

# La Tentation

7.0% abv



available in 750ml bottles & 30L KeyKegs

La Tentation blends three different kinds of fermentation. It's a saison recipe that is first fermented with Dupont yeast, followed by a second fermentation with a Belgian witbier yeast which has spent one year maturing in oak barrels. The final part of the fermentation comes from wild yeasts from an orchard at the foot of the Jura Mountains. The yeasts and bacteria found naturally on the skin of native Reinette Blanche apples, coupled with months of barrel aging gives La Tentation a very refreshing acidity. This acidity is balanced by apple fruitiness and hop bitterness, which is characteristic of old-style saisons.

Let yourself be tented!



750 ml bottle UPC

*Shelton Brothers*

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