its quality in any way.

