DIVIN

BIÈRES DES VENDANGES

ALCOHOL FREE

*It all began in 2025 when we met Dirk, a Belgian master brewer with over 13 years of expertise in alcohol-free brewing. Together, we took on an unprecedented challenge: uniting the world of beer with the aromatic richness of our Loire grapes. This collaboration with the De Proefbrouwerij brewery led to the creation of our very first alcohol-free **Loire Grape Ale.***

BLONDE Golden Ale

Chenin Blanc



BREWING PROCESS

A selection of French and Belgian hops is added right at the start of the non-alcoholic fermentation, bringing structure and body to the beer along with a lovely lingering finish

10% Loire Chenin Blanc must, selected by our winemaker, is blended in during the non-alcoholic fermentation.

The blend is then matured to harmoniously merge the must with the roundness of the Golden Ale. Clarification and bottling follow.

TASTING NOTES

A beer with character.
A golden hue with aromas of malt and grain, a smooth foam and fine bubbles. The Chenin Blanc reveals notes of honey, apple, and pear. Crisp and mellow, it finishes with a delicate, perfectly balanced bitterness.

RECOMMENDATIONS

Best served well-chilled. Enjoy it with friends over dinner or at a get-together. Ideal as an aperitif or throughout the meal.

33 cl | 12 x 33cl

0,3 %	10	25
Alc	EBC	IBU

A BREWING FREE OF ALCOHOL PRODUCTION

Brewing the non-alcoholic beer

Non-alcoholic fermentation using selected yeasts and bacteria, with the addition of hops.

Preparing the grape musts

Selection of grape musts from our vineyard in Touraine. Pressing, clarification, and stabilization.

Bière des vendanges

Blending of the must and the beer.
Maturation of our Loire Grape Ale.

Bottling and pasteurization.

The Blonde Golden Ale is now a core part of the DIVIN range. Our harvest beers offer an elegant way to discover our Loire terroir and the richness of our grapes.
A unique experience and always alcohol-free!