

Brasserie AMPHOREA



Brasserie Amphorea - Craft IPA 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 aromatic hops.

SERVING

Recommended serving temperature: 7°C.

Store upright, keep away from light.

TASTING

This IPA offers potent aromas of citrus fruit. Its golden colour reflects amber hues. The beer is well-rounded on the palate, boasting a marked bitterness that is pleasantly well-integrated.

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



Médaille d'Argent

Concours International des Vins à Lyon

Brasserie Amphorea
340 Rue du Remoulaire, 13300 Salon de Provence - France
Tel. 0490730110 - contact@ravoire.fr

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



1/1

5M3I2E