





LEFFE®

Since 1240, Leffe® has been the authentic monastic beer from Belgium and Europe. Leffe® offers rich taste and full body, tempting the drinker to savour the beer in all of its deliciously complex glory.

HISTORY

- 1152 The Abbey of Notre-Dame de Leffe was founded by Premonstratensian monks on the banks of the River Meuse, in the southern province of Namur.
- 1240 Tucked away in this quiet valley, the monks of the order founded by St. Norbert in 1119 started to make beer.

The abbey still exists today, but the monks now concentrate on religious devotion and have entrusted the brewing of their prestigious beers to the experts.

LEFFE® and GASTRONOMY

“Cuisine à la bière” originates in Belgium, the country commonly known as “beer paradise”. Combining beer and food is now far from an exclusive Belgian custom though. Gourmets all over the World are beginning to savour this perfect combination, preparing all kinds of dishes with the individual, specially-brewed beer from Leffe®.

Gastronomically speaking, parallels can be drawn between Leffe® beers and the greatest wines. For example, the distinguished Leffe® Blond is like a noble Red Bordeaux or a Chianti Classic Reserve. It is the perfect match for smoked ham, red meat or cheese.

Leffe® Bruin is the perfect balance of piquancy and rounded caramel sweetness. Much like a great red Burgundy, Leffe® Bruin pairs wonderfully with hearty, robust dishes of stewed or braised meats.

CHARACTERISTICS

LEFFE® BLOND

- High fermentation: (18 - 25°C)
Alcohol level: Alc. 6.6% vol.
Density: 15.6° Plato.
Colour: Golden Yellow
Taste: Balanced and aromatic. This beer combines full-bodied sweetness with subtlety. The palate detects a hint of fruitiness, reminiscent of orange, and relishes the creamy texture. The after-taste is pleasantly dry. Fragrant, slightly smoky aroma with a touch of cloves.
- Ingredients: Water, Roasted Barley, Malt, Yeast, Hops.



LEFFE® BRUIN

- High fermentation: (18 - 25°C)
Alcohol level: Alc. 6.5% vol.
Density: 15.6° Plato.
Colour: Roasted malt lends Leffe® Bruin its autumnal, deep brown colour
Taste: Full-bodied and slightly fruity – a hint of apple on the palate. The taste ranges from sweet and fruity to brown sugar, rounded off with oak dryness and a touch of caramel.
- Ingredients: Water, Roasted Barley, Malted Barley, Malt, Yeast, Hops.

