

Did you know?

Lambic beer can only be made here



The secret? It all comes down to the Zenne River Valley's air, teeming with wild yeasts. The brew is exposed to the air on a cold winter's night, allowing the wild yeasts to 'inoculate' the wort and set a spontaneous fermentation process into motion. That's what infuses lambic with its distinctive taste. After a year of fermentation in wooden barrels, the young lambic is ready for drinking. Cheers! 🍺

[Plan your visit](#)

What's new?

Beer activities



October is lambic month. For a whole month, we celebrate the unique taste of beer in the Pajottenland and Zenne River Valley. It's the perfect opportunity to visit this region and pop into one of its many breweries. Discover all activities this month via the events page, please note that this site is only available in Dutch. 🍷

[Find out more](#)



Wild Yeast Walk


Walk of the month

Trek on foot through the land of the lambic beer. Wild yeasts dance over an open, rolling landscape where the farm houses and water mills still look as they did when Bruegel wandered these paths. If you are curious about how these yeasts work their magic, visit one of the four lambic breweries along the way: Kestemont Brewery, Lindemans Brewery, farm brewery 't Guldenhoofd or 4Pajot.

 Schepdaal (Dilbeek)

 Sint-Gertrudiskerk, Schepdaal

 13.3 km

 Route: Follow the nodes: 724 - 197 - 196 - 125 - 129 - 730 - 126 - 124 - 112 - 70 - 732 - 731 - 730 - 729 - 728 - 190 - 725 - 724.

> [More info](#)

Discover other beerwalks

3x Breweries

That are worth a visit

The Pajottenland and Zenne River Valley are dotted with large and small breweries. They are all worth a visit, but these three are definitely not to be missed! 🍺

1. BREWERY BOON

The visitor centre has been completely renovated and the guides are ready for you. Register online for an English guided tour of the brewery and a tasting!

[> More info](#)

2. OUD BEERSEL BREWERY

Oud Beersel has been brewing lambic beers since 1882. Their Oude Geuze was proclaimed best Lambic/Geuze beer in the world.

[> More info](#)

3. BREWERY 3 FONTEINEN

Lambic rests in oak barrels in the vaulted cellar until it is ripe enough to be turned into Geuze. You can taste a Geuze or a Lambic in the lambik-O-droom.

[> More info](#)



Colophon

Monthly newsletter for expats and tourists in Flemish Brabant.

You receive this newsletter at nona.heremans@vlaamsbrabant.be because you have subscribed to this letter.

Policy

Contact

Tourism Flemish Brabant
Provincieplein 1
3010 Leuven
Belgium

Phone: [016 26 76 20](tel:016267620)

toerisme@vlaamsbrabant.be

[Website](#)

Gunther Coppens

Company number

0422.667.404 - RPR Leuven

[Nederlandstalige versie op onze website](#)



© 2023 Provincie Vlaams-Brabant

| [Unsubscribe](#) | [Privacy](#) |

