

MONKS MEAD THE ORIGINAL FERMENTED BEVERAGE.

RICH IN HISTORY AND LORE DATING BACK 8,000 YEARS, MEAD PLAYED AN IMPORTANT ROLE IN MANY ANCIENT CIVILIZATIONS. NATURALLY SENSUAL INGREDIENTS AND USAGE IN SACRED RELIGIOUS CEREMONIES HAS CLOAKED MEAD IN MYSTIQUE. RUMORED TO BE AN APHRODISIAC, MEAD HAS A PART IN THE ORIGIN OF THE TERM HONEYMOON. IN EARLY TIMES, NEWLYWEDS WERE GIVEN A SUPPLY OF MEAD TO LAST THE FULL CYCLE OF THE MOON AND ENCOURAGED TO PARTAKE IN THE EXPERIENCE DAILY TO ENHANCE THEIR LIBIDOS AND IMPROVE THEIR CHANCES OF CREATING A FAMILY.



MONKS MEAD is a dry mead with a hint of honey flavor, gently carbonated and crisp. Its dangerously easy to imbibe despite being 11.9% abv. MONKS MEAD is simply made from wildflower honey and water and is naturally fermented with champagne yeast.

THE RESURGENCE OF MEAD IS UPON US, AND A WIDE VARIETY OF STYLES ARE NOW AVAILABLE.



EXPLORE, IMBIBE, AND MAKE MONKS MEAD PART OF YOUR STORY!



STIGMATA

A session mead made with hibiscus, rose pedals, elderflower, dried blood orange, and gently hopped. This blood red mead boasts a floral bouquet and tartness that's exceptionally refreshing. 5% abv

PEACHIN' TO THE CHOIR

PEACHIN' TO THE CHOIR is a Peach Tea session mead. Subtle peach flavors and a hint of sweetness compliment the tannins from the tea; a perfect beverage for a hot summer day down south. 5% abv



MONKS MEAD RECYCLES, WE HOPE THAT YOU DO TOO

