



TASTING FEEDBACK 2017

The provided feedback is a compilation of the notes and comments written by the Brussels Beer challenge judges during the tasting sessions.

The submitted beers are judged by means of anonymous tasting performed by an international, experienced and independent jury appointed by the Brussels Beer Challenge Management.

Beer:	La Roublarde
Category:	Pale&Amber Ale : Amber
Country:	Belgium
Brewed by:	Brasserie du Renard SCRL-FS

Number of beers in the category: Between 25 and 40 samples

Average of points in the category: 31.21 / 50

Score of the beer or award obtained: The Bronze Medal 2017

Jury: 6 tasters from Belgium, Brazil, Czech Republic, Denmark, Netherlands, Peru

FEEDBACK

Appearance: slight haze, deep amber colour, nice lasting head of foam, nice retention, and nice carbonation

Aroma: Very pleasant fruity esters, toasty notes, with aromas of caramel, ripe fruits, and elegant hoppy notes

Taste & body: medium body, expressive and medium sweet mouthfeel, fruity, malty, "nougat" flavours, low hoppiness, dry bitter finish

Technical quality: No major fault. Nice balance, good drinkability.

Appropriate for category: Fits in the style. Excellent example, good product. Nice job!



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Beer:	L'Adorée
Category:	Flavoured beer : Herb & Spice (Higher Than 6 ABV)
Country:	Belgium
Brewed by:	Brasserie du Renard SCRL-FS

Number of beers in the category: Between 25 and 40 samples

Average of points in the category: 32.66 / 50

Score of the beer or award obtained: 33.00 / 50

Jury: 6 tasters from Belgium, France, Italy, Poland, United States

FEEDBACK

Appearance: slightly hazy, orange-light amber colour, with a thin and fleeting head of white foam, low carbonation

Aroma: pleasant and complex nose of ginger, cardamon mainly, with other blended spices

Taste & body: medium bodied with complex notes of ginger and cardamon, balanced with a good carbonation; pleasant mouthfeel and good finish

Technical quality: No major faults, original, balanced and high drinkability.

Appropriate for category: Fits in the style, good job!



Brussels Beer
Challenge

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Beer:	La Blondasse
Category:	Pale&Amber Ale : Best Bitter
Country:	Belgium
Brewed by:	Brasserie du Renard SCRL-FS

Number of beers in the category: Less than 10 samples

Average of points in the category: 33.14 / 50

Score of the beer or award obtained: 32.50 / 50

Jury: 6 tasters from Belgium, Brazil, Czech Republic, Denmark, Netherlands, Peru

FEEDBACK

Appearance: slightly hazy, light golden colour, thin head of foam, good retention and nice carbonation

Aroma: subtle maltiness, pleasant floral and grassy nose, medium hoppiness

Taste & body: medium body, balanced malty and bitter mouthfeel, pleasant hoppiness, clean finish

Technical quality: No major faults. Good balance and great drinkability.

Appropriate for category: Fits in the style. Nice example of this category.