What is a Trappist Beer?

A “Trappist” has to satisfy a number of strict criteria proper to this logo before it may bear this name:

- The beer must be brewed within the walls of a Trappist monastery, either by the monks themselves or under their supervision.
- 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.
- 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.

**CHIMAY RED / PREMIÈRE**

Trappist Dubbel 7.0% abv
The first beer to be brewed by the Trappist monks of Chimay. It is noted for its coppery, attractive color. Topped with a creamy head, it gives off a light, fruity apricot aroma produced by the fermentation. Its taste imparts a silky sensation to the tongue; refreshing with a light touch of bitterness.

**CHIMAY TRIPLE / CINQ CENTS**

Trappist Triple 8% abv
With a typical golden color, Chimay Triple has a slightly hazy appearance and a fine head. Its aroma is the result of a pleasing combination of fresh hops and yeast. The beer’s flavor offers fruity notes of Muscat and raisins, which gives it a particularly attractive aroma, complementing the touch of bitterness.

**CHIMAY BLUE / GRANDE RÉSERVE**

Trappist Strong Dark 9.0% abv
First launched as a Christmas beer, this strong-character beer has a fragrance of fresh yeast and a pleasantly light, flowery rosy touch. Its relatively dry flavor uncovers a fine caramelized note resulting in a perfect balance between fullness and a slightly bitter aftertaste. The flavor improves with age if stored properly (upright in a cool, dark area).

**CHIMAY GOLD / DOREE**

Belgian Pale Ale 4.8% abv
The monks at Chimay set about to brew in small quantities an easily digestible beer light in alcohol whose gustatory palette placed it within the style of its predecessors. Despite its lower alcohol content, it is still a highly fermented Trappist beer whose touch of hops and spicy aromas never fails to delight all who taste it.

**ORVAL**

Trappist Pale Ale 6.9% abv
Three different malts, two types of hops, Belgian candi sugar, complex fermentation with multiple yeasts, dry-hopping and bottle conditioning all contribute to great character and complexity. This vintage-dated and unique beer can be cellared up to five years.
STIFT ENGELSZELL GREGORIOUS  
Trappist Strong Dark Ale  9.7% abv  
Abbot Gregorius led the Trappist Monastery for over 25 years. It’s special recipe incorporates organic honey from local beehives around St. Engelszell as well as the unique use of an “Alsacian wine yeast”.

STIFT ENGELSZELL BENNO  
Trappist Farmhouse Style  7.2% abv  
Named after Abbot Benno Stumpf who arrived at St. Engelszell after being expelled from Abbey Mariastern during World War II. Under his leadership, Stift Engelszell renovated its buildings and church which was built in the mid 18th century in a Rococo style.

TRAPPISTES ROCHEFORT 6  
Trappist Dubbel  7.3% abv  
Reddish-brown color with amber-gold highlights; soft body leads to earthy flavors and an herbal character. Refined, soft spiciness in the bouquet finishes with a bit caramel. Bottle-conditioned for soft natural carbonation.

TRAPPISTES ROCHEFORT 8  
Trappist Strong Dark  9.3% abv  
Deep brown color; the flavor is vigorous and complex, with firm body to support the strength. The aroma has elusive notes of fresh fruit, spice, leather, and figs.

TRAPPISTES ROCHEFORT 10  
Trappist Quad Ale  11.2% abv  
Builds from the depth of Rochefort 8 - the great strength is balanced by a complexity of flavors and firm malt backbone.

WESTMALLE DUBBEL  
Trappist Dubbel Ale  7.2% abv  
Brown-amber color, subtle dark-malt aroma balanced by Belgian yeast character. Deeply malty, with a subtle and dry finish that hints at tropical fruit. After dinner with espresso, paired with sweeter soft cheeses, or with beef remoulade and rich sauces.

WESTMALLE TRIPPEL  
Trappist Trippel Ale  9.5% abv  
Glowing orange-gold color, herbal aroma, and complex flavors that meld rich malt sweetness, warmth, hops, and powerful drinkability. Serve as an aperitif with cheese or assorted hors d’oeuvres.