

DU BOCQ

BLANCHE DE NAMUR

Belgium

ABV: 4.5%

STYLE: Wheat Beer

AVAILABLE SIZES(L):

0.500, 30

BREWERY INFO: In 1858, Martin Belot - a farmer in the village of Purnode, Belgium - began to brew beer during the winter months: there was an excellent well near the farm, and brewing was the perfect activity for winter, when there was little work in the fields. A wide range of different beers was offered, and sales in the area around the brewery grew. In 1960, farming ceased at Du Bocq so the family could concentrate only on brewing; a focus on traditional, bottle-conditioned Belgian ales led to continued growth. Du Bocq Brewery modernized their brewing equipment and began to export select styles from Belgium in 1983. Upgrades and improvements have continued at the brewery to the present, but always with careful attention to the brewery's history and to the classic flavors found in their beers. The brewery has achieved an international reputation for the quality of their refreshing ales. To this day, the village of Purnode and the surrounding region of Condroz retain their beauty and traditions, allowing Du Bocq to continue to help build Belgian brewing history.

INFO: Witbier or biere blanche ("white beer") is a wheat ale style that originated in Belgium hundreds of years ago. Usually made from unmalted wheat with barley malt, witbiers have a hazy pale color; they are seasoned not only with hops but with spices - Belgian brewers have added herbs, spices, and fruit to beer for centuries. After fading in popularity in the early 1900s, witbier sales have roared back during the past 20 years. Blanche de Namur is made from barley malt, unmalted wheat, hops, and the classic witbier spices: coriander and bitter orange peel. It also has a touch of brewer's licorice. Hopping levels are fairly low to allow the spices to shine through; the yeast strain is traditional, and Blanche de Namur is bottle-conditioned. The beer is named after Princess Blanche of Namur - daughter of John, Count of Namur - who was born in the region near the brewery in 1320. Blanche captivated King Magnus IV of Sweden when he visited around 1335: she married him and was crowned the following year, becoming Queen of Sweden and Norway. In memory of her "sweetness, beauty, and delicacy," the brewery dedicated their witbier to her.

TASTING NOTES: Inviting, refreshing aroma and flavor; fruitiness from a very traditional yeast strain; and smooth rich body with a bit of thirst-quenching acidity in the finish. The glowing, golden hazy color of Blanche de Namur comes from the use of wheat and from bottling with live brewer's yeast.

90 POINTS - RATEBEER.COM

92 POINTS - WINE ENTHUSIAST

