

# LINDEMANS

## POMME (APPLE)

*Flanders, Belgium*

**ABV:** 3.5%

**STYLE:** Fruit Lambic

**HOPS:** Aged Kent, Brewers Golg,  
Colgneau

**AVAILABLE SIZES(L):**  
0.355, 0.750

**BREWERY INFO:** Southwest of Brussels, in the quiet Belgian town of Vlezenbeek, the Lindemans family has been farming and homebrewing as long as anyone can remember. Commercial brewing started in 1822.

Lambic, or spontaneously fermented beers, are the beers of this region and are among the world's rarest: they are the only beers fermented via wild, airborne yeast - no yeast is added by the brewers. Lambics come only from the Senne River valley, near Brussels - a region about 15 by 75 miles in size. The unusual, demanding, and unique flavors that come from multiple yeast strains are unmatched in the world of beer.

Merchant du Vin introduced Lindemans lambics to the United States in 1979, making them the first lambics marketed in U. S. history. To this day, they are the best selling brand in the category.

Belgian Family Brewers Lindemans Brewery is a member of the Belgian Family Brewers Association.

**INFO:** Long before hops were common in most beers, various fruits and herbs were used to season beers. The clean, bright aroma and flavor of apples melds beautifully with the complex tartness of lambic. Lindemans Pomme was introduced in 2006, and renamed to Apple in 2018.

**TASTING NOTES:** Glowing, hazy gold color. Smooth, light body with the fresh flavor of real apples and a light green-apple tartness.

**95 POINTS - TASTINGS.COM**

**84 POINTS - BEER ADVOCATE**

