CAUSA NOSTRAE LAETITIAE

BELENIUM

BEAUNE - BOURGOGNE

Bière Artisanale

Artisans
BRASSEURS
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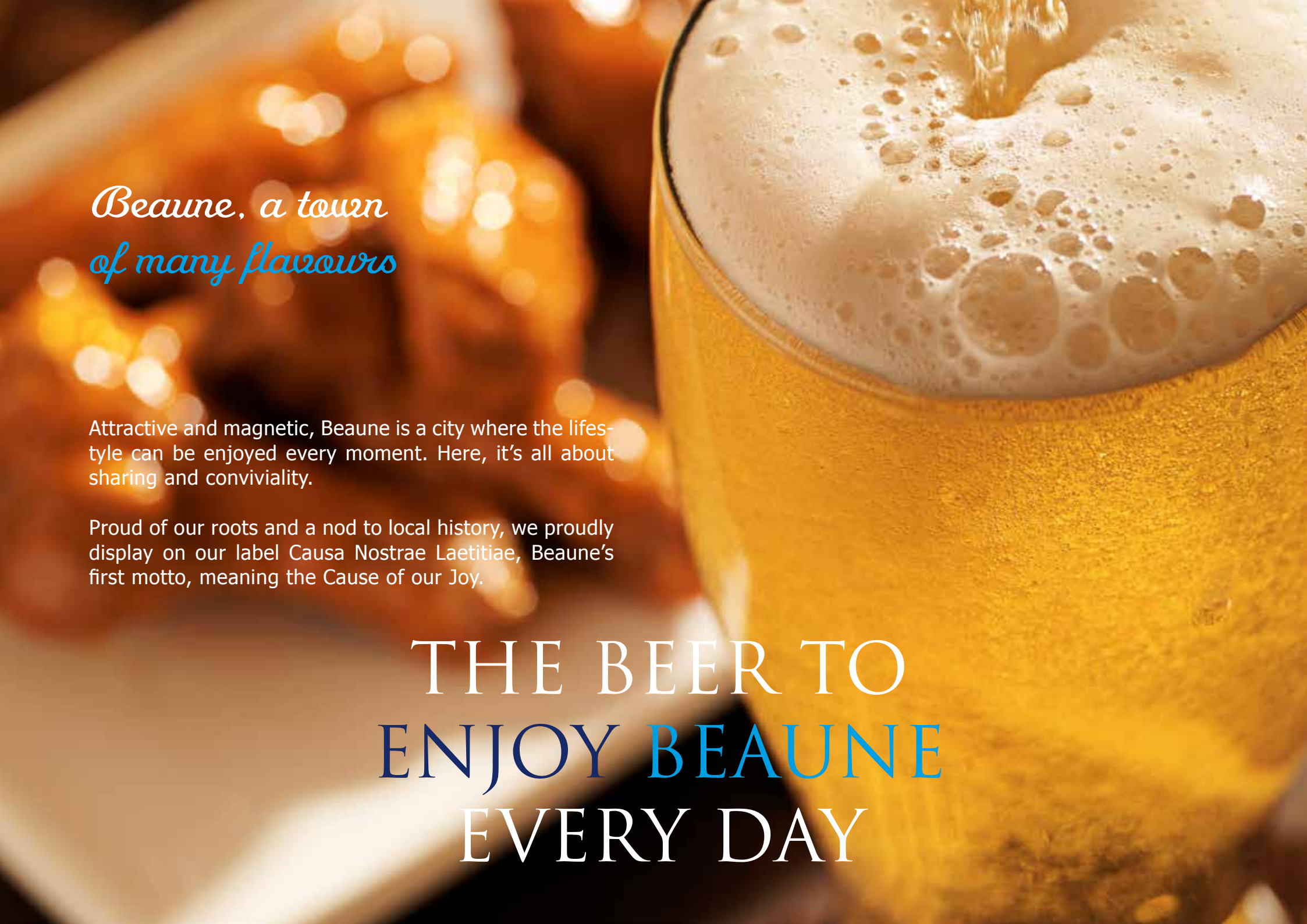
3

Burgundy, Beaune & Beer:

strong links

Burgundy has always been a geographic crossroad, a place where North and South of Europe met and exchanged. If our region is famous today for its fine wines, gastronomy and architecture, there are many strong links between beer and Burgundy.

In the Middle Ages, Jean Sans Peur (John the Fearless), Duke of a Burgundy region which was then going as far as Flanders, created in 1419 the «Order of Hop». He required the use of this plant to improve and stabilize the taste of the drink named «bière» (beer) for the first time (it was called «cervoise» in French before this).



Beaune, a town of many flavours

Attractive and magnetic, Beaune is a city where the lifestyle can be enjoyed every moment. Here, it's all about sharing and conviviality.

Proud of our roots and a nod to local history, we proudly display on our label Causa Nostrae Laetitiae, Beaune's first motto, meaning the Cause of our Joy.

THE BEER TO ENJOY BEAUNE EVERY DAY

Belenium : a tribute to the Celtic god Belenos who gave his name to our town of Beaune

Beaune takes its name from its inhabitants, whom, 2000 years ago, worshiped Benelos, Celtic god of harmony and beauty.

By choosing Belenium as a name, we pay tribute to the earliest roots of our city and we express our deep and sincere attachment to Beaune.

C A U S A N O S T R A E L A E T I T I A E

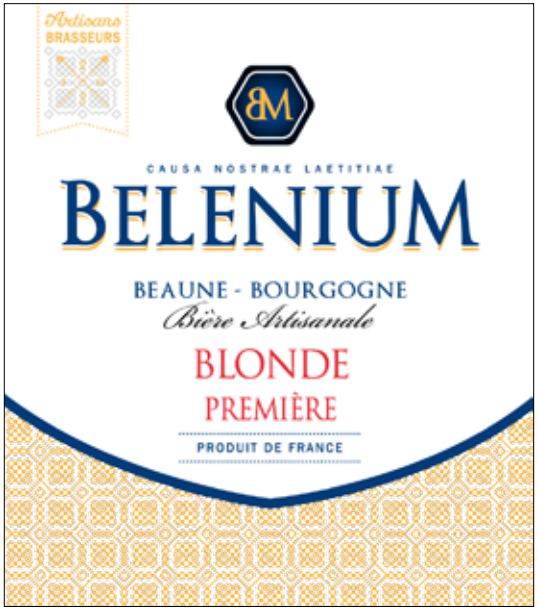
Craft beers made in Beaune
for an authentic taste

All Belenium beers are craft beers, unpasteurized and unfiltered, made in small batches and bottle refermented.

Their authentic, non-standardized taste, will appeal to amateurs looking for a quality product hand-crafted with care in the heart of Burgundy.

BELENIUM
Houblon / Hop
SAAZ
CAUSA NOSTRAE LAETITIAE
BELENIUM
BEAUNE - BOURGOGNE
Bière Artisanale
Houblon / Hop
HALLERTAU

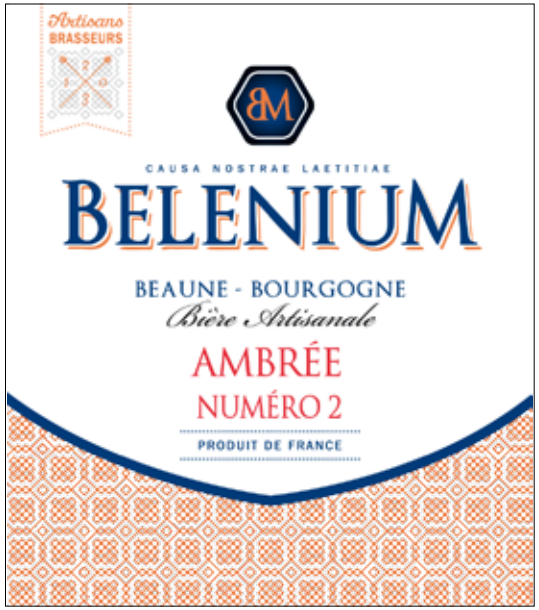
The Belenium
craft beer collection



BLONDE PREMIÈRE

- Type : craft blonde lager
- Degree: 5.5% Alc.
- Top fermenting yeast
- unpasteurized, unfiltered
- bottle refermented

TASTING NOTES
- Colour: blonde, golden highlights
- Nose: floral, fruity, slightly spicy.
- Palate: lightly sparkling, round.
- Final: freshness, hint of bitterness



AMBRÉE NUMÉRO 2

- Type : craft dark lager
- Degree: 5.5% Alc.
- Top fermenting yeast
- unpasteurized, unfiltered
- bottle refermented

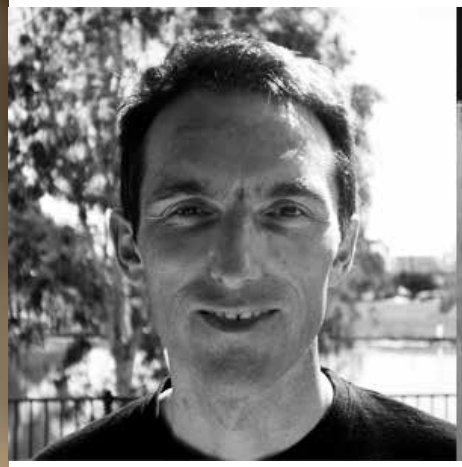
TASTING NOTES
- Color: amber gold
- Nose: caramel, hint of vanilla, malty
- Palate : complex hoppiness, good structure
- Finish: great length (honey, spices)

BLANCHE NUMÉRO 3

- Type : craft white lager
- Degree: 5.5% Alc.
- Top fermenting yeast
- unpasteurized, unfiltered
- bottle refermented
- 20% wheat, 80% malt

TASTING NOTES
- Color: pale yellow
- Nose: lime, fresh bread, spices
- Palate : refreshing and fluid
- Finish: great length (cereals, coriander)

We are 3 craft brewers
('artisans brasseurs')



In 2014, Jean-David Camus, Alexandre Faupin and Nicolas Seyve decided to launch BELENIUM, the first craft brewery in Beaune.

These three friends originally from Beaune, or Beaunois of heart, have decided through this local project to put forward the values they hold dear: quality and products' flavour, use of local resources, combining tradition and innovation.

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