

THE BEER DEMYSTIFIER *NEW YORK CITY FILES* 2009-2010

BREWERY PROFILE

Franches Montagnes (BFM)

Saignelégier, Switzerland

A small, innovative brewery north-west of Bern, near the French border.

Importer: [B.United International](#)

Distributor: Union Beer Distributors, tel. 1 718 497 2407.



Ratings

Each beer has been given a rating from one to five which should be interpreted as follows.

* Bland, one-dimensional, or tasting of cheap adjuncts – unenjoyable. Not recommended.

** Nothing special but may be worth trying if nothing better is available.

*** Good, recommended.

**** Great, highly recommended.

***** Exceptionally good, very highly recommended.

Ratings are based on personal taste although, in certain instances, outside evaluations have been used when a particular beer has not been sampled by the author/webmaster.

{S} after the beer name denotes seasonal availability.

La Meule {S} (6.0%) ***** < - HERB, SPICE, OR VEGETABLE BEER - > – Beer flavored with sage. A grassy, earthy golden ale with a satisfying spiciness.

Cuvee du 7eme {S} (7.5%) ***** < - BELGIAN DARK STRONG ALE - > – Unusual, mid-brown ale brewed with six varieties of hops. Spicy and malty with brown sugar notes. Brewed in 2004 but still in circulation.

Cuvee du 8eme {S} (7.5%) ***** < - BELGIAN DARK STRONG ALE - > – Hazy amber, sweetish beer with notes of fruit, nut, and brandy. Brewed in 2005 but appeared three years later.

La Dragonne (7.5%) ***** < - HERB, SPICE, OR VEGETABLE BEER - > – A beer which the brewer recommends mulling, optimum drinking temperature is quoted as 115° Fahrenheit. Very dark brown with pretty much no carbonation, a multitude of flavors explode on the tongue, including licorice, prunes, molasses, cloves, citrus, and brown sugar. Rum-like, this beer has a sweet backbone but with a slight underlying tartness.

Abbaye de Saint Bon-Chien 2006 (11.0%) ***** < - FLANDERS RED ALE (SOUR) - > – A heavy, dark brown, sour beer with a tart cherry fruitiness and a vinous texture. The finish is long and dry.

Abbaye de Saint Bon-Chien 2005 (15.5%) ***** < - FLANDERS RED ALE (SOUR) - > – This is an incredible brew, reddish brown, woody, tart with a complicated array of fruit (especially sour cherry), sweet malt, and caramel. Bottled in late 2006 after many months of oak aging.

SEE BEER MENUS FOR AVAILABILITY (EXTERNAL LINK)

<http://www.beermenus.com/breweries/brasserie-des-franches-montagnes>

Ratings and tasting notes are taken from Beer Demystifier New York City 2008-2009 by Alex Hall (published June 2008).

This page is written by Alex Hall, and is updated to June 2008.

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