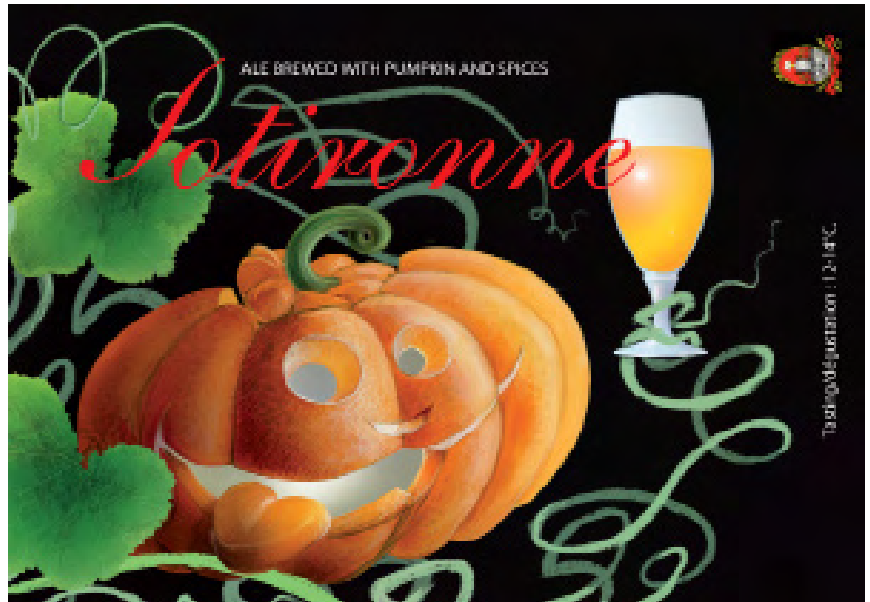




**Picture:**  
Potironne after arrival via our temperature controlled tank container and BEFORE secondary fermentation in our warm room.



**Brasserie à Vapeur, Pipaix, Belgium**

## La Potironne

**Pumpkin Ale made with fresh locally grown pumpkins**

7% alc./vol. before and  
8% alc./vol. after secondary fermentation in the kegs

Translation: Pumpkin > Le Potiron {french, masculine}.....Jean-Louis Dits created a “fantasy version of it”....the “female version” which does not exist in proper French: “La Potironne”.....{a bit in analogy to La Cochonne.}

Potironne is brewed with barley malt, hops from the brewery’s own garden, whole fresh pumpkins from a farm close by, sweet orange peel and red pepper.

The fresh whole pumpkins are mashed with the grains and the spices are added at the end of the boil.

Secondary fermentation in the kegs took place at our own warm room in Oxford, Connecticut to bring Potironne to you as fresh as possible.

According to Jean-Louis Dits:

*“I think I never made a beer like that! It’ll not be very difficult to sell that!”*

Our Jacquelyn and Paul discovered and tasted it last Fall when visiting Brasserie a Vapeur:

*“Jean-Louis had prepared a special aperitivo with bread made from malts along with a tasting of his newest creation..a really beautiful pumpkin beer.*

*Paul and I were blown away by it. It has the white wine dryness of Domaine Dupont’s Cidre Bouche Brut with a earthy/spicy finish ....quite beautiful”*

**Formats:**

to be filled in 20l + 30l kegs  
from our temperature controlled tank container

**B. United International, Inc.**

P. O. Box 661, Redding CT 06896 - phone 203.938.0713 - fax 203.938.1124 - [www.bunitedint.com](http://www.bunitedint.com)