

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

BREWERY PROFILE

Fantôme Soy, Belgium

A small, slightly eccentric artisanal brewery in south-east Belgium with a bedsheet ghost as a logo. Brewer Dany Prignon is well known in beer circles for his innovative saisons, sometimes delivering the unexpected when uncorked. Fantôme has been brewing since 1988.

Importer: [The Shelton Brothers](#)

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.

Dark White {S} (4.5%) ***** < - BELGIAN PALE ALE - > – Brewed for the Burgundian Babble Belt, orange gold with a massive peppery taste profile.

La Gourmande {S} (7.0%) ***** < - SAISON - > – Hazy amber with a funky, fruity aroma. Flavor is citrus sour with hints of coriander. A winter release.

Autômne {S} (8.0%) ***** < - SAISON - > – Autumnal orange-brown with an aroma of fruit and Fantôme funk. An initial tartness leads to notes of wood and caramel.

Black Ghost (8.0%) ***** < - BELGIAN DARK STRONG ALE - > – A complex dark brown ale, musty, earthy, fruity, a little tart with some spices coming through.

Brise-BonBons (8.0%) ***** < - SAISON - > – A hoppy golden saison with a slight tartness. The name translates as 'Break Balls', referring to the level of hops used.

Chocolat (8.0%) ***** < - SAISON - > – Chili pepper spiciness and cocoa bitterness are the dominant flavors. This beer is made with the help of the brewery's local chocolate factory.

Ete {S} (8.0%) ***** < - SAISON - > – Amber, tart, rich summer saison, woody on the palate with a little pepper and grassiness. Outstanding.

Fantôme Saison (8.0%) ***** < - SAISON - > – Soft textured with a distinct sourness and some citrus notes. Bright gold in colour with a musty, lemony aroma. Complex and very refreshing.

Hiver {S} (8.0%) ***** < - SAISON - > – Hazy orange-amber winter brew with a complex musty aroma, earthy and bittersweet on the palate with a hint of fruit and spice.

Pissenlit {S} (8.0%) ***** < - SAISON - > – Golden, spritzzy, innovative beer made with dandelion flowers. Yeasty and nutty with some tart citrus.

Printemps {S} (8.0%) * * * * < - SAISON - > – Fruity, zesty, oaky, orange-amber spring beer with a tart earthiness.

Fantôme de Noël {S} (10.0%) * * * * < - SAISON - > – Dark festive ale with an underlying sourness and notes of honey, caramel, coriander, black pepper and spruce.

SEE BEER MENUS FOR AVAILABILITY (EXTERNAL LINK)

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

**CLICK BELOW TO SEE
PHOTOS OF THIS BREWERY**

(EXTERNAL LINK) © CHUCK COOK

<http://www.flickr.com/photos/belgianbeerspecialist/sets/72157604079725059/>



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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