

Samuel Smith's Pure Brewed Organic Lager & Nut Brown Ale Now in Cans!



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Samuel Smith's Brewery, established in 1758, still brews in their original location in the village of Tadcaster, in England's North Yorkshire, drawing water from the well sunk that year. Family-owned and independent, this small brewery is renowned for their traditional brewing methods and stunningly delicious beers & ciders.

With their long brewing history, they also maintain a close watch on the beer scene. Responding to consumer and retail demand, Samuel Smith's is now packaging two beers, Samuel Smith's Pure Brewed Organic Lager and Nut Brown Ale, into a format that is growing in popularity: **four-packs of 14.9 oz. (440 mL) cans.**

Pure Brewed Organic Lager shows the heart and soul of English barley malt. It's clean and crisp with brilliantly clear golden color, and finishes with floral hops in perfect balance. Serve it with seafood, barbecue, or at your favorite sporting event on a warm evening. Certified Organic by the USDA and the UK Soils Association.



PBOL can 4-pack UPC



PBOL 14.9 oz. can UPC

Nut Brown Ale, the benchmark and reference standard for a traditional style from Northern England, is richly malty, with a touch of dark-roasted barley giving an appealing nutty flavor. (Nuts are not used in the recipe.) With inviting depth and satisfying fruitiness, it pairs with hearty foods: beef, cream soup, or braised vegetables.



Nut Brown can 4-pack UPC



Nut Brown 14.9 oz can UPC



Samuel Smith's Brewery still delivers beer in Tadcaster by horse-drawn dray.



Operating the Victorian-era mash tun at Samuel Smith's Brewery.



Samuel Smith's ferments all their ales in open-topped "Yorkshire Squares" made of slate.



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