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Tardif de Bourgogne

Old, nearly lost French variety, probably clonal selection, formerly grown in the burgundy region until the late 1960s, preserved by the son of a former hop grower, found by my parents while on a wine-and-cheese-tasting excursion in France.

Seasonal maturity:	medium-late
Alpha acid:	4-6%
Beta acid:	4-6%
Beta/Alpha:	1,16 (noble hop)
Cohumulon:	20%
Xanthohumol:	0,3
Farnesen Oil:	0,2%
Oil content:	0,5-0,8ml/100gr

Noble European-style aroma

Description:

Intensive herbal flavour: Laurel, Gentian, Lavender, Melissa, Apricot, Anis

Best for:

Bottom-fermented beers: Lagers, Export, Festbier, Märzen, Bock beer

Top-fermented beers: Wheat beer, Altbier, Stout, Bière de Garde, Bière de Mars, Dubbel, Dark Trappist, Lambik, Gueuze, Witbeer

Hop addition:

wort kettle, whirlpool, cellar (dry-hopping)

