

Brasserie AMPHOREA



Brasserie Amphorea - Craft lager beer - 33 cl Provence, France

The "Brasserie Amphorea" range of gourmet artisan beers was born under the sunny climate of Salon-de-Provence in France. The name is a reference to the precious antique amphoras that were used for commerce and to transport wine all over the world. Today, we are reinventing this heritage by creating a range of beers that offer an ideal balance between tradition and modernity.

PRESENTATION

Inspired by Provençal traditions and blended by Pierre Vieillescazes, each recipe is approached as an experience: carefully selected malts, expressive hops and natural aromas. The result is a range of beers that conjure images of shared moments in the sun, inviting you to gather around a table in the south of France.

ELABORATION

Brewed from a blend of barley malts and a selection of hops.

SERVING

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

TASTING

This lager offers fruity flavours. It is pleasantly complex on the palate with a mild bitterness. With its golden colour, light froth and fine bubbles, this is an elegant lager that can be enjoyed on all occasions.

VISUAL APPEARANCE

The beer is not filtered and non-pasteurised. Natural sedimentation may occur attesting to its artisanal character. This does not affect in any way its quality.

REVIEWS AND AWARDS



Or
Concours Général Agricole de Paris

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

