

Atomium Premier Grand Cru

Atomium Brewing

Belgium - East Flanders - Ertvelde

TOP FERMENTED, BOTTLE CONDITIONED
BREWED WITH 6 GRAINS - BREWED AT VAN STEENBERG BREWERY IN BELGIUM

Atomium Premier Grand Cru is one of the only 6 grain top fermented golden ales in the world. The combination of barley, spelt, rye, maize, wheat and buckwheat gives Atomium its incomparable character. The finest malted barley varieties, selected especially for this Belgian high-temperature fermentation specialty, give the beer its delicate, golden color and leave a pure, dry taste. The zests of oranges from the island of Curaçao and the coriander seeds leave the beer lover with a full-bodied, balanced flavor palate. The clear golden-bronze color and rich creamy head are distinctive characteristics of Atomium beer.

The characteristic fruitiness of this brew results from a specific, typical barm culture. Atomium is brewed with soft water from a private spring, which guarantees an extraordinary purity. It is refermented in the bottle according to the renowned Belgian method.

AWARD:

The beer won a gold medal, top beer, in the 2004 world beer cup hosted in Chicago.

Specifications

Availability	Year Round
Style	Belgian
ABV	8
Packaging	bottles

