



*French
organic beer*



ALARYK®
BRASSERIE ARTISANALE

CAVEAU VENTE DÉGUSTATION

← BUREAUX

CAVEAU
OUVERT



MERCH CATALOGUE ON REQUEST



OUR BEERS

BLONDE PALE ALE 5 %

This light ale with its delicate malty and fruity flavor is brewed in accordance with the brewing tradition, by top fermentation and is unpasteurized. It is made with the finest ingredients in organic farming.

Let us suggest some ideas to match our beers with your dishes:

Whitefish poached with seaweed, duck carpaccio with citrus, grilled summer vegetables, curried chicken sauté.



AVAILABLE IN
33cl / 75cl



AVAILABLE IN
KEGS



*FROM ORGANIC AGRICULTURE

BLANCHE WEIZEN 4.5 %

This fruity white ale is naturally hazy, it is brewed in the spirit of Bavarian wheat beers, by top fermentation and is unpasteurized. You will appreciate its citrus fruit, spice and banana notes with its light foam.

Let us suggest some ideas to match our beers with your dishes:

Fruit crumble with passion fruit mousse, fried Chinese cabbage with soy sprouts, sweet sour chicken oysters.



AVAILABLE IN
33cl / 75cl



AVAILABLE IN
KEGS



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AMBRÉE AMBER ALE 5.5 %

This amber colored gourmet beer delivers slightly Caramel notes. You will love its roundness and real light bitterness. This beer is brewed in accordance with the brewing tradition, in top-fermentation and have a secondary fermentation in bottle.

Let us suggest some ideas to match our beers with your dishes:

Glazed Gascony pork tenderloin, chocolate fondant, salted butter caramel core, Bresse fatted chicken yakitori with morels.



AVAILABLE IN
33cl / 75cl



AVAILABLE IN
KEGS



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DOUBLE DUBBEL 7 %

This beer, brewed in the Belgian tradition, is a double blonde, which gives it spicy, dried apricot flavor and bitterness that blends perfectly with its mild sweetness.

Let us suggest some ideas to match our beers with your dishes:

Alpine cheese platter, tartar steak with Worcester sauce, chestnut tiramisu.



AVAILABLE IN
33cl / 75cl



AVAILABLE IN
KEGS



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TRIPLE GRAIN 8.5 %

Brewed with barley, wheat malts and rye, this strong ale is tasty, in the abbey beers tradition. You will enjoy its light amber color, its orange blossom flavor and its delicate bitterness.

Let us suggest some ideas to match our beers with your dishes:

Pork brisket with horseradish, Grand Marnier baba, daikon radish salad with cider vinegar vinaigrette.



AVAILABLE IN
33cl / 75cl



AVAILABLE IN
KEGS



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BRUNE DARK ALE 8 %

This beer with deep dark robe delivers roasted and licorice notes, its bitterness and strength are well balanced. It is brewed in the tradition of bières-de-garde, in top fermentation and have a secondary fermentation in bottle.

Let us suggest some ideas to match our beers with your dishes:

Game bird Salmis, Black forest gateau with black cherries, slices of lomo ibérico and Savora mustard.



AVAILABLE IN
33cl / 75cl



AVAILABLE IN
KEGS



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INDIA PALE ALE 6 %

This highly hoppy beer has notes of citrus, exotic fruits, floral flavors and a refreshing bitterness. It is respectfully brewed following the British brewing tradition, processed by top fermentation and have a secondary fermentation in bottle.

Let us suggest some ideas to match our beers with your dishes:

Oyster ceviche with pickled vegetables, grapefruit granita with pink sugar, blood orange duck.



AVAILABLE IN
33cl / 75cl

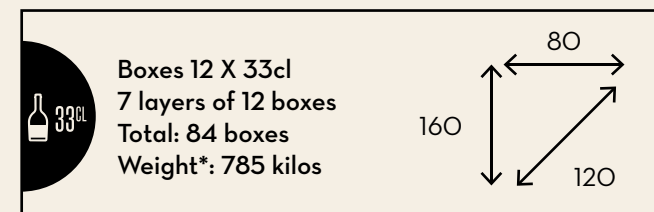
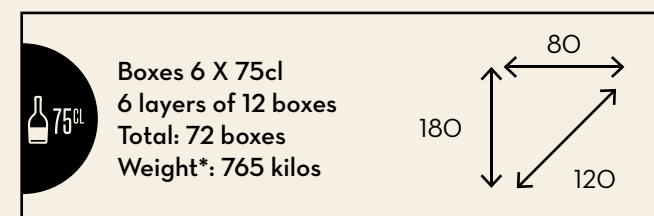


AVAILABLE IN
KEGS



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Packaging and palletizing of goods (VMF pallets on request)



*Estimated

GASTRONOMIC *organic* AROMATIC ETHICS **UNIQUE** *CHIC* *authentic*

Discover the beers from the new Alaryk craft brewery, established in Beziers, southern France since 2016.

Alaryk beers draw inspiration from the Languedoc wine terroir and, beyond the background, from a certain French style expertise.

Like a good wine, Alaryk can be termed a gourmet elegant, beer, in which quality is expressed at every stage of its development: from the choice of raw materials, production tools and methods, to the bottle itself and packaging.

They are aimed at gourmet beer lovers who will be sensitive to the French origin and organic nature of our products. Our beers are a 100% organic and additive-free. They are produced without any CO₂ addition, by top fermentation and are unfiltered.



With a production capacity of 7 500hl (4 700 bbl), (10 000hl - 6 300 bbl - within the 2 next years) our ambition is to make this new French reference beer available to wine shops and gourmet restaurants in Europe and throughout the world.

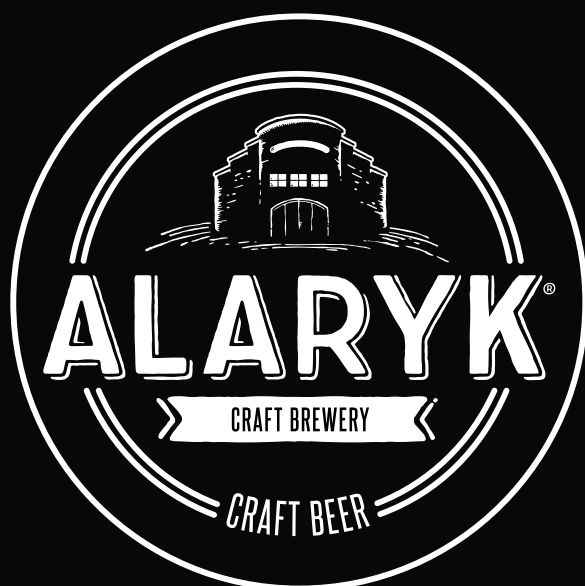


ALARYK BEERS DRAW INSPIRATION FROM THE BEST FRANCE HAS TO OFFER IN ITS TRADITION OF EXCELLENCE: THE QUALITY OF ITS VINEYARDS AND GASTRONOMY, THE ORIGINALITY AND ELEGANCE OF ITS FASHION AND FRAGRANCES.

Sébastien Alary
Sébastien Alary

Jean-Olivier Rieusset
Jean-Olivier Rieusset





" Our production method is based on Man's labour,
passion and respect for the recipes going deep
into the long-time brewing tradition. "

SÉBASTIEN ALARY AND JEAN-OLIVIER RIEUSSET,
ALARYK BREWERY

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