

Fantome

La Dalmatienne

Lot B. Best before July 2014
8% ABV. Seasonal. Bottles.
An amber-colored winter offering.

Brise-BonBons!

8% ABV. Seasonal. Bottles, draft.

"With joy and a little bit of mischief, Fantôme brewer Dany Prignon dedicates this very bitter beer to all of the many varieties of brise-bonbons - literally, ball-breakers - in the world. Specifically, this beer is meant for wise-guys, braggarts, pains-in-the-ass, muck-rakers, troublemakers, know-it-alls, stuffed-shirts, blow-hards and bores, as well as nut-cracking, wind-bag, prattling-on, self-appointed experts on everything, and nose-in-the-air snobs, convinced they can do anything better than you. Dany intended to make a beer too bitter for a normal person to enjoy. The problem is, everyone loves it! Guess we're all just a bunch of brise-bonbons sometimes..." - Shelton Brothers

Saison

Lot b. Best before Jan 2013
8% ABV. Year-round. Bottles, draft.

BBB Dark White

Lot e. Best before Oct 2013
4% ABV. Bottles.
Brewed with black pepper

Dany Prignon is a long time friend of The Burgundian Babble Belt, having not only brewed us 3 beers (all made available via export) but entertained many a travelling babbler at his brewery. Brewed in 2006, this beer was specially produced for auction to raise money for a very sick little French girl.

Pissenlit

8% ABV. Spring seasonal. Bottles, draft.
Brewed with dandelions

Dany, the offbeat brewer at Fantôme, will try anything, and the results are always interesting. A beer made from dandelions would be worth a try if only because no one has ever brewed one before, but the great news is that this is actually a very good beer.

Dany and some cohorts get busy every spring picking bushels of dandelions that grow in the fields around the picturesque farmhouse brewery. The yellow flowers are removed and dried in the sun, then soaked in water for a few days. The thick, dark dandelion "tea" that results is the basis for the Pissenlit, which is made also from traditional barley malt and hops. It resembles a classic saison beer - golden spritzzy brew, strong and very flavorful, with a good hop bite. You may have to strain to taste the dandelions, but you know they're in there.

It should be noted that uncooked, the dandelion has a diuretic effect and is known in France as Pissenlit (literally, "wet the bed" - this also happens to be the British folk-name) for precisely this reason.

Fantome

From the labels:

Fantome is a classic artisanal farmhouse brewery in the heart of the Ardennes forest. Its brews are in the robust, flavorful 'saison' style, and are often made with unusual spices, herbs and other mysterious ingredients that recall the early days of Belgian brewing. Brewer **Dany Prignon** is known for his regular 'Fantome' saison (rated a perfect 10 in a recent book on Belgian brewing) and for the creative and adventurous brews he makes to mark each the four seasons. **The recipes, with special ingredients to evoke the particular season, change every year, but don't ask what makes them so tasty...the Fantome never gives up its secrets.**

Fantôme (Brasserie Fantôme) is a small brewery in Soy, Wallonia, Belgium. Founded in 1988 by Dany Prignon, it produces Saison, a type of farmhouse ale.

This small and idiosyncratic craft brewery is **located in the part of Wallonia known as the Ardennes, a French-speaking area of south-eastern Belgium**. Situated at the northern edge of the tiny village of Soy in the Marche-en-Famenne district of Luxembourg province, it occupies a modest stone farmhouse on the main road through the town.

Founded in 1988, Brasserie Fantome has gained international renown and a cult following among lovers of craft beers.

Owned and run by the unabashedly quirky Dany Prignon, Fantome is known for its unique variations on the Saison style of farmhouse ale, **often involving the use of herbs, spices or fruit juice**. Although their products are famously variable in quality and availability, many beer lovers consider them highly desirable and they have developed a significant audience in the United States and United Kingdom. While their complex earthy, herbal and sometimes sour flavors have caused them to be sought out by connoisseurs outside of Belgium, Fantome's products are difficult to find and not well-known in the country of their origin.

The name of the brewery stems from a legend of the nearby town of La Roche-en-Ardenne, which asserts that the ghost of the long-dead Countess Berthe de La Roche can still be seen walking amidst the ruins of the town's castle.

The brewery's equipment, much of which was obtained from the original brewhouse of the Brasserie d'Achouffe, is capable of producing only one 750 liter batch at a time, which is matured in cylindro-conical fermenters and aged for several weeks before being hand bottled and labeled on the premises. Beer is made about once per week, with many of the specialties being produced only once per year. Fantome's products are available only in corked and capped 750ml bottles of green glass and on tap.

Annual production:

Less than 300hl (255 barrels) per year.