

# Chimay Red Cap

## Chimay Red

[www.chimay.com](http://www.chimay.com)

- **Taste** : Silky with a light bitter touch
- **Type of foam** : Firm and unctuous
- **Alcohol content** : 7% alcohol by volume
- **Country**: Belgium



**Tasting Notes:** The Chimay Red Cap, or “Première”, in 750 ml bottles, is the oldest of the Chimays. This Trappist beer possesses a beautiful coppery colour that makes it particularly attractive. Topped with a creamy head, it gives off a slight fruity apricot smell from the fermentation. The

aroma felt in the mouth is a balance confirming the fruit nuances revealed to the sense of smell. This traditional Belgian beer is best savoured at cellar temperature (10 – 12°C).

### **A little history...**

The Chimay “Première” was the first beer brewed at the Notre-Dame de Scourmont Abbey by the Trappist fathers in 1862.

Its current recipe was crafted by Father Théodore when he recreated the brewery after World War II. He was directly inspired by the original recipes from the beginnings of the brewery.

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