



MEANTIME LONDON

LONDON STOUT STOUT FROM THE HOME OF STOUT

4.5% ABV LONDON'S **BLACK VELVET**

Made with **Brown and Black malts** and **Goldings hops**.

Meantime Single London Stout is derived from the original Stout Porters of the early 19th century. Made without the roast barley used in their Irish descendents; dark malts and London water work closely together to give a beer of great complexity. Soft mocha coffee and vanilla notes on the nose hint at the lingering vanilla notes on the tongue. A velvet mouthfeel holds a rich and complex palate of caramel, molasses, and nut roast, which gives way to a gentle malt-bitter dryness.

FOOD PAIRINGS

Goes well with duck, cold meats, black pudding and similarly rich treats, not to mention oysters.

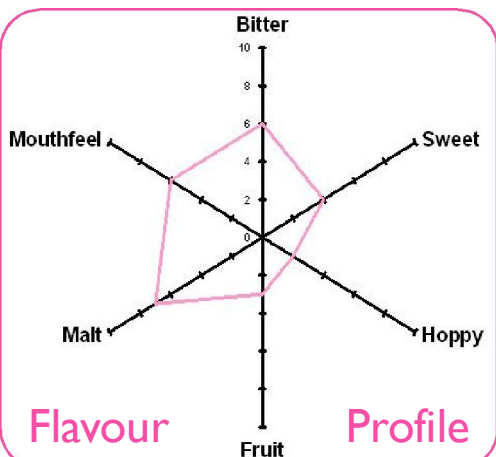
WORLD'S 50 BEST BEERS
Intern'l Beer Challenge 2008



30litre keg
Best Before: 3 months

BEER COLOUR


serve chilled



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