



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 1862, 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. Today, the brewery employs approx. 130 persons.



Discover our ingredients videos:

- water: <https://youtu.be/Ap38YWpR40M>
- yeast: <https://youtu.be/j2wN7dOFOGA>
- hop: <https://youtu.be/82GZ9DReuj0>
- barley: <https://youtu.be/5HreF8c06YQ>

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 to develop the variety of cheeses.

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. 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.

The great specificity of the Chimay cheese dairy has been to combine its two skills by offering a cheese washed with Chimay beer. Nowadays, Chimay Cheeses employs about thirty people and produces ± 900 tons of cheese annually.



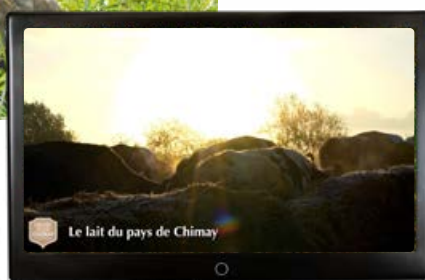
REGIONAL MILK



All the Chimay cheeses are produced based on 100% regional milk collected by Coferme, the Chimay dairy cooperative which regroups farmers, within a radius of 40 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=_hrsFaNzMN&t=1s

THE “AUTHENTIC TRAPPIST PRODUCT” LOGO



Chimay beers and cheeses all bear the “Authentic Trappist Product” logo, the only way to guarantee the consumer that it is indeed a Trappist certified product.

The products are made within the walls
of an existing trappist monastery or in the neighbourhood ;

•
Production happens under the control of the monks ;

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

— CHIMAY: A SOCIALLY AND ENVIRONMENTALLY CONSCIOUS COMPANY —

Since they were founded in 1862 and 1876 respectively, the Chimay brewery and Chimay cheese dairy have allocated the majority of their profit to social projects. The Chimay region has received a considerable amount of backing, as well as projects on the international scene. Today, this aid is donated via the Chimay Wartoise Foundation (founded in 1996) and the Solidarité Cistercienne non-profit-making association (founded in 1989).

Beyond these significant human considerations, Chimay also invests in respecting the planet and its resources. Since 1850, when they arrived at the Mont du Secours, the monks in Chimay have worked diligently to preserve the natural resources at their disposal. Today, the company continues to promote this approach through many actions (a water treatment plant, protected zones around the abbey, wind turbine projects, photovoltaic panels, etc.).

Following the branch agreement I and II, the company has done since 2002 a lot of investments to reduce its greenhouse gas index and to improve its energy efficiency: buildings were insulated, photovoltaic panels were installed, a wood pellet fired boiler was purchased, energy recuperation measures were implemented, a water treatment plant was installed, etc. In particular, the entire abbey and its hotel services (100 people) are heated thanks to recovery of heat energy produced by the brewing process.

Each year, the brewery invests between 3 and 5 million euros in its equipment and buildings, in a

constant quest to improve its energy efficiency. In 2019, Bières de Chimay inaugurated its new bottling line in a brand new 4,000 m² hall with 1,200 photovoltaic panels on the roof. In 2020, the company launches its own wind turbine in collaboration with Bee. The cheese dairy is not to be outdone with an annual investment budget of between € 300,000 and € 500,000.



BEER AND CHEESE PAIRING

— SINCE 1876 —



Thanks to its double activity of brewing and cheese-making, for more than a century, Chimay has been cultivating the art of combining its beers and cheeses to the utmost delight of your taste buds.

CHIMAY BEERS

CHIMAY BLUE

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

JEROBOAM 3L, MATHUSALEM 6L

% ALCOOL: 9%

Chimay Blue is a strong, dark brown beer with fruity, chocolate and spicy aromas whose flavour gets better and better with time.



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 -
2019/Oak - 2020/Armagnac - 2021/Rhum - 2022/Whisky**



CHIMAY RED

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

% ALCOHOL: 7%

Chimay Red is a copper-tinted brown beer that combines generous fruity flavours with toast and sweet caramel.



CHIMAY GOLD

FORMAT: 33CL, 75CL AND TAP

% ALCOHOL: 4.8%

Chimay Gold is a light blond beer that combines spicy and floral notes with a touch of citrus.



CHIMAY TRIPLE

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

% ALCOHOL: 8%

Chimay Triple is a strong blond beer with a fruity and spicy taste balanced by the bitterness and aroma of the hop.



CHIMAY 150

FORMAT: 33CL AND 75CL

% ALCOHOL: 10%

Chimay 150 is a strong, blond beer, sophisticated and refreshing, with a balanced flavour and a floral fragrance, combined with hints of dried fruit and spices.

CHIMAY IN SHORT

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 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. A small part of barley and hops is also produced nearby the abbey. Thanks to its rigorous and unique production process the beers of Chimay are of high quality.

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 Grand Chimay and Chimay A la Bière exist in various formats. Other specialties, only sold in dairies, complement the assortment. The cheeses also have the honour of being able to bear the Authentic Trappist Product logo.

