

## **Chimay and Westmalle**

### **Chimay Premiere (Red Cap)**

**7% ABV.** Bottles. Available year-round.

The Chimay Red Cap, or "Première", in 750 ml bottles, is the oldest of the Chimays. This traditional Belgian beer is best savoured at cellar temperature (10 - 12°C).

The Chimay "Première" was the first beer brewed at the Notre-Dame de Scourmont Abbey by the Trappist fathers in 1862. Its current recipe was crafted by Father Théodore when he recreated the brewery after World War II. He was directly inspired by the original recipes from the beginnings of the brewery.

### **Chimay Cinq Cents (Sink-Cents) (White Cap)**

**8% ABV.** Bottles, (draft version available). Available year-round.

The Chimay Triple, last-born of the Abbey, is labelled "Cinq Cents" on the 750 ml bottle. Of a golden colour, the Trappist beer combines sweet and bitter in a rare balance. Best savoured fresh at a temperature of from 6 to 8°C.

### **Chimay Grande Reserve (Blue Cap)**

**9% ABV.** Bottles. Available year-round.

The Chimay Blue Cap, baptized "Grande Reserve" in 750 ml bottles is a dark Trappist beer with a powerful aroma, the complex flavour of which improves across the years. It was first brewed as a Christmas beer, explaining the presence of a "vintage".

It is served ideally at cellar temperature (10 to 12°C).

### **About Chimay**

The monks of Scourmont Abbey in Chimay belong to the Order of Cistercians (*Sist-ER-Shens*) of the Strict Observance, usually called Trappists. These monks follow the Rule of St. Benedict (dating back to the 6th century), taking their name "Cistercians" from the monastery of Cîteaux, founded in Burgundy in the 12th century.

The Cistercian monasteries are divided into two great Orders, of which one is historically connected to La Grande Trappe Abbey in Normandy, which gives the common name of "Trappists."

The monks consecrate their lives to the praise of God through prayer and meditation. Taking a vow of celibacy, they live as a community under the direction of an Abbot and renounce all private possessions. At the heart of their lives they have their own work, and also endeavour by this work to procure help for the poorest.

For a long time the work of the monks was essentially the cultivation of the fields, but in the modern era this was extended to small industries, above all in the areas of food production and agriculture. And so in the northern lands, for several centuries now they have brewed beers and manufactured cheeses.

Manufactured based on 100% natural products by the method of top fermentation followed by a re-fermentation in the bottle, Chimay beers are neither filtered nor pasteurized.

At each step in the beer-making process, hygiene and alimentary safety are very strictly observed. Some 3,000 analyses of the beer are made annually along the entire course of its production.

In addition, the water and yeast of the Scourmont Abbey are protected resources.

## Chimay and Westmalle

### Westmalle Dubbel

**7% ABV.** Available year-round. Bottles, limited draft.

Westmalle Dubbel is a dark, reddish-brown Trappist beer with a secondary fermentation in the bottle.

Since 1856 the monks have also been brewing a dark Trappist beer along with their table beer. Since the recipe was modified in 1926, they have been brewing slightly heavier beer. This is the foundation of today's Dubbel.

### Westmalle Tripel

**9.5% ABV.** Available year-round. Bottles.

Westmalle Tripel is a clear, golden yellow Trappist beer that undergoes a secondary fermentation in the bottle (9,5% alcohol).

The Westmalle Tripel is indeed called the "mother of all tripels." This type of beer was first brewed in Westmalle abbey in 1934 when the new brewing hall came into use. The current formula has stayed practically unchanged since 1956, thus more than 50 years.

### About Westmalle (*Pronounced VEST-Malla*)

Westmalle Abbey, called Onze-Lieve-Vrouw van het Heilig Hart (*on-zeh Lee-vuh vrao van het Hi-Lig Hart*), belongs to the Cistercian Order, which was founded in the eleventh century. This order is commonly referred to as 'the Trappists', after the Normandy abbey of La Trappe.

Reform of the Cistercian Order spread from there in the seventeenth century. Westmalle Abbey, founded in 1794, belongs to the 'Cistercians of Strict Observance', but is generally known as the 'Trappist Abbey of Westmalle'.

A monk's life is primarily a life of prayer. But it is also a life in community and a life of work.

### About Trappist Breweries

In 1997, eight Trappist abbeys – six from Belgium (Orval, Chimay, Westvleteren, Rochefort, Westmalle and Achel), one from the Netherlands (Koningshoeven) and one from Germany (Mariawald) – founded the International Trappist Association (ITA) to prevent non-Trappist commercial companies from abusing the Trappist name. This private association created a logo that is assigned to goods (cheese, beer, wine, etc.) that respect precise production criteria. For the beers, these criteria are the following:

1. The beer must be brewed within the walls of a Trappist monastery, either by the monks themselves or under their supervision.
2. The brewery must be of secondary importance within the monastery and it should witness to the business practices proper to a monastic way of life.
3. The brewery is not intended to be a profit-making venture. The income covers the living expenses of the monks and the maintenance of the buildings and grounds. Whatever remains is donated to charity for social work and to help persons in need.
4. Trappist breweries are constantly monitored to assure the irreproachable quality of their beers.

This association has a legal standing, and its logo gives the consumer some information and guarantees about the product.

1. Chimay
2. Orval
3. Rochefort
4. Westmalle
5. Westveleteren / St. Sixtus
6. Achel
7. La Trappe (Netherlands)
8. Mariawald (Germany, not producing)
9. Engelszell (Austria) was added in 2012, when it started brewing beer again. Their last prior beer production stopped in 1929.

## ***Chimay and Westmalle***

### **Email**

Hey Beerists!

I discovered your great podcast about a year ago on Reddit and have been a faithful listener ever since. I am a sales rep for a large Belgian brewery here in Southern China. I live and do most of my work in the city of Guangzhou (if you are from the nineteenth century that's Canton for you), the city is a couple hours from Hong Kong. Anyway, I spend a lot of time on buses, subways and taxis traveling to clients' bars and you guys are the perfect travel companion.

I was wondering what you guys like to drink with Chinese food? Both the Americanized stuff like general tsao's and chicken lo mein, but also more authentic styles like Sichuan and Hunan. Unsurprisingly I am also a huge fan of Belgian beers (I'm headed there in October to tour our breweries and also hit up Oktoberfest in Munich). I am gobsmacked that you have never done a straight Trappist beers show. Might I suggest you do a blind Trappist tasting and add an American tripel or two to the mix to see how Belgium actually stacks up?

Keep up the good work!

Jonathan

Director of Sales - South China

Duvel Moortgat Shanghai Ltd.

PS: Mike, this email goes great with some Humboldt Fog cheese. Apparently you agree since I'm sure you could get a hysterectomy and still find that that goes well with Humboldt Fog. Jesus! Try a different cheese for fucks sake!

PS: That guy from the Paradox show, John Gross. You should keep him around for more shows.

PS: Anastasia, I dig your narcissism.

### **iTunes Shouts**

**Wicked Weed 18** says that we do a great job of promoting and explaining craft beer in a down-to-earth and hilarious manner. He also said that he laughed so hard at the Paradox episode that he was pretty sure his co-workers thought he was high.

**HossDawg** says that we're not to be missed for our loose, fun, and insightful beer reviews.

**J Bullaro** says we're the perfect combination of knowledge and humor, and that we've helped him discover a lot of beers which are now some of his favorites.

**Josh From NC** says we're the perfect balance of knowledge, humor, information, and pretentiousness.

### **Donations**

Cameron Purves

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