

# TECHNICAL SHEET



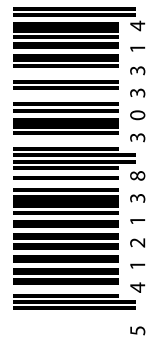
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## DESCRIPTION OF THE PRODUCT



### ST-FEULLIEN CUVÉE DE NOËL 33CL – ONE WAY

|                 |                |
|-----------------|----------------|
| Reference       | 31801          |
| Plato degrees   | 20,00°         |
| Alc. vol.       | 9,00%          |
| E.B.U.          | 22             |
| Shelf life      | 24             |
| Content SCU     | 33cl           |
| EAN Code 13 SCU | 5412138303314  |
| EAN Code 14 DU  | 25412138303318 |



## LOGISTICS INFORMATION

| Selling consumer unit (SCU) |          | Delivery unit (DU) |           | Pallet (PAL)     |            | Chep      | Euro |
|-----------------------------|----------|--------------------|-----------|------------------|------------|-----------|------|
| Height SCU                  | 17,50 cm | Height DU          | 19,00 cm  | Height empty PAL | 15,70 cm   | 16,50 cm  |      |
| Width SCU                   | 7,00 cm  | Width DU           | 44,00 cm  | Height PAL       | 186,70 cm  | 187,50 cm |      |
| Length SCU                  | 7,00 cm  | Length DU          | 29,70 cm  | Width PAL        | 100,00 cm  | 80,00 cm  |      |
| Weight gross SCU            | 622 gr.  | SCU / DU           | 24        | Length PAL       | 120,00 cm  | 120,00 cm |      |
| Weight net SCU              | 337 gr.  | Weight DU          | 15368 gr. | Weight PAL       | 1125,60 kg | 852,80 kg |      |
| Weight empty SCU            | 285 gr.  |                    |           | Weight empty PAL | 19,10 kg   | 22,90 kg  |      |
|                             |          |                    |           | Crate / Layer    | 8          | 6         |      |
|                             |          |                    |           | Layer / PAL      | 9          | 9         |      |
|                             |          |                    |           | DU / PAL         | 72         | 54        |      |

## SAMPLING TIP

This beer has a generous head - compact and firm. Its slightly brown colour is the result of the roasted barley. It has a dark ruby brown colour and a very intense aroma. The aromatic herbs and spices used greatly enhance its delicious smell. This beer is full-bodied with a smoothness that is the result of the synergy of caramelised malts, carefully controlled fermentation and long cold storage. St-Feuillien Cuvée de Noël has a very subtle bitterness that is the dominant flavour in this harmonious ale that strikes a perfect balance between all the different ingredients.