

AUTHENTIC
TRAPPIST
PRODUCT



The Trappist Breweries of Merchant du Vin

Only beers made in a Trappist Monastery, under the supervision of the monks, can use the Authentic Trappist Product seal. There are only 13 Trappist breweries in the world.



Orval - Est. 1070

Orval, in Belgium, brews their Trappist ale to unique perfection. Dry, with a huge effervescent head, **Orval Trappist Ale** gains some of its character from a complex fermentation schedule: a Belgian ale yeast is added first for primary fermentation; then a variety of yeast strains are added midway through the process; finally a third dose of yeast is added at bottling time. Amber-orange in color, dry-hopped, and always bottled in the Orval skittle-shaped bottle. ABV: 6.9% - OG: 1.055 - IBU: 32.

In the Orval logo, the trout with the golden ring in its mouth commemorates Princess Mathilde, who dedicated the grounds for the monastery when, in answer to her prayers, the trout returned the wedding ring she had dropped into a spring.



Rochefort - Est. 1230

The beers of Abbaye St-Remy, Rochefort, are packed with extreme flavors but each is melded into perfect balance. **Rochefort 6**, sometimes called "Red Cap," has a firm body with an unrestrained malty flavor and long finish; the bouquet holds fruity yeast notes that suggest fresh-baked dark bread. ABV: 7.5% - OG: 1.066 - IBU: 18. **Rochefort 8**, or "Green Cap," is a full-bodied, rich ale with compelling flavors of spice, bittersweet chocolate, figs and leather. ABV: 9.2% - OG: 1.080 - IBU: 22. **Rochefort 10**, "Blue Cap," packs savage, incendiary flavors around notes of earth, fire, port wine, violets, and possibly tropical fruit, all in cascading layers. ABV: 11.3% - OG: 1.096 - IBU: 27. Colors range from brown to deep blackish-brown, and all three have soft red highlights.

The numerical names of the Rochefort beers - "6," "8," and "10" - come from "Belgian degrees," a traditional, historical means of measuring gravity (or, the sweetness of the wort before fermentation) and determining the final strength of the beer.



Westmalle - Est. 1794

In the early days of Belgian brewing, before universal literacy, two "x-marks" on a cask may have distinguished a "second beer style" made by a monastic brewery for outside sales, generally stronger than the original variety brewed for the monks. Brewing historians think these marks may have been the root of two current beer styles: dubbels (doubles) and tripels (triples). Dubbels are dark ales of firm strength and body; **Westmalle Trappist Dubbel** is amber-brown, has notes of caramel, earth and fruit, with a balanced body, subtle yeast character, and a refined, malty finish. ABV: 7.0% - OG: 1.063 - IBU: 24.

The Abbey of Westmalle produced the first strong, pale-colored tripel (or triple), in 1934, and today **Westmalle Trappist Tripel** is the benchmark for the tripel style. It is a glowing golden color, very rich, full-bodied, and elegantly complex with elusive hints of tropical fruit in the bouquet; firm bitterness and snappy, aromatic hop finish keep the flavor elements balanced. ABV: 9.5% - OG: 1.080 - IBU: 37.



Zundert - Est. 1900

The monks at Zundert, in the Netherlands, began in 1900 as farmers; by 2011 they decided to open a brewery and began their research. Brewing began in 2013; the head brewer and brewery staff are all monks. **Zundert Trappist 8 Ale** - described by the brewery as "slightly unruly" - is chestnut-colored and bottle-conditioned, with flavors of caramel, herbs and spices. Entry is initially floral and slightly sweet; character develops from light caramel to a lovely, dry, mellow hoppy bitterness as the flavor opens. Zundert Brewery uses a proprietary blend of herbs to gently enhance aroma and finish. ABV: 8.0% - OG: 1.074 - IBU: 29.



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