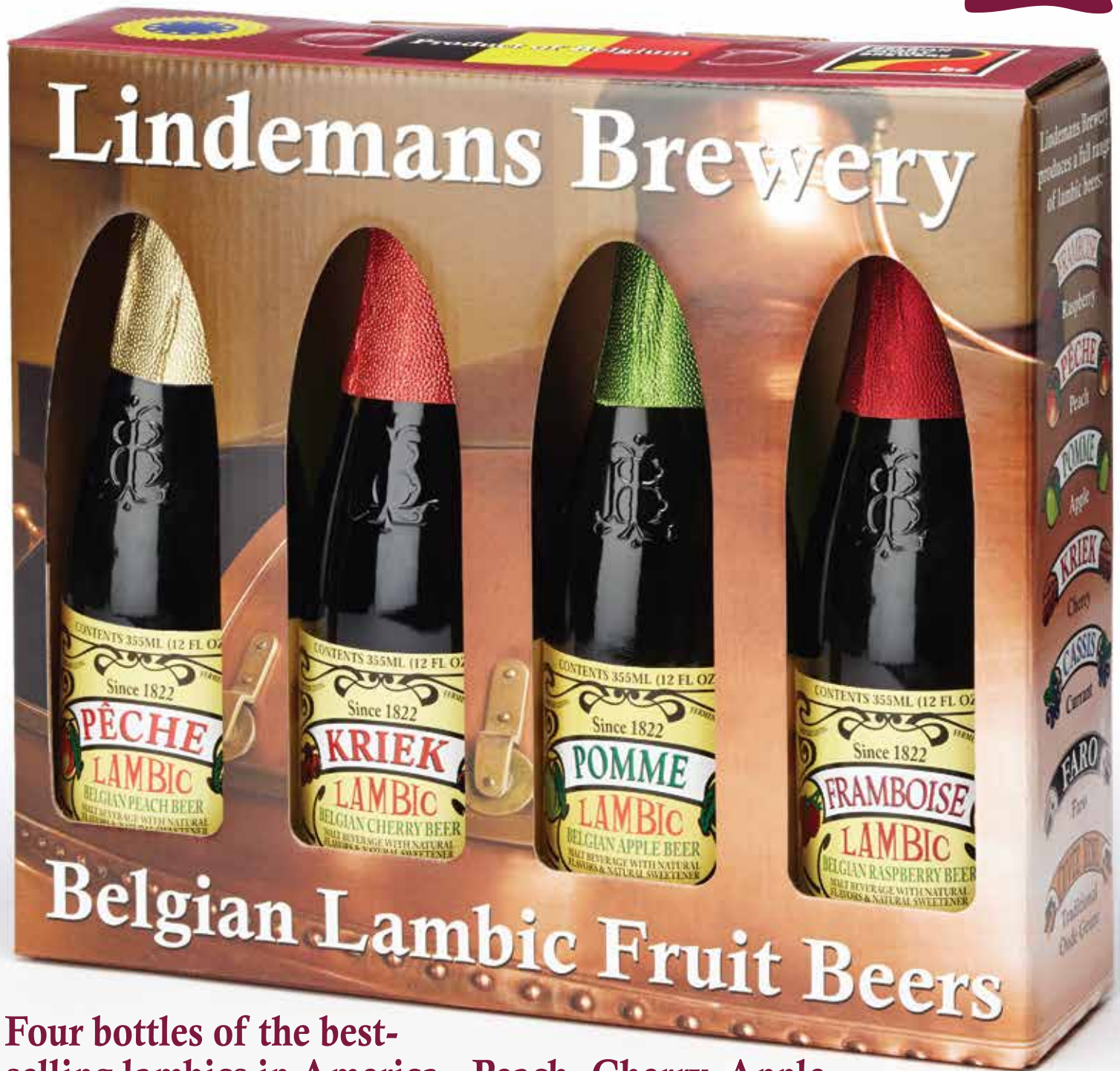


The Lindemans Sampler Pack: A Gift That Won't Be Re-Gifted!



Four bottles of the best-selling lambics in America - Peach, Cherry, Apple, and Raspberry fruit beers - packed in a full-color die-cut box.



Lindemans Brewery - Est. 1822
Vlezenbeek, Belgium - Family owned and operated



Merchant du Vin, Specialty Beer Importers Since 1978

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The Lindemans Sampler Pack

The number-one selling lambic in America is now the best beer gift too! The **Lindemans Sampler Pack** is a full-color, sturdy four-bottle gift box that shows and stacks well. Packaging is full-color, glossy fine printing laminated to heavy cardboard; illustrations show the brewery and brewery team. There's a recap of the lambic brewing process and Lindemans Brewery history as well.

- Contains one 12 oz. bottle each of Lindemans top-selling fruit lambics: Pêche (peach); Kriek (cherry); Pomme (apple); and Framboise (raspberry).
- Includes an information-packed color Classic Brewing Styles brochure.
- Bottles are corked and crowned - yes, both a cork and a cap - then finished with a foil capsule; each bottle is embossed with the brewery logo.



Lindemans Sampler:
Ht: 9.75" W: 11.25"
D: 2.85" Weight: 8 lbs.



Case of three
Lindemans Samplers:
Ht: 10" W: 11.5"
D: 9" Weight: 25 lbs.



For hundreds of years, and still to this day, lambic beers have been made only in Belgium's Senne River Valley, near Brussels. Today, only eleven lambic breweries exist, each located within a few miles of each other. Lambics are fermented only with wild airborne yeast, which produces beers with exceptional, deep, and complex flavors. Traditionally, lambic brewers have often added fruit, providing a refreshing flavor balance.

Lindemans Brewery has been brewing lambics in the village of Vlezenbeek, Belgium, since 1822 and is still family-owned & operated. Their lambics, each flavor a unique masterpiece, are all-natural. They are the best-selling lambic beers in America.

Lambic beers are unique: freshly-brewed wort flows from the brewkettle into an open-air fermenter known as a coolship.

Once the wort cools to the proper temperature, wild airborne yeast settles and begins "spontaneous fermentation."



Lindemans Brewery, pictured here, has some buildings that date back to the original 19th-century family farm.

Crafted with pride by the Lindemans Brewery team.



Lindemans Brewery, established in 1822 and still family-owned and operated, produces one of the world's most unusual, sought-after

beer styles: lambic ales, which are fermented with wild, airborne yeast and can be made only in Belgium's Senne River Valley, near Brussels. The addition of fresh fruit juice balances the deep, complex flavor of a lambic beautifully and over the past 30 years Lindemans fruit lambics have become the best-selling lambics in America.

Lindemans all-natural beers hold European Union "Traditional Specialty Guaranteed" registered status, indicating their traditional production methods, and Lindemans Brewery is a member of the Belgian Family Brewers, a trade group of established family-owned Belgian breweries. Both EU "TSG" and BFB logos appear on Lindemans labels and also on the Sampler Pack.




Lindemans

Sampler Pack reverse

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