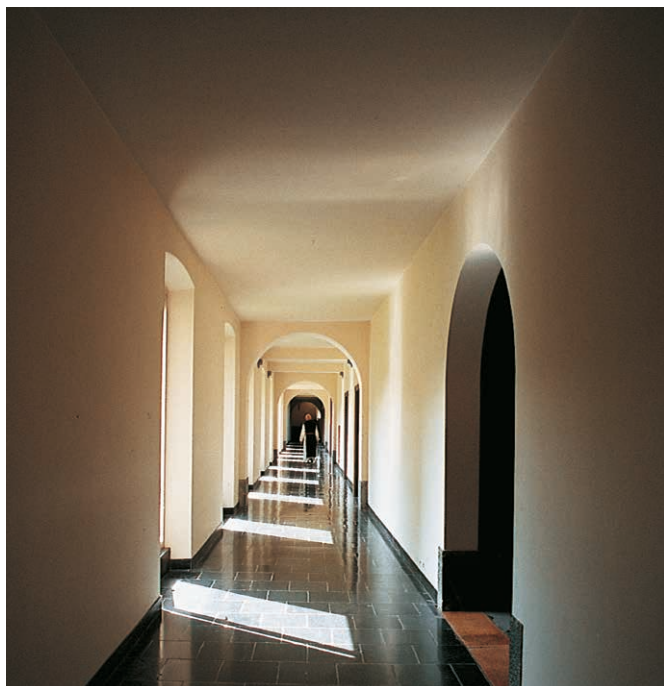




HISTORY

CHIMAY BEERS AND CHEESE: AN ANCESTRAL TRADITION



The story starts in 1844, when Jean-Baptiste Jourdain, priest of the little village of Virelles, convinces the prince of Chimay to support the creation of a Cistercian abbey in a clearing in Scourmont. The prince sees the opportunity to

cultivate the Rièzes, these lands cleared for pasturage in a poor region and which the inhabitants have ceased to farm.

This is how, after negotiations, 17 monks from the Saint-Sixte abbey in Westvleteren arrive in Chimay in 1850. Belonging to the Cistercian order of La Trappe, these monks will devote themselves fully to the monastic life under their motto «Ora et Labora»: praise God but also work to earn a living and help the community surrounding them.

On the “Mont du Secours”, the monks begin to clear the land and transform the many wetlands to make it fertile.

A little later, with the acquisition of 50 cows of pure ‘Dutch’ race, the monks embark on the manufacture of butter. They also produce rapeseed oil and develop a dairy and a bakery; all these activities necessary to ensure income to enable the growing monastic community to live. The best products are sought after by the inhabitants of the region who will become the first ambassadors of the Trappist quality.

CHIMAY BEERS

In 1862, the monks of Chimay began to brew their first beer according to the monastic traditions of natural brewing and top fermentation followed by refermentation in the bottle. The second fermentation, specific to Chimay, still defines today the original personality of the beer, true to itself since the prototype brew released for the Easter holidays in 1948. That same year, Father Theodore isolates the yeast, unchanged since then, which gives Chimay its unique taste. The recipe, in turn, is identical to that of its origins in 1862: it is more than 150 years old today.

Since 1948, the brewery has not left the enclosure of the Cistercian abbey. Chimay beers, today enjoyed well beyond our borders, are still brewed there, under

supervision of the monks. And if technology has, of course, evolved, it is in support of the quality and the age-old tradition, while preserving the unique taste of Chimay beers with simplicity.



Discover more about our water and our yeast:
<https://www.youtube.com/watch?v=bkaqbxVStQc&t=20s>
<https://www.youtube.com/watch?v=PB1csx8kJbM>

CHIMAY CHEESES

In 1876, Brother Benoît went to France to learn how to make cheese with a semi-firm consistency: Chimay 'Trappist' cheese was born!

The facilities then began to be modernised, production has increased and sales have developed on a much larger scale.

Having obtained various certifications since 1997 and now certified IFS Food, the modern production unit is still committed today to produce the cheeses of Chimay according to the principles of quality and authenticity which are so dear to the monks of Scourmont. An important part of the profits made through the commercial activities of the Abbey is directed towards the establishment of social undertakings.

The cheeses of Chimay are exclusively produced using milk from the region and traditional methods. They are mostly sold in Belgium, but are also exported to France, the USA, the Netherlands, etc. Nowadays, Chimay Cheeses employs about thirty people and produces \pm 900 tons of cheese annually.



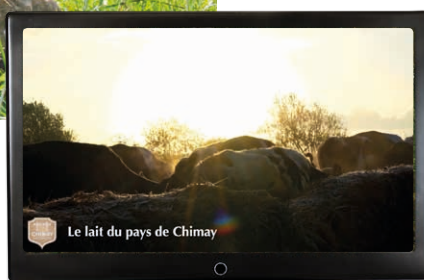
REGIONAL MILK



THE CHIMAY CHEESES ARE MANUFACTURED EXCLUSIVELY WITH MILK FROM THE REGION OF CHIMAY AND IN AN ARTISANAL MANNER. All the Chimay cheeses are produced based on 100% regional milk collected by Coferme, the Chimay dairy cooperative, within a radius of 30 km around the abbey.

Some cheeses, like Vieux Chimay, are made with herbage milk, harvested from May to September, and rich in aromas.

The taste of natural cheese such as Chimay can vary slightly during the year because the milk itself changes according to the lactation period.



- Discover the video:
<https://www.youtube.com/watch?v=hrsFaNzMNs&t=1s>

TRAPPIST CRITERIA



The trappist label certifies that:

The ale and the cheese are made within the walls
of an existing trappist monastery or in the neighbourhood ;

•
Under the control of the monks ;

•
A major part of the sales revenue is used to support charitable works.

BEER AND CHEESE AGREEMENTS

— BEER AND CHEESE, THE AUTHENTIC AGREEMENT SINCE 1876 —



IN 1862, THE MONKS OF CHIMAY BEGAN TO BREW THEIR FIRST BEER ACCORDING TO THE MONASTIC TRADITIONS OF NATURAL BREWING AND TOP FERMENTATION FOLLOWED BY REFERMENTATION IN THE BOTTLE.

The beers and cheeses of Chimay offer you Trappist beer and cheese agreements for more than a century.

— CHIMAY CHEESES —



GRAND CHIMAY

(320G, 2kg Wheel, 2kg Loaf, 150g slices)

This cheese, the privilege of the monks, is semi-hard pressed and uncooked. Its natural and uncoloured crust contains a smooth texture and a surprising taste of **bread crust** and **good fresh and creamy milk**. Its maturing lasts 3 weeks.

CHIMAY GRAND CRU (2Kg Wheel)

All the region of Chimay is found in this cheese of character that will satisfy connoisseurs by its quiet strength acquired during its four weeks of old-fashioned maturing. This product claims its personality by both its **frank and soft taste**.



A LA CHIMAY ROUGE

(320g, 2kg Wheel)

A la Chimay Rouge is a unique cheese with inimitable personality. The combination of Chimay beer and cheese is a delight for your palate. Its natural crust is bathed in Chimay Trappist beer. It encloses an **aroma of hops** and an **apricot-peach taste**. Its maturing lasts 3 weeks.

VIEUX CHIMAY (1,5kg)

Vieux Chimay is a cheese from selected whole milk, hard-pressed and uncooked. Patiently matured during six months at a minimum, this cheese exudes a **nutty taste and a slight hint of bitterness**. A treat for those who know how to wait.



LE POTEAUPRÉ (1kg)

The **cream** of Trappist cheeses. This is a local cheese from the green pastures of Chimay with such an authentic and tasty character. Its maturing lasts 4 weeks, which gives it its suppleness and a **delicious nutty fragrance** tending towards a subtly full-bodied aroma.

CHIMAY BEERS



CHIMAY GOLD

FORMAT: 33CL, 75CL AND TAP

% ALCOHOL: 4.8%

As its name suggests, Chimay Gold has an intense and appealing golden hue, with a tight, creamy head. Its aroma combines a wide range of fresh spicy and floral notes with an emphasis on citrus and fiery clove.

CHIMAY RED

FORMAT: 33CL, 75CL, KEG AND MAGNUM 1.5L

% ALCOHOL: 7%

The Chimay Red Cap (or Première in 75 cl bottles) is the oldest of the Chimay beers. Its balanced blend of generous fruity flavours and toffee pleases every palate.



CHIMAY TRIPLE

FORMAT: 33CL, 75CL, KEG AND MAGNUM 1.5L

% ALCOHOL: 8%

The Chimay Triple is labelled “Cinq Cents” in 75 cl bottles. Its rich fruity taste strikes a harmonious balance with floral notes and elegant nuances of spices thanks to yeast with a strong character.

CHIMAY BLUE

FORMAT: 33CL, 75CL, KEG, MAGNUM 1.5L, JEROBOAM 3L, MATHUSALEM 6L

% ALCOHOL: 9%

The Chimay Blue, which when sold in 75 cl bottles has the name of “Grande Réserve”, is a dark beer with a powerful aroma, between a luscious fruity bouquet and delicious chocolate. Chimay Blue has incredible ageing potential. That’s why it’s also called «Grande Réserve» in a 75cl bottle.



CHIMAY GRANDE RESERVE BARREL FERMENTED

FORMAT: 37,5CL AND 75CL

Since 2015, Chimay has fermented its Chimay Blue in wooden barrels. Depending on the origin of the wood, the beer takes on incredible aromas. 2015/100% Oak - 2016/Cognac - 2017/Rhum - 2018/Whisky

CHIMAY IN SHORT

ABOUT THE ABBEY OF NOTRE-DAME DE SCOURMONT

ABOUT THE ABBEY OF NOTRE-DAME DE SCOURMONT

The Abbey of Notre-Dame de Scourmont belongs to the Order of Cistercians of the Strict Observance and is inspired by the Trappist rules of life defined in the 17th century by the Abbot of Rancé in his abbey of “La Grande Trappe”, in Normandy. This monastic routine has its roots in the rule and tradition defined by Saint-Benoît as early as the 6th century. Making a vow of a simple life, the Trappists devote themselves to prayer and manual labour. It provides for their subsistence and enables them to practice humanitarian assistance, both in their region and through foundations created around the world



ABOUT THE CHIMAY TRAPPIST CHEESES

Since 1876, Chimay Trappist cheeses are made under the supervision of the monks. They are produced from a selection of creamy milk exclusively from farms in the Chimay region. They are matured in cellars for up to a year. The range is complete and extensive with Grand Chimay and Chimay à la Rouge, the flagships of our range. Other specialities complete the offer with, among others, Le Poteaupré, creamy, and Vieux Chimay, intense and fruity. The cheeses also have the honour of being able to bear the Authentic Trappist Product logo.

ABOUT THE CHIMAY TRAPPIST BEERS

Chimay Trappist beers are brewed within the abbey and produced under the supervision of the monks. They are made from entirely natural raw materials. The water, essential for producing beer, originates 100% from the wells of the abbey. Its quality contributes to the unique taste of Chimay beers. The yeast too was isolated in 1948 by Father Theodore exclusively for these purposes. Its rigorous and unique production process allows Chimay beers to carry the Authentic Trappist Product label.

