

Press release

22 June 2017

The Brasserie Dupont is a former farm dating back to 1759.

In 1920, this farm-brewery was bought by Alfred Dupont for his son Louis, an agronomist, to dissuade him from leaving for Canada.

Since then, the Brasserie Dupont has remained an independent family business, currently managed by Olivier Dedeycker, who represents the fourth generation of this family of brewers.

The Brasserie Dupont specialises in the production of top-fermented beers with a second fermentation in the bottle: Moinette, Saison Dupont, Bons Vœux, etc. The beers are traditionally brewed and very distinctive: predominance of hops and products from the second fermentation in the bottle.

Since 1990, part of the production has been certified organic: Moinette Biologique*, Saison Dupont Biologique*, Bière de Miel Biologique*, Biolégère*, etc.

The Brasserie Dupont, also produces cheeses matured in beer: three hard cheeses (Moinette Jeune, au Malt et Houblon and Vieux), one Saison Dupont cheese and a soft washed-rind cheese (Carré à la Moinette) and two types of fromage frais (P'tit Dupont Nature and P'tit Dupont Malté).

In 2016, the company had 25 staff members and an annual turnover of 6 million euros.

Today, annual beer production exceeds 25,000hl, with exports representing 40% of the volume: France, United States, Japan, Canada, Italy, Russia, Holland, Denmark, Sweden, etc.

* BE-BIO-01 certified