

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

Duyck
Jenlain, France

The second largest independent brewery in France, and by far the largest one making the traditional French style of bière de garde. Duyck is credited with reviving and promoting the style, and encouraging other (smaller) bière de garde breweries in northern France to do the same.

Importer: [The Shelton Brothers](#)

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

Brasserie
Duyck

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.

Jenlain Bière de Printemps {S} (5.4%) * * * < - SAISON - > – A spring seasonal, golden and hoppy with a touch of fruit.

St. Druon de Sebourg (6.0%) * * * < - BELGIAN PALE ALE - > – A pleasant golden beer though not too assertive. Brewed with wheat from the Beauce region of France.

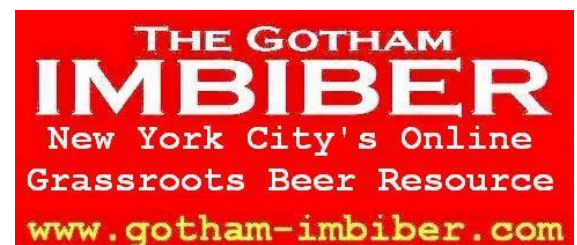
Jenlain Bière de Noël {S} (6.8%) * * * < - BIÈRE DE GARDE - > – A deep amber festive brew, flowery with caramel and citrus notes.

Jenlain Bière Blonde Speciale (7.5%) * * * < - BELGIAN BLOND ALE - > – Fairly sweet and a little earthy, uncomplicated.

Jenlain Bière de Garde (aka Ambrée) (7.5%) * * * < - BIÈRE DE GARDE - > – Amber, quite sweet ale with hints of fruit and torrefied malt.

SEE BEER MENUS FOR AVAILABILITY (EXTERNAL LINK)

<http://www.beermenus.com/breweries/brasserie-duyck>



This page is written by Alex Hall, and is updated to August 2009.

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