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.***

SOUR ALE

Sauvignon Blanc



BREWING PROCESS

A selection of American hops (dry-hopped), with citrus and exotic notes, is added two-thirds of the way through the non-alcoholic fermentation, bringing structure through a gentle bitterness and soft astringency on the palate.

10% Loire Sauvignon Blanc must, selected by our winemaker, is blended in after three weeks of non-alcoholic fermentation.

A one-week maturation blends the aromas and brings out the Sour Ale's full aromatic profile. Clarification and bottling follow.

TASTING NOTES

A crisp, fruity beer.
A light golden hue, bright and slightly hazy, with a light foam and fine bubbles. Delicate hop aromas, complemented by the Sauvignon Blanc's subtle citrus and floral notes and a delicate acidity.

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

0,2 %	6	10
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 Sour 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!