





DE GOEDE & DE STOUTE

WHERE BEER MEETS GASTRONOMY



Our Story





Brand Story

Where the Dukes of Burgundy, Filips de Goede & Karel de Stoute in 1464 played a crucial role in the formation of the Dutch history and brought quality and style to the north during their reign. They stood at the beginning of what we now call the “Burgundian lifestyle”.

In this era we play a crucial role in the formation of the Dutch beer industry. We stand for the Burgundian inheritance of the Dukes Filips de Goede & Karel de Stoute.

We are challenging the beer landscape. We believe that beer deserves a higher recognition, the recognition where wines and spirits have been established for many years. We believe that beer will flourish in the exclusive gastronomic world, because beer has unique flavours and aroma's and it pairs superbly with the most tasteful dishes.

Beyond Gastronomy



THE RICHES OF THE GASTRONOMIC WORLD BEYOND GASTRONOMY

De Goede & De Stoute is all about the Burgundian lifestyle!

Together enjoying exclusive places and exploring the riches of the high gastronomic world. Experiencing what joy and inspiration we get from quality food and drinks that are made with passion and extraordinary skills.

Our target audience

In Europe we aim for exclusive restaurants, hotels, upscale bars and retailers. Vuurzee is served and can only be bought at very exclusive places, where quality and experience are profound. This way we make our product very exclusive.

You can find us at places where people have a desire for exquisite food and endless delight. Places where people get the best of everything. Places where people work with dedication and passion to create the most tasteful dishes and memorable experiences for their guests. We enhance each other in our quest for experience and perfection.



VUURZEE
CUVEE PRESTIGE

THE DESIRE TO DO THINGS DIFFERENTLY

VUURZEE

We decided to experiment with Champagne yeast and Pinot Noir grapes. After experimenting for one and a half years we found the perfect recipe.

By using Champagne yeast from the famous French region of Reims, Vuurzee gets its extremely pleasant soft mousse and its slight mineral and lactic finish.

The hand-picked Pinot Noir grapes ensure that Vuurzee has a slight fruity character, so that the typical bitterness of beer is nicely balanced.

Because the eye deserves the necessary attention, Vuurzee is poured from a carefully designed bottle into a beautiful stylish glass.

Vuurzee is perfect for dinner, as an aperitif or with an appetizer. During dinner, Vuurzee also lends itself as a fully fledged partner for the most diverse beautiful main dishes.

Vuurzee is a great match with oysters, caviar, pulpo, scallops, eel, lobster, foie gras, duck breast, rack of lamb to slow-cooked beef ribs or pork belly. And so many more to be discovered by top chefs.

The complexity and layering of the taste profile in combination with a pleasant experience in the mouth ensures to leave you with an indelible memory.

The best drinking temperature of Vuurzee is around 8 degrees and can be best enjoyed in a wine glass or open flute.



WHERE MEMBERS MEET GASTRONOMY



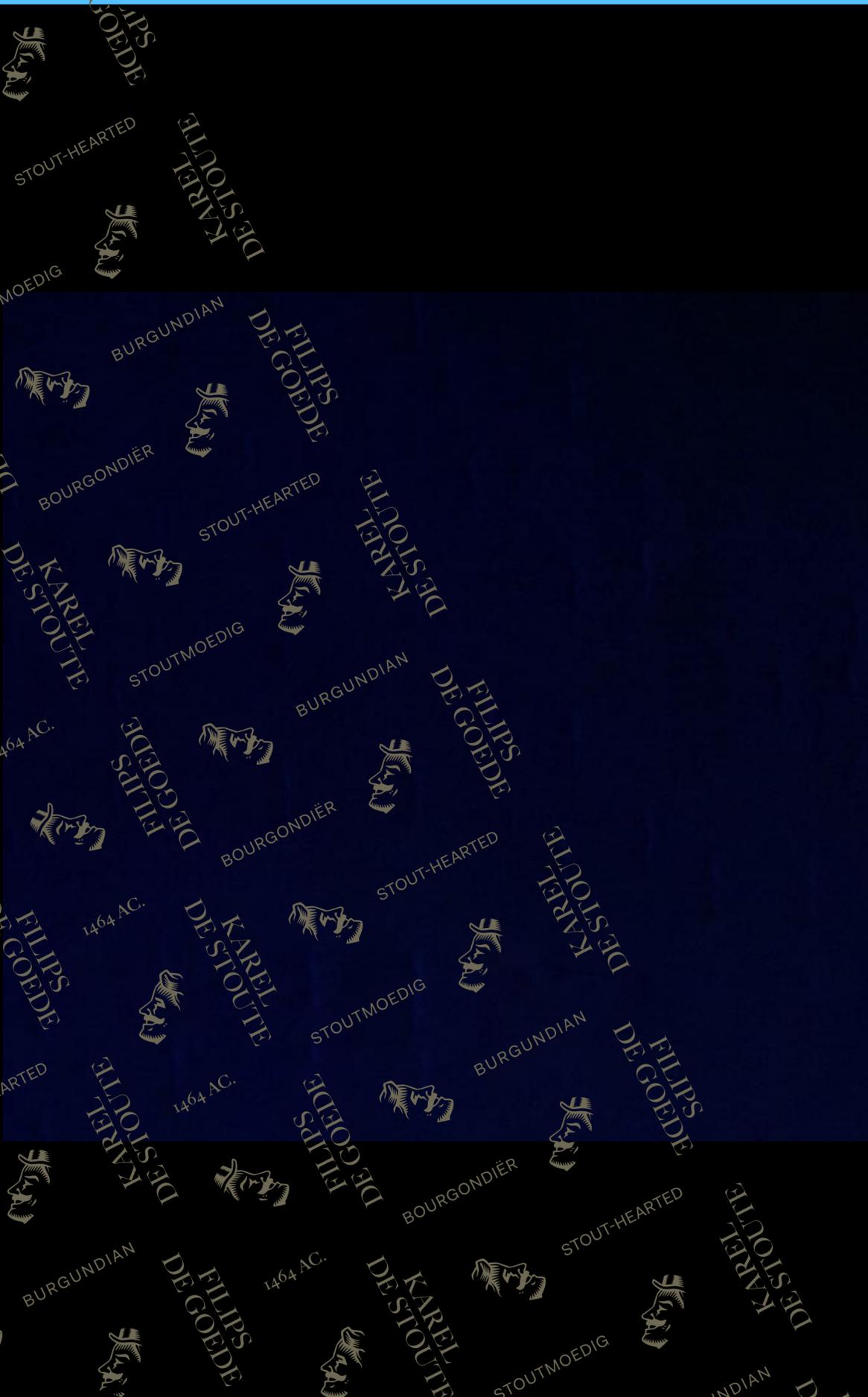
EXCLUSIVE MEMBERS CLUB

WHERE BEER MEETS GASTRONOMY

In The Netherlands De Goede & De Stoute offers an exclusive members club with gastronomic lovers.

We have created an invaluable network of people with a passion for exquisite gastronomic events and fine dining experiences.

The Club invites true Burgundians & fine dining lovers to join and connect through the community of De Goede & De Stoute.



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