

The Lindemans Gazette

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LINDEMANS.BE

EDITORIAL

Without passion there would be no lambic grand cru!



In the Senne river Valley as well as the Pajottenland region, just to the west of Brussels, the oldest, most complex, and rarest beer in the world is brewed. Lambic, a unique regional product, makes us the envy of the entire world. The Lindemans family has been brewing lambic since 1822 simply because they love this unique beer. The current sixth generation of brewers also harbour great respect for this traditional brewing method that uses spontaneous fermentation, a unique process only found in this area.



René Lindemans at work in 1983.

Lambic has been poured into wooden barrels ever since the wonderfully named farm "Hof ter Kwade Wegen" started brewing 500 hectolitres every year during the winter months when there was no land work to be done. Over the years the Lindemans family shifted its focus from farming to brewing, acquired a deeper knowledge of brewing, invested in infrastructure, expanded its range and ended up conquering the world with its beers. The brewery has continued to lead the way thanks to its numerous trend-setting innovations. Just think of the introduction of the "modern" kriek with the juice of pure fruits or, more recently, the Botanical Lambics - a range of traditional gueuze beers flavoured with herbs - or how about the Lindemans Premium Distilled Gins, the first gins on the market made with distilled beer.

Lindemans has now put its name on the world beer map in spectacular fashion. Every year thousands of hectolitres of lambic flow from the tanks in Vlezenbeek. 65% of the beer goes abroad for export. Producing lambic is and remains a challenge as this particular beer style - unlike other beers - must ferment and mature for at least one year. The brewery is enjoying continued growth, and this is why the family are investing in new warehouses at Sint-Pieters-Leeuw. You've got it in one, the flames of passion are still very much alive at Lindemans!

IN THE SPOTLIGHT

1001 STORIES OF LAMBIC

Lindemans lives for lambic

Once upon a time... there was a wild yeast, a magical wind, a lambic brought back from extinction, an explosive Lindemans Kriek, a wild gueuze... Delve into the history of Lindemans that began in 1822 and experience one surprising and exciting story after another. "For example, did you know why the date of 9681 has pride of place on the façade of the ancient brewing hall?" Don't go back in time to find the answer. If there is something awry in a lambic brewery, the guilty party is never usually far away!

From the beginning of the 19th century the Lindemans family has built up a unique expertise. This brewery is steeped in the craft of brewing and is a testament to history both large and small. Six generations of driven brewers, with passion for their work, have yielded hundreds of anecdotes, quite saucy in parts. It also means two hundred years of trying, testing, failing and ultimately succeeding. In those days the modest history of the Lindemans family often coincided with the larger story of the Brussels region

and the history of lambic brewing. "1001 stories of Lambic" is a beautiful ode to lambic beer and testifies to the authors' great love of this unique beer, inextricably linked to the area that gave birth to it.

You will find the "1001 stories of Lambic" in this publication, on social media or at events such as the Lindemans Lambic Tour. As an avid reader, you will be drawn in by our captivating history. Still not convinced? Carry on reading and you will be 'sold' on our story!



Discover the first of the
1001 stories of Lambic
PAGE 4

PRODUCT IN THE SPOTLIGHT

A brusseleir through and through from Lindemans

— Faro-Lambic —



Are you familiar with a faro? Let's have a bit of history! It all started with Brueghel in the 16th century. In those days, lambic was felt to be too sour until a nosy parker came up with the idea of adding sugar. And thus, the faro was born, the beer for the brusseleir. The habit never went away and in the 19th century this heavenly nectar flowed abundantly out of the tanks. Faro has been an indelible part of Brussels folklore ever since. However, one unfortunate day, faro disappeared from the landscape. The end...

Well, fortunately Lindemans had a special place in their hearts for this nectar of the gods. The brewery worked tirelessly to make sure that, in 1978, faro once again rose from the ashes as Lindemans Faro-Lambic. Is it tasty? A lambic like that, matured on wood for a whole year with a dash of candy sugar. You bet it is! The result is amber-coloured, slightly tart with a caramel undercurrent... Makes your mouth water, doesn't it? Quickly, pour yourself a glass at home or get down to your local bar.



Take it easy mate. There'll always be another FARO tomorrow.

Lambic

Alleï, santeï pottepei !

LINDEMIX

Abracadabra, conjure a cocktail out of your Lindemans!



Lindemans is a story of flavours, of a finished symphony of aromas, of surprising and successful pairings. So, obviously, we wanted to design a cocktail with Lindemans lambic (see below). Why wouldn't we? And so, we got in touch with famous mixologist Jef Berben. With our exceptional Lindemans lambic as the base, Jef designed these surprisingly fruity and zesty LINDEMIX cocktails. Would you like to try out the superb creations designed by this master of taste? Visit our website and get mixing!

"The four basic ingredients of a successful cocktail are an easy-to-use recipe, a low alcohol content, plenty of flavour and a complex character. Just add a unique local product, a Lindemans lambic for example, and there you are".

Jef Berben, mixologist



More LINDEMIX on our website!

FOODPAIRING

Dining with lambic



Old Gueuze Cuvée René with oysters

Food pairing is the art of joining the right ingredients to elevate the taste experience to a higher level. Lambic and gastronomy go very well together. Have you ever thought of pairing a Lindemans Old Gueuze Cuvée René with oysters? Combine the intense taste of oysters with the sparkling, tart "Champagne of the Pajottenland" and you understand straight away why this gueuze is the preferred choice of connoisseurs. However, not only are our beers a great choice to accompany your meal, they often make their influence felt to the core. Our complex and tasty Lindemans beers are suited to the finest dishes that often have a surprise in store. Chefs of the highest renown like to incorporate our beers in their creations. Don't take our word for it - find out for yourself. Explore our website and discover the exclusive LAMPAS (lambic + tapas) recipes created with Lindemans by some of the greatest Belgian chefs.



COCKTAILS



Apple Fire

INGREDIENTS (FOR ONE GLASS)

- 12.5 cl Lindemans Apple
- 2.5 cl cinnamon whisky
- 3 to 4 pinches of speculaas spice mix

HOW TO PREPARE

Blend the ingredients and heat in the microwave or in a small saucepan on low heat.



Smokey Faro

INGREDIENTS (FOR ONE GLASS)

- 2 cl Monin Simple Sugar syrup
- 2 cl freshly squeezed lemon
- 2 cl Mezcal
- 12.5 cl Lindemans Faro-Lambic

HOW TO PREPARE

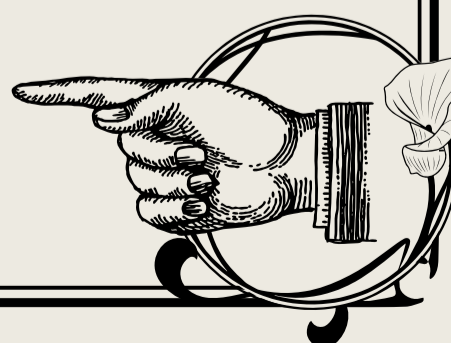
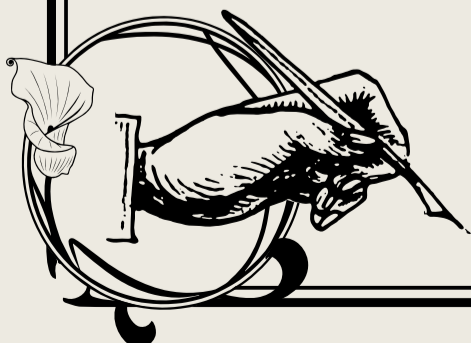
- 1 Fill half a Lindemans glass with crushed ice and blend the first three ingredients with a cocktail spoon.
- 2 Add 12.5 cl of Lindemans Faro-Lambic and blend briefly.
- 3 Add ice if required.
- 4 Garnish with a slice of lemon and - if possible - a cinnamon stick. If you are looking for an alternative to Mezcal (a Vida Crema de Mezcal for example) choose a different spirit with smoky aromas, a mild peat whisky for example.

Apple Fire

Avoid bringing the ingredients to the boil to prevent the alcohol and aromas from evaporating. The ideal heating temperature is around 60°C.

Smokey Faro

The texture and the smoky character of a Lindemans Faro-Lambic create a surprising "smoky sour".



FROM THE BAR STOOL

Lindemans Old Kriek Cuvée René is the best in the world!

A gold medal for Lindemans, not once, not twice, but three times over! Even though our country missed out on the Football World Cup, our beers deserve their place of honour on the world stage. Lindemans once again took pride of place at the World Beer Awards in London, one of the major beer competitions. In 2018 Lindemans Framboise had already been awarded for best raspberry beer in the world. But this year, Lindemans Old Kriek Cuvée René received the ultimate accolade in its category. A great homage to this complex beer, the result of three separate fermentations, brewed in the traditional way with whole cherries. Nevertheless, Lindemans Framboise and GingerGueuze deserved a mention in the award ceremony too. The jury rewarded both beers with a golden "Country Award". Lindemans continues to caress the taste buds of beer lovers with its beers that testify to their great passion rooted in a centuries-old tradition. Hard work and a great love of our product is at the heart of our success.



OLD KRIEK CUVÉE RENÉ

A beer with the pure taste of cherries, with a satisfying feel on the palate, slightly tart with plenty of complexity. The light and dry aroma derived from the tannins of the cherry pips pairs beautifully with the fruity touches in this beer, creating a lovely mouthfeel. An utterly refreshing aperitif with a lovely finish of tart cherries.



Lindemans Framboise is a surprising blend of powerful aromas of raspberry, touches of caramel complemented by the typical 'sour' of lambic in the finish.



Lindemans GingerGueuze combines the tartness of a lambic with the subtle aromas and flavours from ginger. Complex in taste, exquisitely balanced with a pleasant, refreshingly acidic and dry finish.

LAMBIC TRUCK

— Pay a visit to the —
Lambic Truck
 and discover a world of flavours

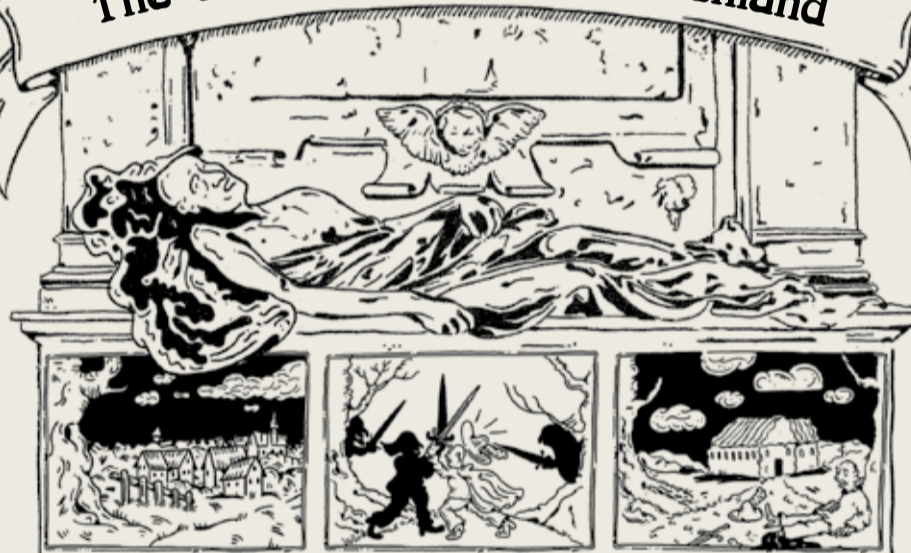


Lindemans is proud of its rich heritage; know-how gathered over centuries, the quality of its superb beers... but Lindemans is also looking towards the future. We introduce new flavours on a regular basis to develop new, unique taste experiences. You may have seen the Lindemans Lambic Truck travel up and down the country this year. Our aim is to let you discover different tastes and

flavour combinations. Our truck will be parked at a range of events, especially those that put food in the spotlight. Please come along to discover the world of Lindemans. Take a short course in food pairing and find out which recipes match your favourite Lindemans beers. Keep an eye on our website to find out where our truck will be appearing over the next few months.

IN DAYS GONE BY

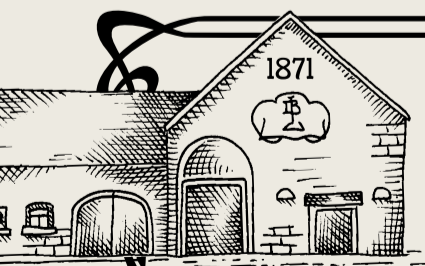
The 'evil roads' of the Pajottenland



In the 14th century, the powerful Lord of Gaasbeek, also known as Sweder d'Abcoude, seeks to expand his landholdings but his endeavours take him just a little bit too close to the outskirts of Brussels. This displeases Évrard t'Serclaes, who serves as an alderman in Brussels at the time. He acts as a counsellor to Joanna, the Duchess of Brabant, and is a vociferous opponent to the expansion plans, especially as they impinge on his own landholdings.

Undeterred, Sweder d'Abcoude dispatches his son with his accomplices and they manage to stage an ambush in the Pajottenland. This is where t'Serclaes falls victim to the enemy. He is captured and just to make sure, they pull out his tongue, chop off one of his feet and leave him behind, more dead than alive. When the deacon of Halle and his clerk come across t'Serclaes, they take him to Brussels straight away.

Alas, to no avail; just three days later t'Serclaes succumbs to his mortal wounds. A bas-relief at the Grand Place in Brussels (touch it for luck) depicts his agony. This dramatic story is brought to life in the name of the hamlet of Kwade Wegen, 'evil roads' in other words, and also pops up in the name of the "Hof ter Kwade Wegen" farm, which sounds ominous but nevertheless turned out to be the perfect base for the Lindemans brewery in years to come.



Experience the magic of lambic during an unforgettable tour!

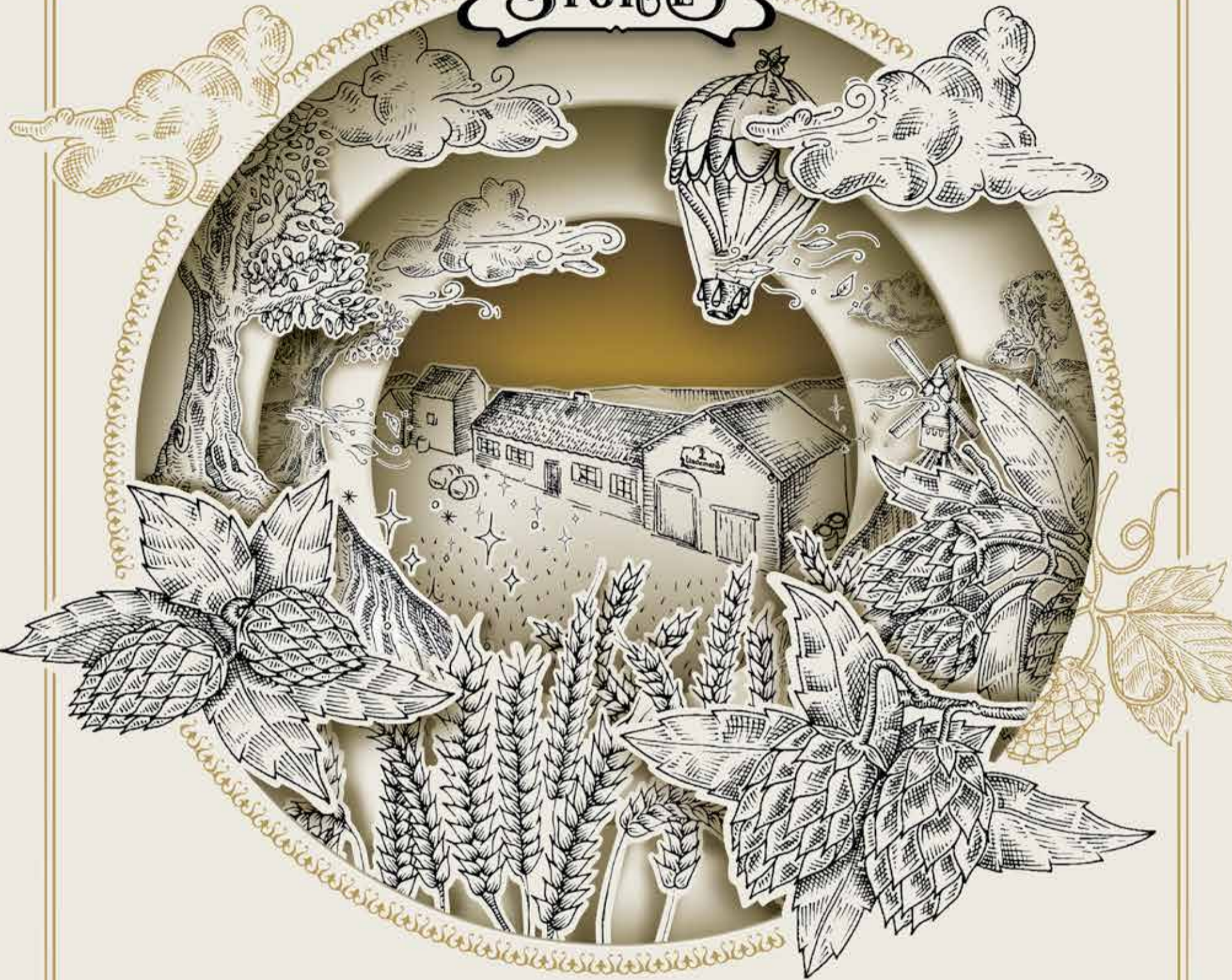
The Lindemans brewery offers guided tours every day of the week. Come along from Monday to Friday between 8 a.m. and 6 p.m. and join us on a journey of lambic discovery. Find out more about the local area and the history of our brewery. Immerse yourself in the world of lambic, find out all about the brewing process and discover what it takes to produce a great lambic. When you have finished exploring, come along with us to quench your thirst. Yes, the high point of your visit is a great tasting session of our lovely Lindemans beers. In other words, turning theory into practice!



🌐 www.lindemans.be | [f lindemansbrewery](https://www.facebook.com/lindemansbrewery) | [i lindemansbeers](https://www.instagram.com/lindemansbeers) | [in lindemansbrewery \(B2B\)](https://www.linkedin.com/company/lindemansbrewery) | [Lindemans brewery](https://www.youtube.com/channel/UC...)

**Crafted By Wind,
 Brewed Through Generations**

1001 LAMBIC STORIES



The magical wind of the Pajottenland

It is far from a coincidence that Lindemans is brewing its lambic in the village of Vlezenbeek. This village, on the outskirts of Brussels, is home to the exceptional microflora required to brew this complex beer. Traditional lambic can only be brewed in the Senne river Valley and in the Pajottenland region that is home to a specific type of wild yeast. The main examples include the *Brettanomyces Bruxellensis* and

the *Brettanomyces Lambicus* that set the spontaneous fermentation in motion. With the patience, the judgment and the talent of a lion tamer, the lambic brewer manages to beat into submission around 80 of these natural yeasts and makes them work together. Lindemans lambic is a rare beer that fully deserves its honorary title of regional product.

ANNO  1822
Lindemans

— AUTHENTIC LAMBIC BREWERY —