

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

BREWERY PROFILE

Musketers

Ursel, Belgium

[Contract brewed at De Proef]

An artisanal brewing operation founded in 2000 by 'The Four Musketeers': Kristof De Roo, Rikkert Maertens, Stefaan Soetemans, and Sven Nuys. 'Troubadour' translates as 'minstrel'.

Importer: [Global Beer Network](#)

Distributor: Manhattan Beer Distributors, tel. 1 718 292 9300.



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.

Troubadour Blond Ale (6.5%) ***** < - BELGIAN PALE ALE - > – A very pleasant pale ale with some spicy hops and hints of fruit and pepper.

Troubadour Obscura (8.5%) ***** < - BELGIAN DARK STRONG ALE - > – Dark ruby red with vine fruits and some roasted malt on the tongue, and a little licorice at the finish.

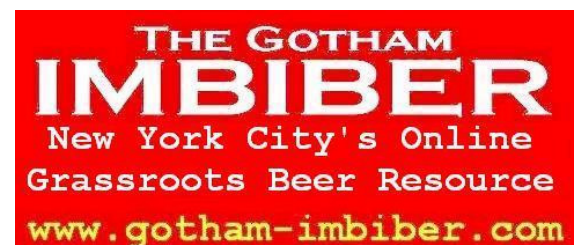
SEE BEER MENUS FOR AVAILABILITY (EXTERNAL LINK)

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

(Obscura is listed under De Proef – page load error)

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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