



Brasserie des Franches-Montagnes (BFM)
Saignelégier, Switzerland



Brasserie des Franches-Montagnes (BFM) started in 1997, and has been one of the pillars of the Swiss craft beer renaissance ever since. BFM's range of bottle-conditioned, top- and bottom-fermented beers is as staunchly original as our region.

The Franches-Montagnes (ancient French for "Free Mountains") are part of the Jura Mountains, along the North-Western Border of Switzerland. The region has been for centuries famous for its watches made by master craftsmen, a tradition still very much alive, but which has been joined over the years by some of the most advanced research facilities in the watch making field.

This happy combination of tradition and modernism is also evident in BFM's famed nectars, all crafted in small batches and hand-bottled at 1002 metres (3287 ft.) above sea level by the brewmaster himself. Speaking of the brewmaster: Jérôme Rebetez was formally trained as an oenologist. This brought him the knack for giving his produce a touch of nobility, which can be found in the best beer cellars and on the menu of the best gourmet cooks all over Switzerland. His creations are a subtle combination of the vintner's taste and the convivial pleasures of sharing a beer with friends. A combination also is infused with the passionately independent spirit of the Jura mountain-folk. Those beers are a rare breed that is not to be ignored.



La Mandragore

BFM's Winter Beer.

8% alc./vol. - Bottle/ Keg - conditioned

A strong, dark mild ale brewed with spelt and smoked malt from Bamberg.

La Mandragore is named after the plant *Mandragora officinarum* (Mandrake). During the Middle Ages this plant had been associated with superstitious practices. Witches considered it a magical plant that grows best under the care of suicidal people.

Hops:

Bitter hop : Hallertau Magnum

Aroma hops : Hallertauer Hallertauer

Grist Bill:

Pilsner malt, unmalted Spelt, Crystal malt

Chocolate malt, smoked malt from Bamberg

Yeast:

Belgian ale style

Formats: 20 & 30 liter kegs from our temperature controlled tank container

Description of flavor/aroma profile:

"It's a jet black delight with a very tight beige head.

Its discreet nose musters torrefied notes, along with fresh ground pepper (from the goldings hops), and smoky, almost meaty touches.

On the palate, its creamy roundness distinguishes it from conventional stouts, as light fresh note brings vigour before the very long licorice-like finish kicks in with its subdued bitterness.

This beer is best enjoyed lazing about in your pajamas (or should we say "a perfect fireside brew" to keep the PC brigade happy ?), and is a perfect match for many ripened soft cheeses, or enjoy it with some high cocoa contents chocolate !" {By Jerome Rebetez/BFM}

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