

# TUTTO



## BRASSERIE DES VOIRONS

Lucinges, Savoie

The Brasserie des Voiron is run by Christophe Grellier in the Haute-Savoie village of Lucinges, which sits some seven hundred metres above sea level in the shadow of Mont Blanc.

Christophe worked as a chef in haute cuisine temples such as Tour d'Argent and Marco Pierre White before settling in Lucinges in 2003, opening a small auberge serving food from the region alongside his favourite wines. He ran it for a decade before closing its doors in 2013 to take over the village's tiny brewery.

The beers are brewed with the pristine alpine water of Voiron, which draws from the same source as Evian. The quality of the water lends the beers a luminous, nourishing character which provides the perfect foundation for the creativity that ensues. All other ingredients are of the best quality and are sourced with the utmost respect for nature, and the brasserie has been certified as organic by Nature et Progrès.

Some are aged on the lees of the wines of some of France's most decorated vigneron, often in the same barrels in which the wine was raised, others are infused with citrus, berries, wildflowers or foraged herbs in sandstone amphorae.

Bottled unpasteurised and unfiltered, they evolve beautifully over time and are amongst the most delicious and compelling beers we have tried.

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Cette blonde a été brassée en septembre 2022, fermentée sur lies de chenin provenant d'une parcelle de Brezé proche de Saumur dans les barriques du même domaine pendant 9 mois.

Merci à J-Antoine et son équipe.

Elle est non filtrée, non pasteurisée sans aucun entrant chimique et non gazéifiée.

A consommer de préférence avant fin 2033

Ingrédients : eau de Lucinges, **malt d'orge**, lies de vin, houblon, sucre (uniquement pour la prise de mousse).

Brasserie des Voirons  
5, Place de la vignule  
74380 Lucinges - France  
[www.labrasseriedesvoirons.com](http://www.labrasseriedesvoirons.com)



75 Cl.

## BIÈRE VIVANTE DE CHENIN

*2023*

This remarkable blonde was fermented on the lees of Chenin Blanc from the Brezé parcel of legendary Loire Valley producer Clos Rougeard. It spent nine months resting in barriques from the domaine, rendering a rich, complex beer that has a little of the nuance and finesse we expect from the great wines of this hallowed cru.