



# CHIMAY CINQ CENTS TRAPPIST ALE

A true trappist  
product bears  
this label



## ABV

8.0% by Volume

## PACKAGING

11.2 fl. oz. bottle (33 cl) , 1 Pint 9.4 fl. oz. bottle (750ml) 20 Liter Kegs (5.28 Gallons)

## TEMPERATURE

Serve at 50° to 54° F (10° - 12° C)

## COLOR

Amber Blond

## AROMA / FLAVOR

Hints of fresh hops and yeast. Fruity note of muscat or raisins from the hops. The subtle combination of fresh hops and yeast brings out a slight bitter taste

## STORAGE

Store upright at cellar temperature (50-55°), away from light.

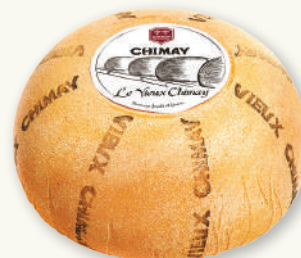
## A CEREMONIOUS TRIPLE

The Cinq Cents was first brewed in 1966 by reverend Father Theodore and it was his final contribution to the Chimay line of beers. It was formerly known as “White Cap” and no other brew has been created since. Cinq Cents translates to 500, honoring the 500th anniversary of the Principality of Chimay whose support made the founding of the Scourmont Abbey possible in 1850.

Chimay Cinq Cents has a typical golden color, a slightly hazy appearance topped with a fine foam which releases a bouquet of fruity esters and floral-hop aromas. Mellow flavors of muscat, golden raisins and fresh bread are perfectly balanced by the distinct hoppy bitterness.

## CHEESE PAIRING LE VIEUX CHIMAY

This hard cheese, allowed to age for at least six months, is produced from the good milk of the Chimay region collected solely during the summer months. It releases a hazelnut taste and a slightly bitter tang.



11.2 oz. Bottle

11.2 oz. 4 Pack

750 ml Bottle

