



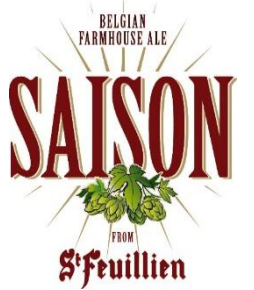
**S<sup>t</sup> Friburgien**  
anno 1125

# St- Feuillien History

In the 7th century, an Irish monk named “Feuillien” arrived in Belgium to preach the gospel. He stayed in Fosses-la-Ville where his relics are still kept. In 655, while travelling in Belgium, he was attacked in the “Le Roeulx” area, then robbed, tortured and beheaded !  
(still today, some people are praying St-Feuillien when they have a headache)

His followers erected a chapel where he died in “Le Roeulx”. In 1125, the abbey of St-Feuillien was founded at the same place. The monks were hard-workers and during some centuries an abbey beer was brewed (for own consumption by the monks and to generate incomes for the abbey).

In 1796, during the French Revolution, the abbey was destroyed (it is now a private castle) and the monks had to leave (and they stopped brewing).

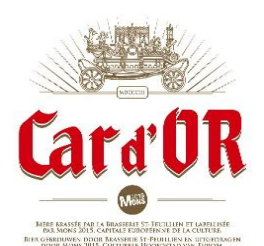


# St- Feuillien History

In 1873, Ms. Stephanie Friart (and her husband) decided to pursue the brewing tradition. They finally moved the brewing activity in new buildings (1920), that we still use today.

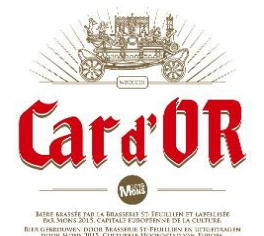


After 142 years, it is still a family owned brewery ran by the 4<sup>th</sup> generation (Ms. Dominique Friart and her brother Mr. Benoît Friart).



# St- Feuillien Brewery

- Officially certified Abbey Ale which is still brewed according to original recipes.
- Member of the Belgian Family Brewers association.
- Probably the most rewarded brewery in Belgium with a brew master that has won the gold award for the best Belgian brewer in 2012.
- QUALITY above QUANTITY (perfect control on the product -> high quality standards)
- 25 people at your service.

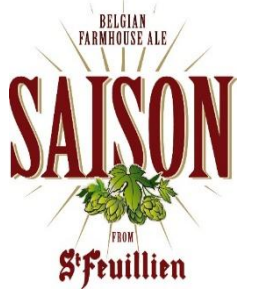


# St- Feuillien Brewery

- One of the main Craft Brewery in Wallonia (Southern part of Belgium).
- Serving both on-trade (40%) and off-trade (60%) customers.



- A yearly production of 41,000 HL:
  - 60% for the domestic market.
  - 40% for export with a distribution network covering more than 30 countries on the 5 continents (Europe, Japan, USA, China, Brazil, Russia, Australia ...)



# St- Feuillien Brewery



# St-Feuillien - Beers

- A range of 13 top-fermented special beers with secondary fermentation in bottles.
- Brewed with extremely pure water coming from our own spring under the Brewery.
- Selection of the very best malts, spices & hops to ensure a product of excellence.
- Packaging in bottles, gift boxes and kegs (returnable or OW Dolium 20L – 30L)
- International recognition with many international awards:



SILVER AWARD 2015  
BELGIAN STYLE SAISON





- St-Feuillien Abbey Ales:
  - Blond (7,5% - 6%) – Hints of aromatic hops & spices – Malty taste.
  - Dark (8,5% - 8%) – Liquorice & caramel flavor – Special malts – Powerful aromas.
  - Triple (8,5% - 8%) – Very Fruity with aromatic hops & spices.  
-> Available in 1,5 l – 3 l – 6 l – 9 l
  - Christmas (9% - 8,5%) – Caramelized malts – Aromatic herbs & spices.  
-> Available in 1,5 l





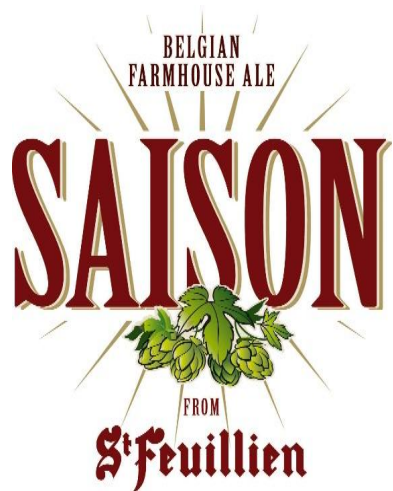
# GRAND CRU

*Bière extra-blonde de dégustation*



- Grand Cru (9,5 %) is an extra-blond degustation beer.
- Exceptional character with great hoppy aromas and hints of fruitiness (no spices !).
- Dry Hopped with aromatic hops.
- Secondary fermentation in the bottle is made with Champagne yeast !
- Only available in bottles of 33 cl and 75 cl (OW)
- Awarded in 2011 – 2012 – 2015:





- Typical Belgian Farmhouse Beer (6,5% - 6,2%), a real product from our terroir, which was brewed especially to refresh the seasonal workers in the fields.
- Dry hopped with aromatic hops.
- Unfiltered beer but still thirst quenching!
- Awarded in 2009 – 2010 – 2011 – 2012 – 2015 – 2016:



# grisette

Grisette White - Grisette Blond

Light & refreshing (5,5% - 5,2%), perfect for the summer time !

Belong to the Belgian **White Beer** family

Unfiltered malt & wheat beer with a creamy  
and compact head

BIO – Organic certified (2016)



Luxury **blond beer**

Naturally Gluten Free  
(no biochemical treatment)

BIO – Organic certified (2015)



# grisette

Grisette Fruits of Forest - Grisette Cherry

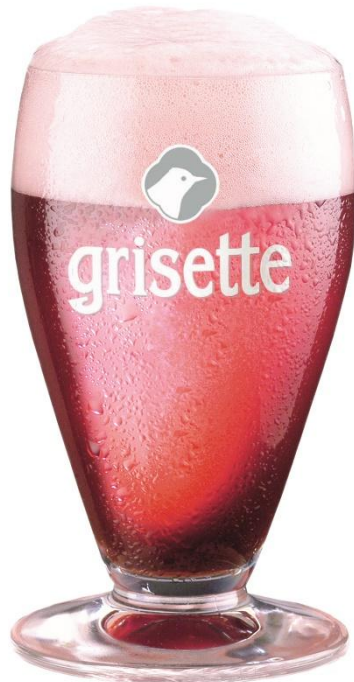
White beer based (Wheat & Malt) with real fruit juice

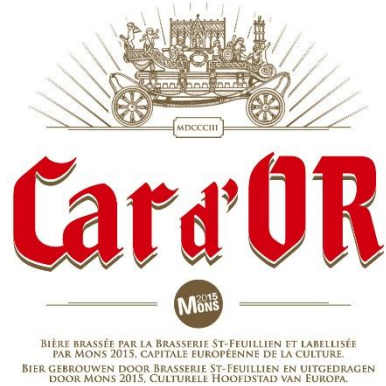
Light & fruity (only 3,5%)

Naturally sweet with fruity aromas

Friendly beer,  
It's a MUST DRINK for the ladies !

Only available in bottles of 25 cl (OW)





- Latest creation of our engineer brewer, and also the official beer for “Mons 2015 – European Capital of Culture” !
- Delicate & smooth blond beer (6,5% - 6%) with a subtle note of bitterness. Well-balanced structure with hints of apricot.
- Very easy drinking and refreshing (somewhere between a Pils and the special top fermented ale !)
- Awarded 2 times in 2014:



BREWED BY ST-FEULLIEN BREWERY  
AND CERTIFIED BY MONS 2015,  
EUROPEAN CAPITAL OF CULTURE.





# WEST COAST IPA<sup>®</sup>

— DOUBLE INDIA PALE ALE —

**BREWED IN BELGIUM**  
AVAILABLE ON DRAFT

**TASTE  
ENLIGHTENMENT™**

- Produced in BELGIUM under the supervision of Green Flash Brewing Co. (California)
- Amber beer (8,1%) made with a mix of 5 types of hops from USA:
  - Columbus
  - Cascade
  - Centennial
  - Simcoe
  - Citra
- Grapefruit & citrus aromas with strong hops taste (95 IBU)
- Extreme & Massive Dry hopping !





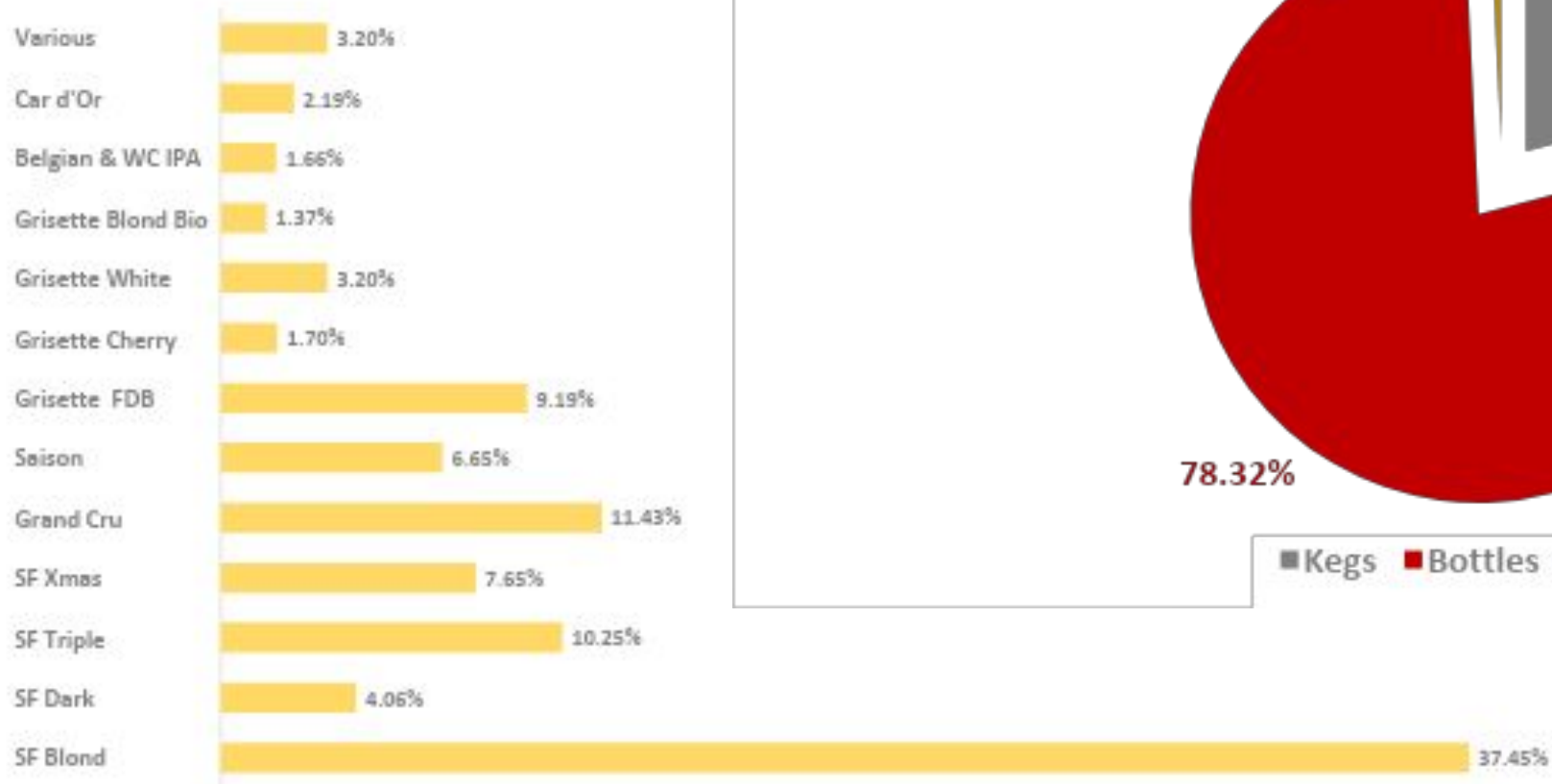
- Collaboration brew between Green Flash USA and St-Feuillien Belgium.
- Produced in BELGIUM.
- Amber beer (7,5%) made with a mix of American & European hops.
- Grapefruit & citrus aromas with strong but reasonable hops taste (65 IBU).
- Massive Dry hopping !
- Only available in kegs.  
(returnable or OW Dolium)

-> OUT OF STOCK -> NEW SESSION IPA 100% St-Feuillien will follow SOON !

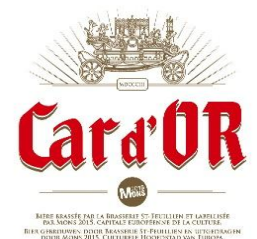
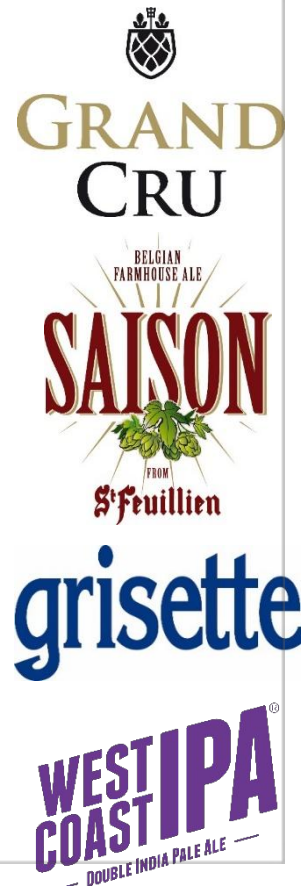
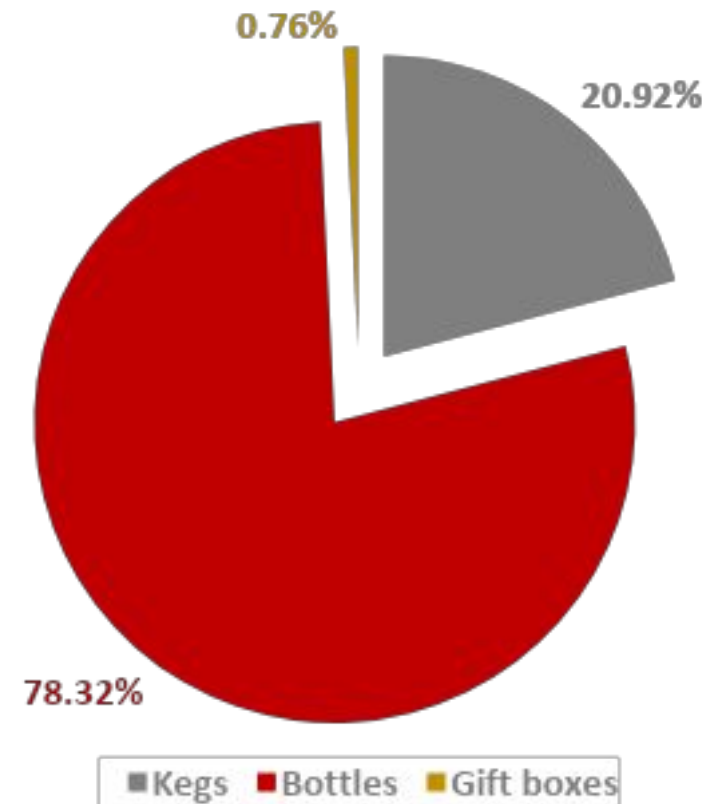
# Best sellers

- Overview of our sales per brand and packing type:

Sales per brand



Packing type



# Contacts

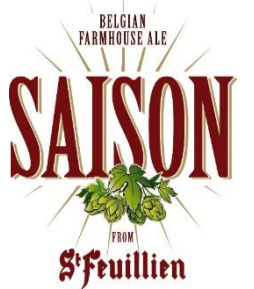
- The brewery is located at the following address, you're welcome to visit us !

Brasserie St-Feuillien SA  
Rue d'Houdeng, n° 20  
7070 Le Roeulx – Belgium  
Tel: +32 64 31 18 18



- If you have any request or want to become our official partner in your country, please contact:

Pierre Hensenne  
Export Manager  
[pierre.hensenne@st-feuillien.com](mailto:pierre.hensenne@st-feuillien.com)  
Mobile: +32 498 86 41 66



BIERE BRASSÉE PAR LA BRASSERIE ST-FEUILLIEN ET LA BRASSERIE  
PAUL MEYER, SOCIÉTÉ D'IMPORTATION ET D'EXPORTATION  
DE BIÈRES, 7070 LE ROEULX, BELGIUM. ST-FEUILLIEN ALE, 1125  
BIÈRE BRASSÉE PAR LA BRASSERIE ST-FEUILLIEN ET LA BRASSERIE  
PAUL MEYER, SOCIÉTÉ D'IMPORTATION ET D'EXPORTATION  
DE BIÈRES, 7070 LE ROEULX, BELGIUM.