

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

## Lindemans Vlezenbeek, Belgium

*A traditional gueuze blender and lambic brewer established by 1809 as a sideline to barley and wheat farming.*

Importer: [Merchant du Vin](#)

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.

**Cassis** (4.0%) \*\*\*\*\* < - FRUIT LAMBIC (SOUR) - > (blackcurrant) – Purple-hued, crisp and with tart currant notes.

**Kriek** (4.0%) \*\*\*\*\* < - FRUIT LAMBIC (SOUR) - > (cherry) – Reddish beer with plenty of sour cherry funk.

**Framboise** (4.0%) \*\*\*\*\* < - FRUIT LAMBIC (SOUR) - > (raspberry) – Dry, purple-colored, and with a pleasant fruity acidity.

**Pêche** (4.0%) \*\*\*\*\* < - FRUIT LAMBIC (SOUR) - > (peach) – A distinctly peachy, sweet refresher.

**Pomme** (4.0%) \*\*\* < - FRUIT LAMBIC (SOUR) - > (apple) – A golden, cider-like, quenching fruit beer.

**Cuvée René** (5.0%) \*\*\*\*\* < - GUEUZE (SOUR) - > – Light-bodied, tart and funky and with a touch of wood and lemon, this is a satisfying 'oude gueuze'.

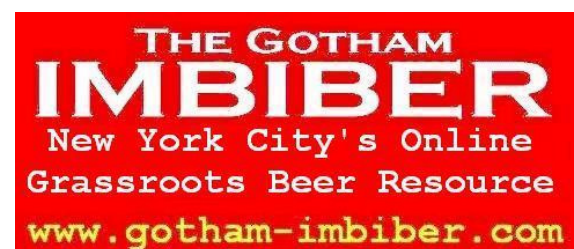
**Gueuze** (4.0%) \*\*\*\*\* < - GUEUZE (SOUR) - > – Tart and mildly sour with high carbonation and a very dry finish. Very refreshing.

### **SEE BEER MENUS FOR AVAILABILITY (EXTERNAL LINK)**

<http://www.beermenus.com/breweries/brouwerij-lindemans>

*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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