

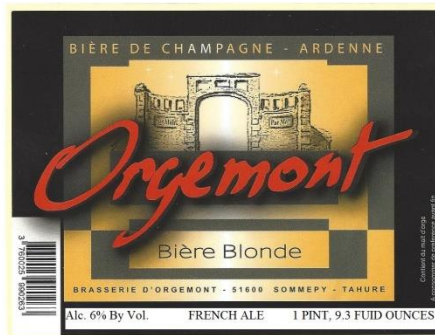
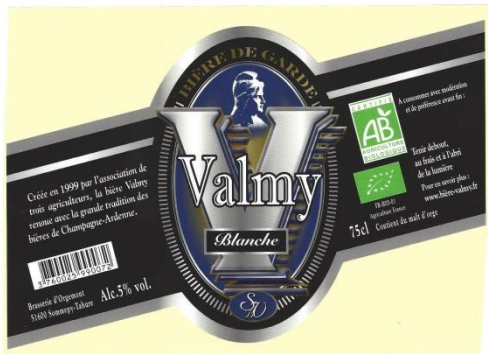


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BRASSERIE D'ORGEMONT et VALMY



The **Brasserie d'Orgemont** was born from a passion for beer in 2001. Jean Bernard Guyot, the founder who studied and trained as a brewer in Belgium, had the desire to showcase the terroir of the Champagne-Ardenne region. Jean Bernard is first and foremost a farmer with 60 hectares of land (about 148 acres) on which he grows his own barley and wheat. Orgemont means: the barley hill. The harvested and dried barley is then malted at the local malterie Soufflet. This alone insures the true meaning of a local beer with local ingredients. Hops (mostly three) used come from the nearby Lorraine and Alsace. The beers have gotten much better since 2009, with renewed equipment and finely tuned recipes.

Two strains of yeast: Val Dieu yeast, the other one is a secret.

NOTE: Orgemont Blonde, 6% ABV, is a **single malt beer** with three Alsatian hops.

Orgemont Triple is spiced with coriander and ginger. It is one of the most refined elegant Triple I have tasted at 8.5% ABV.

Brasserie Valmy was born in 1998 and owned by three partners who eventually decided to let it go in 2006, and Jean Bernard bought it. Valmy has its own yeast strain. The Blanche, 5% ABV, is Organic and does not have any hops.

Valmy was the only beer represented at the COP 21 in Paris in 2015.

The beers are available in 330ml and 750ml bottles with caps, as well as in 20 liter or 30 liter Dolium Petainer kegs (one way keg, recyclable, no deposit) with type "A" setting for couplers.