

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

BREWERY PROFILE

Oud Beersel Beersel, Belgium

A traditional lambic brewer and gueuze blender which has been in operation since 1882, but was closed for over three years from 2002. It was thankfully resurrected by Gert Christiaens and Roland de Bus in 2006.

Importer: [D & V International](#)

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



Oud Beersel.

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.

Framboise (6.0%) ***** < - FRUIT LAMBIC (SOUR) - > (raspberry) – Reddish brown, tart with sour raspberry notes with a balancing sweetness. Quite high in carbonation.

Oude Geuze Vielle (6.0%) ***** < - GUEUZE (SOUR) - > – An excellent, musty, pungent horseblanket of a beer with notes of earth, grass, grapes, honey, and wood.

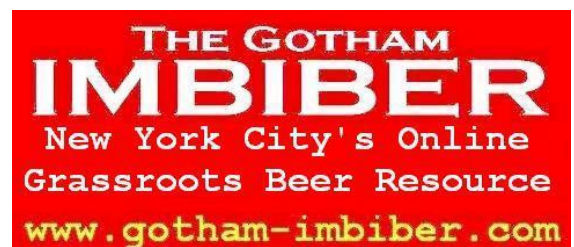
Oude Kriek Vielle (6.5%) ***** < - FRUIT LAMBIC (SOUR) - > (cherry) – Earthy, puckering fruit beer, sour cherry and oak notes are prominent.

SEE BEER MENUS FOR AVAILABILITY (EXTERNAL LINK)

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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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