



**TEXAS ALCOHOLIC BEVERAGE COMMISSION
CERTIFICATE OF APPROVAL OF LABELS FOR
MALT BEVERAGES**

Date: 05/13/2011

Label Certificate Number: 775736

Pursuant to the application of : BRASSERIE ST FEUILLIEN S.A.

Holder of permit/license number : S770460

**Brand : ST FEUILLIEN BRUNE, BELGIAN ABBEY ALE
Class : ALE
Vintage : N/A
Appellation : N/A
Style : N/A
Size(s) : 25.4 OZ BOTTLE,
5.16 GAL KEG
Container Type : BOTTLE/KEG
Container Material : GLASS/ALUMINUM
Stated Alc. Content : 7.5% ALC/VOL
Tested Alc. Content : 7.64% ALC/VOL
TTB Number : 030440002000007, 09160001000258**

are hereby approved with the same conditions and restrictions as the Federal Certificate of Label Approval (COLA) issued by the Department of Treasury (TTB). If label changes require a new Federal COLA(s) to be obtained, new Texas label approval will also be required.

Labels approved by this certificate are for use on containers having the same capacity as represented hereon.

This certificate shall not operate to relieve any person from liability for any violation of the Federal Alcohol Administration Act, the Texas Alcoholic Beverage Code, or any Rules and Regulations thereunder, resulting from the failure of any container bearing the labels herein approved, or the contents of such container, to conform to the statements and representations made on such labels.

Label Approval Section

Tax Division

Label.Approval@tabc.state.tx.us

**c/o BRASSERIE ST FEUILLIEN S.A.
PO BOX 41029
AUSTIN, TX 78704**



TEXAS ALCOHOLIC BEVERAGE COMMISSION

Brune
Product of Belgium
1 PT. 9.4 FL. OZ.

Brune
Belgian Abbey Ale
Bottle conditioned

EXPIRATION DATE (If any)

← Flour

St. Feuillien
anno 1125

Bière d'abbaye
Brune

Abdijbier
Bruin

St. Feuillien
anno 1125

Brune Abbey Ale

St-Feuillien, a unique top-fermenting ale, has been brewed by the Friart family since 1873, respecting old traditions. This natural ale undergoes two fermentations. Full of flavor, mellow, St-Feuillien is highly recommended for gourmet taste.

BREWED AND BOTTLED BY ST-FEUILLIEN BREWERY, LE ROEULX, BELGIUM
IMPORTED BY ARTISANAL IMPORTS, INC., AUSTIN, TEXAS

CA CASH REFUND
VT/NY/MA/GT/IA/OR/ME/DE 5¢ MI 10¢

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

e-mail : brasserie.st-feuillien@skynet.be / web site : www.st-feuillien.com
artisanal@mn.rr.com - (888)887-9272

750ml
1 PINT 9.4 FL OZ
FL OK+
ALC. 7.5% BY VOL.

ATF F 5100.31 (4-98) PREVIOUS EDITION IS OBSOLETE

JAN | FEB | MAR | APR | MAY | JUN | JUL | AUG | SEPT | OCT | NOV | DEC

St. Feuillien

**Brune Belgian
Abbey Ale**
7.5% Alc. by Vol
PRODUCT OF BELGIUM

IMPORTED BY
ARTISANAL IMPORTS, INC.
AUSTIN, TX.

Net Contents:

5.16 U.S. Gallons ☐

BREWED AND KEGGED BY:
BRASSERIE ST. FEUILLIEN
LE ROEULX, BELGIUM

GOVERNMENT WARNING:
(1) ACCORDING TO THE SURGEON GENERAL,
WOMEN SHOULD NOT DRINK ALCOHOLIC
BEVERAGES DURING PREGNANCY BECAUSE OF
THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION
OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY
TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY
CAUSE HEALTH PROBLEMS.

ATTENTION - READ BEFORE TAPPING
THIS KEG MAY RUPTURE AND CAUSE INJURY IF
OVER-PRESSURIZED WITH COMPRESSED AIR OR
CO₂. TAPPING SYSTEM AND PRESSURE REGU-
LATOR SHOULD EACH BE EQUIPPED WITH A PRES-
SURE RELIEF (BLOW OFF) DEVICE. IF YOU ARE NOT
FAMILIAR WITH TAPPING EQUIPMENT, CONSULT
YOUR RETAILER OR LOCAL BEER DISTRIBUTOR.

WARNING

THIS KEG CONTAINS GAS UNDER PRESSURE.
NEVER ATTEMPT TO UNSCREW THE CENTRAL FITTING.
DO NOT EXCEED PRESSURE
40 lbs per sq.in. / 2.8 Kg per sq.cm.

NOTICE: The above named brewer is the producing brewer of the product contained in this keg. This brewer identification replaces and supersedes any other brewer name which may appear on this keg.

1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 | 11 | 12 | 13 | 14 | 15 | 16 | 17 | 18 | 19 | 20 | 21 | 22 | 23 | 24 | 25 | 26 | 27 | 28 | 29 | 30 | 31

2010 | 2011 | 2012