

# 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 bière est composée de 250 kilos de malt et de 120 kilos de framboises fraîches récoltées proche de Lucinges, la Framboiseraie producteur à Loisin. Elle est fermentée en jarre de grès de 1000 litres. Elle est non filtrée, non chaptalisée. C'est une bière vivante sans entrant chimique. La première recette aux fruits de la Brasserie ... et toujours la plus difficile à réaliser !!!

A consommer de préférence avant fin 2028

Ingrédients : Eau de Lucinges, Malt d'Orge, 15% Framboises Fraîches, Houblon, Levure, Sucre (uniquement pour la prise de mousse)

Brasserie des Voirons  
5, Place de la vignule  
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75 CL

### BIÈRE VIVANTE DE FRAMBOISE

*2024*

A blonde infused with raspberries picked in the mountains of the Haute-Savoie. The infusion takes place in sandstone amphorae and the result is a beer of gorgeous colour and perfume that is tart, dry and incredibly refreshing. Truly one of a kind.