



Brasseries (breweries) don't come in much more scenic settings than this family farmhouse brewery, revered for its saisons (notably the flagship Saison Dupont) and its organic beers. Their brewing history dates back to 1844 when saisons were brewed to quench the thirst of the local farmworkers during the hot summers. Today they brew over 30,000 hl a year.



Saison Dupont is a top fermentation beer brewed since 1844 and is considered as “the classic” among the Belgian season beers! Coppery blond, the finest aromas and a strong bitterness transform this beer into a thirst-quencher with no equal, just the way it was created. Our selection of yeasts is the perfect base for these typical aromas and taste. Refermented in the bottle this is a complex and particular aromatic beer.
ABV 6.5%



Moinette Blonde is a top fermentation beer created in 1955, this beer is considered as “the showpiece” of the brewery Dupont. Coppery blond with many fine hop aromas, the Moinette Blonde is a very refreshing beer, thanks to its subtle balance between sweet, bitter and fruity. The selection of our yeasts gives this beer its typical aroma and taste. A refermentation in the bottle results in a complex taste and harmonious bouquet.
ABV 8.5%



Moinette Brune is a top fermentation beer created in 1986. A melange of 4 special malts results into this unusual colour, light dark brown going into russet. The aromas of hop and special malts are creating the dominating taste in this beer. The Moinette Brune combines a slightly bitterness with a fruity touch.
ABV 8.5%



“Avec les bons Vœux de la brasserie Dupont” (with the best wishes of the brewery Dupont”). Bons Vœux is coppery blond, has very fine hop aromas and tastes bitter, fruity and mild. The selection of yeasts, in combination with a long fermenting process, on a “dry hopping” basis create a typical and complex aroma and taste. Refermentation in the bottle results in a harmonious and well-balanced beer, full of unexpected and complex aromas.
ABV 9.5%