CHIMAY
CENT CINQUANTE
TRAPPIST ALE

A true trappist product bears this label

ABV
10.0% by Volume

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

TEMPERATURE
Serve at 50° to 54° F (10° - 12° C)

COLOR
Gold

AROMA / FLAVOR
A floral fragrance, combined with hints of dried fruit and spices.

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

11.2 oz. Bottle
0 81706 00024 2

11.2 oz. 4 Pack
0 81706 00305 2

750ml Bottle
0 81706 00025 9

20 Liter Keg
0 81706 00027 3

STRONG BLOND ALE

Chimay Cent Cinquante is a strong, sophisticated and refreshing blond ale, with a balanced flavor and a floral fragrance, combined with hints of dried fruit and spices. The exceptional yeast isolated by Father Theodore, combined with the purity of the highly protected water of the abbey's wells, gives Chimay its unique richness. Originally brewed in 2012 in honor of 150th anniversary of the brewery, Cent Cinquante is now being released with a green label.

Since 1862 Chimay's ales have been fermented in the bottle. These secondary fermented ales have neither been pasteurized nor filtered and only natural ingredients are used. The Trappist logo certifies that this ale is brewed in a Trappist Abbey and that the majority of the profit is intended for social aid.

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.

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