

# BRASSERIE DES VOIRONS

## FOND DE CULOTTE



### INGREDIENTS

**INGREDIENTS:** Water from Lucinges, organic barley malt (Pilsner), organic gentian root from the Voirons' valley, organic blackcurrant, organic hop, organic cane sugar (for the second fermentation in bottle).

**STORAGE LIFE:** 10 years

### WATER

**WATER:** Ground water from Lucinges, Savoie (750m of altitude). The water source is the Alpes' snowmelt, specifically Mont Blanc. The water's purity and acidity are very high. As it's surface water, the limestone component from the rock contact is very low and the acidity remains high. No chlorination, no corrections at all.

### PRODUCTION

**YEAST:** Indigenous

**1<sup>ST</sup> FERMENTATION:** Amphora (4 months)

**AGING:** Used oak barrels (3 months outside)

**FILTRATION:** None

**PASTEURIZATION:** None

**SULFITES:** Zero sulfites added

**ALCOHOL:** 6%

**PRODUCTION:** 110 cases total

**VEGAN:** Yes



### Brewing details...

- Mashing: 30-mins hand brewing and 1.5 hours of infusion
- Wort racking in steel tank
- Wort cooking at 210°F with a light hop addition
- Wort is cooled down and transferred to an amphora
- Gentian roots and blackcurrant added to the amphora to start maceration
- Spontaneous fermentation (2 months)
- Racking
- Aging outside in used oak barrels (3 months)
- Racking when Christophe tastes the right balance
- Bottled with 6g/L of organic cane sugar for the refermentation in bottle
- 3 weeks in a temperature-controlled room at 72°F
- Released after 2 months of rest

**Note:** "Fond de culotte" is a co-fermentation of plant and fruit. Gentian root and blackcurrant macerate 4 months in amphora and age 3 months outside in used oak barrels.