



POINTE-À-CALLIÈRE

Cité d'archéologie et  
d'histoire de Montréal



For those curious about the featured products at this tasting event, here is a list of the beers in the spotlight. We suggest you purchase these beers ahead of time to complete your tasting experience during the event:

- **1<sup>st</sup> beer:** A spruce and dune pepper (green alder pepper) white beer (witbier) from the Brasser Lanaudière collection, produced by Alchimiste Microbrewery in Joliette. This crisp and resinous white beer is slightly fruity and very refreshing. (Source: <https://pouremporter.alchimiste.ca/brasser-lanaudi%C3%A8re-blanche-%C3%A0-l%C3%A9pinette-et-au-poivre-des-dunes>)
- **2<sup>nd</sup> beer:** Weizenbock from Les Trois Mousquetaires Microbrewery. This is a wheat beer that is both malty and spicy, with flavours reminiscent of candied fruit, ripe banana, and maple. (Source: <https://www.lestroismousquetaires.ca/fr/bieres/grande-cuvee/#weizenbock>)
- **3<sup>rd</sup> beer:** Cervoise Aléisa Toutatis is a Gallic beer produced using a recipe and brewing method that date back over 2,000 years. (Source: <https://cervoisealesia.com/index.php>)

Lastly, our presenters will turn their attention to spruce beer. We have two suggestions: if you prefer a non-alcoholic version, as originally produced, we suggest Henri Sodas' spruce beer; for gin-lovers, we recommend picking up the spirit-based cooler Gin de Monocle spruce beer, produced by the renowned Au Pied de Cochon restaurant.

Note: If your local innkeeper doesn't carry these delicious nectars, here are two websites that will help you locate the specialized beer supplier closest to you:

- [dbsq.ca](https://dbsq.ca)



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- [transbroue.com](http://transbroue.com)