



3 Fonteinen Oude Geuze

3 Fonteinen Oude Geuze is a blend of young, semi-old and old lambics — respectively one, two and three years old. The wort for the lambics come from a variety of brewers and are then fermented and matured in the barrels of Brouwerij 3 Fonteinen.



STYLE	authentic geuze	
COLOUR	deep straw yellow to light golden	
BLEND	4 to 10 different barrels, 4 to 8 different brews	
BOTTLE CONDITIONING	at least six months	
ALCOHOL	5% to 7%, depending on the age	
ENERGY VALUE	39 kcal / 100 ml	
CONTENT	375 ml · 750 ml · 1500 ml	
STORAGE POTENTIAL	at least 20 years after bottle date	
HOW TO STORE	horizontally in a dark, cool and damp cellar	
RELEASE INFORMATION	year-round	
TASTE EVOLUTION	from vibrantly fresh and sour to <i>funky</i> stone fruit	
HOW TO SERVE	cellar temperature: 10 – 13°C / 50 – 55°F	
GLASS	< 3 years after bottle date geuze glass	> 3 years after bottle date small wine glass



GASTRONOMY

Our Oude Geuze pairs well with oysters, cooked ham, mussels or moules parquées, turbot and eel in green sauce

Or cheeses like young fresh goat cheese or Abondance, Camembert, Chaource, Crottin de Chavignol, Pas de Rouge, Sainte-Maure, Salaise and Virginie.

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3 Fonteinen Oude Geuze Cuvée Armand & Gaston

3 Fonteinen Oude Geuze Cuvée Armand & Gaston is a blend of young, semi-old and old lambics — respectively one, two and three years old. The worts for the lambics are exclusively brewed by Brouwerij 3 Fonteinen.



STYLE	authentic geuze	
COLOUR	golden	
BLEND	4 to 12 different barrels, 4 to 12 different brews, 100% brewed by Brouwerij 3 Fonteinen	
BOTTLE CONDITIONING	at least six months	
ALCOHOL	5% to 7%, depending on the age	
ENERGY VALUE	39 kcal / 100 ml	
CONTENT	375 ml · 750 ml · 1500 ml	
STORAGE POTENTIAL	at least 20 years after bottle date	
HOW TO STORE	horizontally in a dark, cool and damp cellar	
RELEASE INFORMATION	year-round	
TASTE EVOLUTION	from powerful funk to complex full-bodied peach and other stone fruit	
HOW TO SERVE	cellar temperature: 10 – 13°C / 50 – 55°F	
GLASS	< 3 years after bottle date geuze glass	> 3 years after bottle date small wine glass



GASTRONOMY

Our Oude Geuze Cuvée Armand & Gaston pairs well with dried, smoked and aged ham, parsleyed ham, oysters, grey North Sea shrimp, monkfish, eels in green sauce, stewed Belgian endive, white fish fried in butter and sole meunière

Or cheeses like Brie de Meaux, Chaource, Montgomery's Cheddar, young Comté, Le Langres, Le Pouligny-Saint-Pierre, Saint-Nectaire

EAN CODE



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3 Fonteinen Oude Kriek

3 Fonteinen Oude Kriek is made with hand-picked sour cherries that slowly macerated in young lambik, and then developed further in the bottle to become fruit lambik beer.



STYLE	traditional fruit lambik beer
COLOUR	deep crimson
FRUIT	hand-picked sour cherries
BOTTLE CONDITIONING	at least six months
ALCOHOL	5% to 7%, depending on the age
MACERATION	at least five months
FRUIT INTENSITY	at least 350 grams (12 oz) per litre
ENERGY VALUE	43 kcal / 100 ml
CONTENT	375 ml · 750 ml · 1500 ml
STORAGE POTENTIAL	maintains fruitiness until 8 to 10 years after bottling, overall at least 20 years
HOW TO STORE	horizontally in a dark, cool and damp cellar
RELEASE INFORMATION	year-round
TASTE EVOLUTION	from intensely fruity (up to five years) to a boisé and woody character (after five years)
HOW TO SERVE	cellar temperature: 10 – 13°C / 50 – 55°F

GLASS **regular sparkle**
small wine glass



slight sparkle
large wine glass



GASTRONOMY with old dried Parma ham or other charcuterie, cooked meat, beer stew without thick sauce, thin veal and pork, rillettes

forest fruit sorbet

Or cheeses like Beaufort, Brillat Savarin, Cornflower, Pas de Bleu, Reblochon, Sainte-Maure

EAN CODE



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3 Fonteinen Framboos

3 Fonteinen Framboos is made with hand-picked raspberries that slowly macerated in young lambik, and then developed further in the bottle to become fruit lambik beer.



STYLE	traditional fruit lambik beer
COLOUR	deep carmine red with hints of violet
FRUIT	hand-picked organic raspberries, origin: Huldenberg, Flanders
BOTTLE CONDITIONING	at least six months
ALCOHOL	4.5% to 7%, depending on the age
MACERATION	between three to six months, depending on the taste evolution
FRUIT INTENSITY	at least 350 grams (12 oz) per litre
ENERGY VALUE	43 kcal / 100 ml
CONTENT	375 ml · 750 ml · 1500 ml
STORAGE POTENTIAL	maintains fruitiness until 8 years after bottling, overall at least 20 years after bottling
HOW TO STORE	horizontally in a dark, cool and damp cellar
RELEASE INFORMATION	year-round
TASTE EVOLUTION	from intensely fruity (up to five years) to a boisé and woody character (after five years)
HOW TO SERVE	cellar temperature: 10 – 13°C / 50 – 55°F

GLASS	regular sparkle		slight sparkle	
	small wine glass		large wine glass	

GASTRONOMY with old dried Parma ham or other charcuterie, cooked meat, beer stew without thick sauce, thin veal and pork, rillettes

forest fruit sorbet

Or cheeses like Beaufort, Brillat Savarin, Cornflower, Pas de Bleu, Reblochon, Sainte-Maure

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3 Fonteinen Oude Geuze Golden Blend

3 Fonteinen Oude Geuze Cuvée Armand & Gaston is a blend of young, semi-old and old lambics (respectively one, two and three years old) and at least 25% of aged lambik (minimum four years old).



STYLE	authentic geuze
COLOUR	deep golden to a light rustbrown
BLEND	at least 4 different barrels and brews, with at least 25% of four year aged lambik
BOTTLE CONDITIONING	at least one year
ALCOHOL	6% to 7.5%, depending on the age
ENERGY VALUE	47 kcal / 100 ml
CONTENT	375 ml · 750 ml · 1500 ml
STORAGE POTENTIAL	at least 20 years after bottle date
HOW TO STORE	horizontally in a dark, cool and damp cellar
RELEASE INFORMATION	once a year
TASTE EVOLUTION	from ripe peach and a rounded barrel character to more complex wood notes
HOW TO SERVE	cellar temperature: 10 – 13°C / 50 – 55°F

GLASS regular sparkle
small wine glass



slight sparkle
large wine glass



GASTRONOMY As an aperitif with dried and seasoned charcuterie, whelks, soused herring
Or with lamb, fine pork, mild milky dishes (vol-au-vent, creamy liaison), mild chicken

Or cheeses like Chaurcée, Époisses, Pas de Rouge, Ossau-Iraty, Reblochon, Roccoco, Saint-Marcellin, Saint-Nectaire, Tome de Salers

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3 Fonteinen Oude Kriek Intens rood

3 Fonteinen Intens Rood is made with hand-picked sour cherries that slowly macerated in young lambik, with an exceptionally high fruit intensity. It then developed further in the bottle to become fruit lambik beer.



STYLE	traditional fruit lambik beer
COLOUR	deep burgundy red, hints of dark violet
FRUIT	hand-picked sour cherries
BOTTLE CONDITIONING	at least six months
ALCOHOL	5.5% to 7%, depending on the age
MACERATION	at least five months
FRUIT INTENSITY	at least 450 grams (16 oz) per litre
ENERGY VALUE	43 kcal / 100 ml
CONTENT	375 ml · 750 ml · 1500 ml
STORAGE POTENTIAL	maintains fruitiness until 8 to 10 years after bottling, overall at least 20 years
HOW TO STORE	horizontally in a dark, cool and damp cellar
RELEASE INFORMATION	year-round
TASTE EVOLUTION	from the full taste of forest fruits to a fine Pinot Noir-like bouquet
HOW TO SERVE	cellar temperature: 10 – 13°C / 50 – 55°F
GLASS	large wine glass



GASTRONOMY	with old dried Parma ham or other charcuterie, dry-aged entrecôte, coppa, Jamon Ibérico, celeriac, turnip, beetroot, game with a pronounced taste, pigeon, hearty stews
	moelleux of bitter chocolate, forest fruit sorbet
	Or cheeses like Brie de Melun, Cantal, Maroilles, Ossau-Iraty, Sainte-Maure

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3 Fonteinen Hommage

3 Fonteinen Framboos is made with a mix of hand-picked raspberries and sour cherries that slowly macerated in young lambik, and then developed further in the bottle to become fruit lambik beer.



STYLE	traditional fruit lambik beer
COLOUR	deep carmine red with hints of violet
FRUIT	hand-picked sour cherries and organic raspberries
BOTTLE CONDITIONING	at least six months
ALCOHOL	4.5% to 7%, depending on the age
MACERATION	between three to six months, depending on the taste evolution
FRUIT INTENSITY	at least 350 grams (12 oz) per litre
ENERGY VALUE	36 kcal / 100 ml
CONTENT	375 ml · 750 ml · 1500 ml
STORAGE POTENTIAL	maintains fruitiness until 8 years after bottling, overall at least 20 years after bottling
HOW TO STORE	horizontally in a dark, cool and damp cellar
RELEASE INFORMATION	year-round
TASTE EVOLUTION	from intensely fruity (up to five years) to a boisé and woody character (after five years)
HOW TO SERVE	cellar temperature: 10 – 13°C / 50 – 55°F

GLASS **regular sparkle**
small wine glass



slight sparkle
large wine glass



GASTRONOMY with fine smoked charcuterie and raw Italian ham

beetroot salad or fine salads with smoked fish and seafood, clams, fennel, fennel sausage
dark chocolate desserts (roasted, not too sweet)

Or sheep cheeses and softer cheeses like Le Neufchâtel, Le Crottin de Chavignol, La Rigotte de Condrieu

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3 Fonteinen Schaarbeekse kriek

3 Fonteinen Schaarbeekse Kriek is made with hand-picked Schaarbeek sour cherries that slowly macerated in young lambik, and then developed further in the bottle to become fruit lambik beer.



STYLE	traditional fruit lambik beer
COLOUR	deep magenta to dark violet red
FRUIT	hand picked Schaarbeek sour cherries from gardens in and around Beersel and Lot
BOTTLE CONDITIONING	at least one year
ALCOHOL	6% to 7%, depending on the age
MACERATION	at least one year
FRUIT INTENSITY	at least 350 grams (12 oz) per litre
ENERGY VALUE	45 kcal / 100 ml
CONTENT	375 ml · 750 ml · 1500 ml
STORAGE POTENTIAL	maintains fruitiness until 8 to 10 years after bottling, overall at least 20 years
HOW TO STORE	horizontally in a dark, cool and damp cellar
RELEASE INFORMATION	once a year
TASTE EVOLUTION	from intensely fruity (up to five years) to a boisé and woody character (after five years)
HOW TO SERVE	cellar temperature: 10 – 13°C / 50 – 55°F
GLASS	large wine glass



GASTRONOMY	with old dried Parma ham or other charcuterie, fine game such as deer and pheasant (fried in butter with a light sauce)
	forest fruit sorbet
	Ripened goat cheese, Chaource, Korenbloem, Morbier, Sainte-Maure, Colston Bassett Stilton

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