



## NÖEL CHOCOLAT 2010

Dark brown beer with no head. The rich and complex bouquet has a gentle note of oxidation which brings out scents of dark honey and caramel, accompanied by touches of fruit preserved in alcohol which culminate in notes of cocoa beans. The taste is immediately characterized by the warmth of the alcohol, emphasized by the dryness due to the long attenuation. With time, the cocoa flavors have developed into a gentle and pleasant acidic note. At the end of the sip, the rich aroma is filled with notes of roasted malt, while a gentle astringency gives a nice persistence.



**NOTE:** As this is a “vintage” beer, the bottle must be kept upright. Before serving, make sure that the bottle is not shaken to avoid pouring any suspended yeast in the glass: The tasting experience may vary from bottle to bottle due to different aromatic nuances.

### Ingredients

Water, **malt of barley** from our fields, nibs of Criollo cocoa by Domori (4%), sugar, hops, yeast.

### Features

**Alcohol:** 9%

**Degree Plato:** 12

**Color (EBC):** 23-25

**Degree of Bitterness (IBU):** 31-33

**Service Temperature :** 12-14 °C

### Pairings

Ideal to sip in front of a fire after dinner, it goes very well with high quality dark chocolate (75-80%).

### Sizes



0,75L

