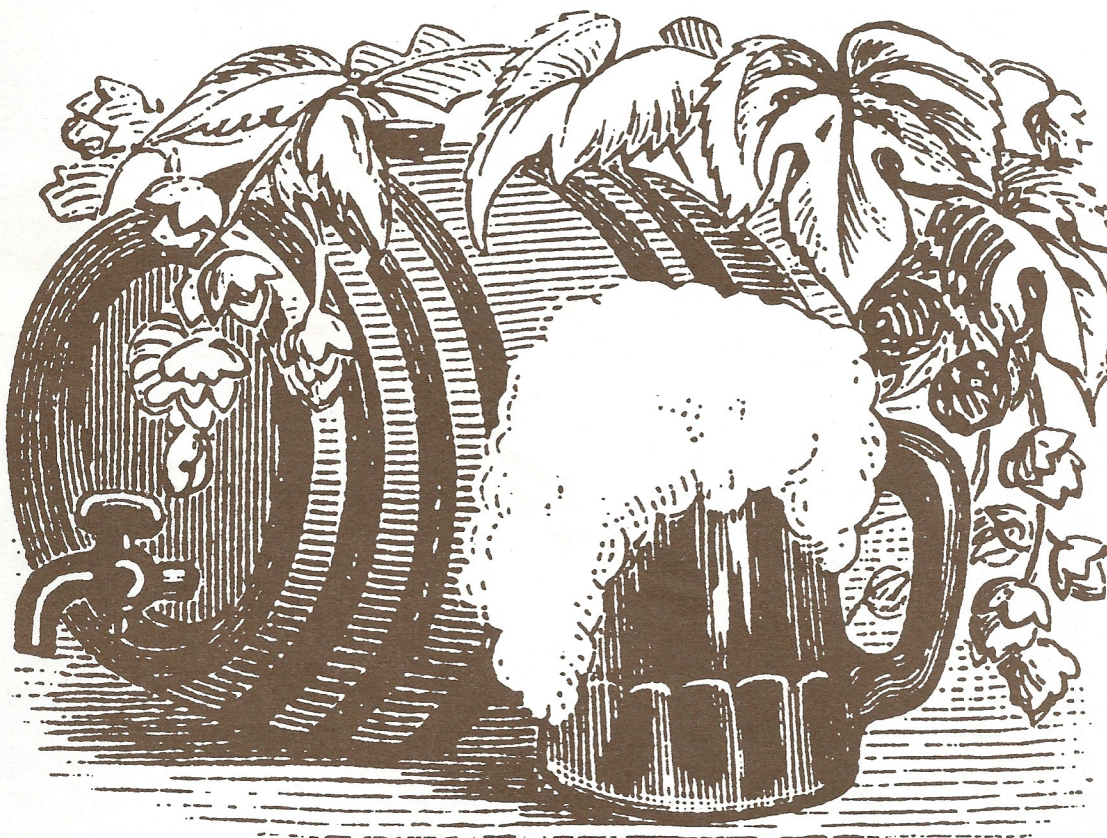




VINTAGES

## BELGIAN BEERS



Vintages Circular # 176  
Saturday, May 27, 1995

The Bar Towel  
ONTARIO'S PREMIER BEER RESOURCE  
BARTOWEL.COM



MAY 27, 1995 RELEASE

## BELGIAN BEERS

When associating beer with producing countries, most of us would think of Germany, Great Britain or maybe even the United States. However, there probably is no country that produces so many different styles of brew as does Belgium. Nowhere is beer taken more seriously nor is it such a natural part of daily ritual as it is in Belgium. Just as any beer producing nation, Belgium can field lager styles (eg. Stella Artois) to stand besides the likes of Löwenbräu, Heineken or Labatt's Blue. But there are also wheat beers, various ales, lambic, faro and fruit flavoured beers. There are very strong ales, beers that are aromatized with fruit peel and spices and beers that can be cellared for years. One generalization can be made: most Belgian beers are top fermented; they are ales.

Many of the beers are regional specialties and the origins go back centuries. They are drunk to robust, flavourful fare, from stews, fowl or sausages to various cheeses and seafood. Michael Jackson claims that in the painting *The Wedding Feast* of Peter Bruegel the Elder it is, in fact, lambic beer that was served up. Monasteries have been contributing to the art of brewing; the Trappist monasteries in particular come to mind (there are only six; 5 in Belgium, one in Holland). So by sampling Belgian beers not only do you open whole new vistas of taste sensations; you at the same time delve back into the history of the Low Countries.

Following are a few terms that are helpful in understanding Belgian beer:

**Ale:** any beer that is top-fermented; i.e. the yeast will rise to the top of the fermentation vessel. The yeast is a strain of *Saccharomyces cerevisiae*, in contrast to the yeast strain used in lager beers, *Saccharomyces carlsbergensis*, where the yeast settles out at the bottom of the fermenter. Ales are a much older form of beer than lagers. Their fermentation temperature is typically warmer than that of lagers, between 15-25°C. In the French speaking area of Belgium ales are often referred to as "Spéciales".

**Lambic:** a unique Belgian beer, little found in its purest, primary form. Truly a specialty of the Senne Valley near Brussels, lambic beers are spontaneously fermented; i.e. not pitched with a cultured yeast strain but allowing ambient wild yeast spores to settle in the wort. Lambics also contain about 30% wheat (unmalted) in addition to malted barley. The effect is an almost still brew, tart and vinous, with pronounced earthy and fruity character. The fruitiness often is accentuated by introducing a fruit mash into the lambic for re-fermentation (eg. cherry, raspberry). Lambics are seasonal beers, brewed between October and May through the winter months. In summer there are too many undesirable bacteria in the air; they would have a very negative effect on the spontaneous fermentation.

**Gueuze:** most lambics are re-fermented by blending in some fresh fermenting lambic that still contains some sugar. This secondary fermentation will refresh the flavour of the beer and introduce more sparkle. If the re-fermentation takes place in the bottle both CO<sub>2</sub> and yeast deposit will remain there. The less young lambic is used in the blend, the higher its quality will likely be.

**Faro:** a sweetened lambic beer, deriving from the habit of local patrons to stir some sugar into their Lambic to cut its natural tartness.



**Kriek:** as mentioned under lambic, these beers are often re-fermented by introducing a fruit mash. The fruitiness combines well with the tartness of the lambic. Most popular are cherries (Kriek) and raspberries (Frambozen).

**Witbier:** the Flemish version of wheat beer is generally flavoured with some orange peel, coriander and other spices. They share with other wheat beers a characteristic tartness and usually are re-fermented in bottle which renders them hazy. These are wonderful brews for summer drinking.

**Tripel:** the original triple-fermentation beer was "Duvel". An initial warm fermentation at up to 25°C was followed by a secondary, cool fermentation during which the temperature is lowered to -1°C. The third fermentation takes place in bottle, which means a yeast sediment will be present. Because of the lower temperature fermentation, these beers can develop remarkably perfumed, fruity character.

**Yeast Sediment:** this is regarded as a sign of quality and natural production methods by all connoisseurs of beer. In fact, the yeast deposit is poured into the glass and enjoyed at the end for its nutritional value.

The following products will be available in our *Vintages* stores, boutiques and selected corners as of **Saturday, May 27, 1995.**

713883 'ALEXANDER RODENBACH'  
(BREWERY RODENBACH)

(XD) 330 mL \$ 3.65

The Rodenbach brewery, in Roeselare, was actually founded by a German family. Their distinctive red ales are matured in large wooden tuns. 'Alexander Rodenbach' is flavoured with cherry essence.

Our notes: *Tart, lively and fruity (cherry).* Alcohol is 5.8% by volume.



719864 DENTERGEMS WIT  
'RIVA BLANCHE'  
(RIVA S.A.)

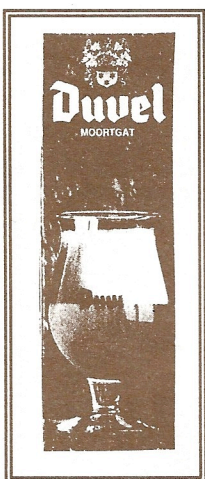
(XD) 330 mL \$ 2.60

Created from a carefully balanced mixture of pale barley malt, wheat and oats it is flavoured with coriander and curaçao orange peel as well as hops. Alcohol is 5.1%. The tart, fruity flavour makes this a warm weather quencher.



194431 'DUVEL'  
STRONG BEER  
(DUVEL' MOORTGAT)

(XD) 330 mL \$ 2.90



Moortgat is still a family-run brewery in the village of Breendonk. Their 'Duvel' gave rise to a whole class of golden ales, brewed to a high strength (8.5% by volume) through a triple fermentation (see note under Tripel, pg. 2). In Belgium this beer is typically served very cold; which apparently does not diminish its flavour.

The agent in Ontario, Bill Wickham, describes 'Duvel' as follows: *A world classic, this pale, blonde beer is renowned for its clean palate and soft, malty flavour.*

719963 FARO LAMBIC  
BIÈRE BELGE  
(TIMMERMANS)

(MD) 250 mL \$ 2.10

Faro, once very popular, has given way to a large extent to the drier, longer matured gueuze lambics. Timmerman's is typical; a relatively young lambic sweetened with some brown crystal candy sugar. Relatively light in alcohol (4.3% by volume), it would serve well instead of Sherry or Madeira at — typically English — tea time in late afternoon.



719922 'FLOREFFE' MEILLEURE  
(BRASSERIE LEFEBVRE S.A.)

(D) 330 mL \$ 2.80

Brasserie Lefebvre was started in 1876 in the village of Quenast. They can offer a whole range of specialty beers from wheat beer to saisons and strong ales such as the two 'Florefe' offerings. Both are re-fermented in bottle, attaining an alcohol of 7.6% by volume, and are named after the near-by abbey of Florefe.

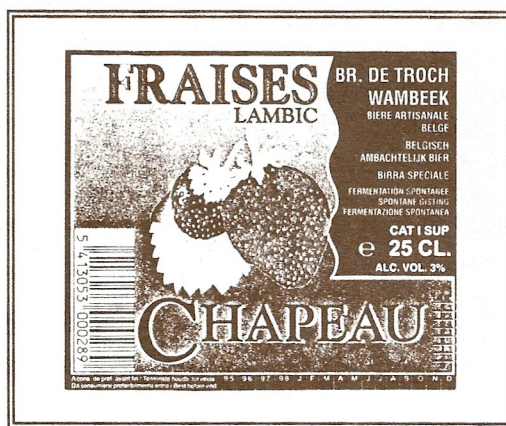
719930 'FLOREFFE' TRIPLE  
BELGIAN ABBEY ALE  
(BRASSERIE LEFEBVRE S.A.)

(D) 330 mL \$ 2.80

719971 FRAISES LAMBIC 'CHAPEAU'  
BIÈRE ARTISANALE BELGE  
(BRASS. DE TROCH)

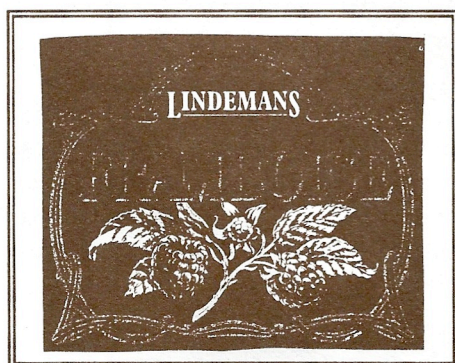
(MD) 250 mL \$ 2.90

Lambic beer flavoured with strawberries and carrying a low alcohol content of 3.3% by volume.



720003 FRAMBOISE  
LAMBIC WITH RASPBERRY  
(LINDEMANS)

(D) 250 mL \$ 2.90



This specialty of the Brussels region is allowed to mature 1-2 years in oak on its berry sediment before bottling. Alcohol is only 2.5% by volume.



719872 'Gouden Carolus'  
BELGIAN ALE  
(Gouden Carolus)

(MD) 330 mL \$ 3.30

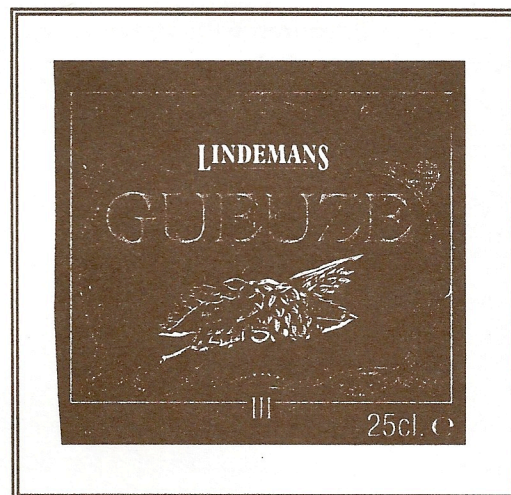


The 'Gouden Carolus' originates from a family brewery in Mechelen that has been operating since 1471. The current 'Gouden Carolus' (Carolus d'Or) is a strong brown ale (alcohol 8.1% by volume) of which Michael Jackson writes in his *Beer Companion*: ...aromatic, immensely complex, sour and sweet...with a distinctly raising palate, aromatized with orange peel and coriander. 'Gouden Carolus' benefits from at least a few months bottle age. I once tasted a 22 year old that had not only the aroma but also the palate of an Oloroso Sherry.

719955 GUEUZE LAMBIC  
SPONTANEOUS FERMENTATION  
(LINDEMANS)

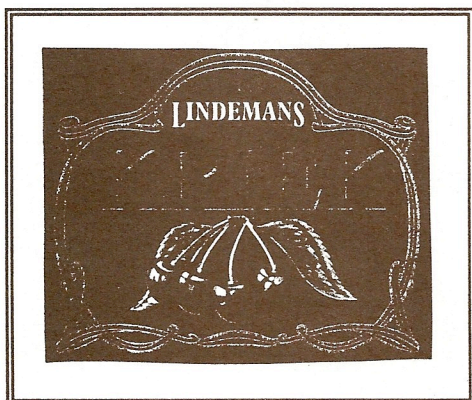
(XD) 250 mL \$ 2.10

The wild yeasts making lambic fermentation possible apparently belong to the genus *Brttanomyces*. They have only been identified in the Senne river valley southwest of Brussels. After fermentation the beer matures 1-2 years in oak cask. Alcohol is 4% by volume.



719997 KRIEK  
LAMBIC WITH CHERRY  
(LINDEMANS)

(XD) 250 mL \$ 2.40



While traditionally cherries, stones and all, were added to the lambic, Lindemans today uses just cherry juice, as they thus are not dependent on fresh fruit and can brew at less cost. Still, for the cherry flavour to fully develop, an aging period of 1-2 years in oak is important. Alcohol is 3.4% by volume.



719989 **KRIEKBIER**  
 BELGIAN BROWN ALE WITH CHERRY  
 (LIEFMANS)

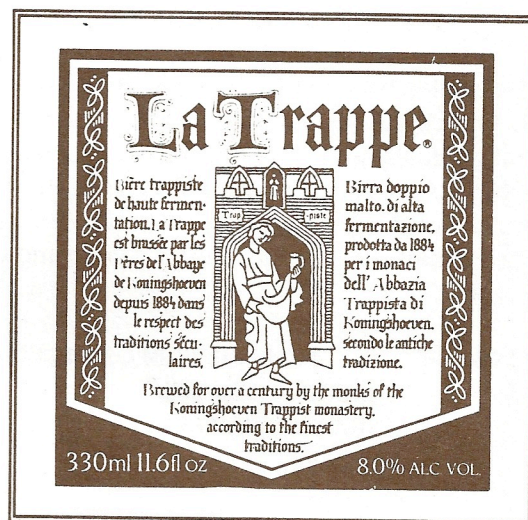
(XD) 375 mL \$ 4.95  
 N.B.: 12 BTLS/CASE

Unlike the lambic fruit beers, Liefmans' Kriek is based on their inimitable brown ale, which is marketed in its unflavoured form as 'Goudenband'. The reason Liefmans' Kriekbier is so uncommonly good (and so expensive) is that fresh cherries are still used (unlike the Lindeman Kriek Lambic above). In fact, the beer is only brewed once a year, in summer, when the fresh Schaerbeck cherries come into the brewery, crate after crate. The base brown ale, aged one year, is combined with the cherries and is macerated and re-fermented over 6-7 months. The tartness of the brown ale combines perfectly with the fruit of the cherry to give one of the most remarkable taste experiences in the beer world. Alcohol is 6.5% by volume.

719906 **'LA TRAPPE'**  
 TRAPPISTE KONINGSHOEVEN, HOLLAND  
 (ABDIJ VAN KONINGSHOEVEN  
 FOR JOHN MARTIN S.A.)

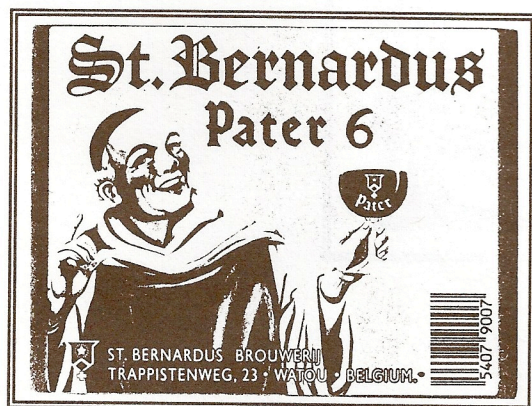
(D) 330 mL \$ 3.20

There are only six breweries that may identify themselves as Trappist; 5 in Belgium, one in Holland. Just to keep things interesting we are here offering the Dutch one! All Trappist ales are bottle conditioned, i.e. re-fermented in bottle, and tend to be of high strength ('La Trappe' is registering 8% by volume) and very aromatic. Production is supervised by monks. At Koningshoeven they have been at it for over a century. While the beer is not Belgian, the marketing firm John Martin is.



719914 **'PATER 6'**  
 (ST. BERNARDUS BROUWERIJ)

(XD) 330 mL \$ 2.45



Another abbey style beer from a brewery that initially had a contract with St. Sixtus abbey but, as of 1992, had purchased the recipes outright. For 'Pater 6' the ingredients are amber malt, Northern Brewer and Challenger hops, crystallized sugar and local spring water. Top fermented for about 10 days, it is allowed to settle for 2-3 months. Upon bottling a small amount of sugar and yeast are added to each bottle for a second fermentation in bottle. Alcohol is 6.7% by volume.



720011 'PECHERESSE'  
LAMBIC WITH PEACH  
(LINDEMANS)

(M) 250 mL \$ 2.90

The sweetest of Lindemans' fruit beers, its alcohol content is only 2.5% by volume. In their area of origin these fruit beers are often drunk as an aperitif.



719898 'ST. FEUILLIEN' BRUNE  
(BRASSERIE FRIART)

(D) 330 mL \$ 2.80

St. Feuillien was an Irish monk who was preaching the gospel in the 7th century in the Low Countries. He was captured, martyred and beheaded in 655 near Roeulx. In 1125 a chapel was built in his honour that gradually grew into the abbey of St. Feuillien. Brasserie Friart entered into an agreement with the abbey to produce today's abbey style beers. Both beers here are top-fermented, have an alcoholic degree of 7.5% by volume. The Brune, however, uses some chocolate malt (more heavily roasted barley malt) to give the deeper colour and extra toasty flavour.

719880 'ST. FEUILLIEN' BLONDE  
BIÈRE D'ABBAYE  
(BRASSERIE FRIART)

(D) 330 mL \$ 2.80







Tom J. Wilson  
Director, Vintages



Claudius Fehr  
Sr. Product Advisor, Vintages

*Please note that prices shown are subject to change without notice.*

P.S.:

1. **Re: Vintages March Release (V-Circular #171):**

CSPC# 703330, Côte Rôtie Brune & Blonde (Guigal)— though the bulletin mentions the 1989 vintage, in fact the stock consists of lots of 1989 and 1990 vintages; with primarily 1990 remaining in our distribution depot #739. The price for both vintages is the same; \$ 43.85 (refer to Red Table Wines - France-Rhône, page 23). We regret any inconvenience this may have caused.



## Vintages Store Directory

#	Location	Address	Telephone
<b>Stores</b>			
705	Mississauga	Sherwood Forrest Mall - 1900 Dundas Street West	(905) 823-4524
704	Ottawa	299 Dalhousie Street	(613) 562-9403
217	Toronto	2 Cooper Street at Queen's Quay 2 blocks East of Yonge	(416) 864-6777
701	Toronto	Hazelton Lanes - Bloor and Avenue Road	(416) 924-9463
703	Toronto	York Mills Mall - 2512 Bayview Avenue	(416) 444-7371
<b>Boutiques</b>			
40	Kingston	34 Barrack Street	(613) 549-5092
393	London	109 Fanshawe Park Rd. East	(519) 660-1366
243	Ottawa	1980 Bank Street - Walkley and Bank	(613) 523-7763
1	North York	Crossroads - Weston Road and Hwy #401	(416) 243-3320
10	Toronto	Summerhill Station - 1121 Yonge Street	(416) 922-0403
<b>Corners</b>			
311	Aurora	14824 Yonge Street	(905) 727-9722
187	Barrie	Kozlov Centre - 400 Bayfield Street	(705) 722-1046
57	Belleville	65 Station Street	(613) 962-2132
481	Burlington	1235 Fairview Street	(905) 333-3111
566	Burlington	Fairwood Centre - 3350 Fairview Street	(905) 637-3248
61	Chatham	210 Wellington Street West	(519) 354-3790
31	Collingwood	222 Hurontario Street	(705) 445-3341
540	Cornwall	Brookdale Mall - 977 Brookdale Avenue	(613) 933-1723
325	Guelph	Speedvale Mall - 346 Speedvale Avenue East	(519) 824-7900
143	Hamilton	233 Dundurn St. South and Charleton	(905) 529-8761
249	Hamilton	Fennell Square - 971 Fennell Ave. E. and Gage	(905) 385-5383
389	Kingston	280 Bath Road	(613) 548-8552
549	Kitchener	Highland Road Plaza - 409 Highland Road West	(519) 745-8781
617	Kitchener	Alpine Centre Plaza - 725 Ottawa St. South	(519) 576-4523
82	Lindsay	35 Russell Street West and William	(705) 324-5511
26	London	71 York Street and Rideout	(519) 432-1831
438	London	Westmount Plaza - 785 Wonderland Road South	(519) 471-4930
586	Niagara Falls	5389 Ferry Street	(905) 357-4360
148	Oakville	Oakville Town Centre - 270 North Service Road West	(905) 338-1044
179	Oakville	1011 Upper Middle Road East	(905) 849-9934
<b>Ottawa Area</b>			
443	Gloucester	Shopper's City - 2016-3 Ogilvie Road	(613) 745-9906
36	Kanata	Hazeldean Mall - 300 Eagleson Road	(613) 592-5416
388	Nepean	Lynwood Plaza - 78 Northside Road Bell's Corners	(613) 828-5714
412	Nepean	1508 Merivale Road	(613) 224-4333
431	Nepean	Shopper's City - 1379 Woodroffe Avenue	(613) 224-4611
547	Ottawa	L'Esplanade Laurier - 181 Bank Street	(613) 233-0394
140	Vanier City	230 Montreal Road and Olmstead	(613) 745-1523
45	Peterborough	196 Sherbrooke Street	(705) 745-1333
368	Pickering	1809 Liverpool Road and Hwy #2	(905) 839-1897
202	Sarnia	Sunripe Plaza - 1142 Lakeshore Road	(519) 542-7410
359	Sault Ste. Marie	Churchill Plaza - 150 Churchill Blvd.	(705) 759-7740
545	Stoney Creek	Queenston Mall - 686 Queenston Road	(905) 560-4970
491	Stratford	Westcliff Plaza - 925 Ontario Street	(519) 273-1641
342	St. Catharines	Grantham Plaza - Scott Street and Niagara	(905) 934-9722
585	Sudbury	450 Notre Dame Street	(705) 674-4001
155	Thunder Bay	100 North Cumberland Street	(807) 345-1550
<b>Toronto Area</b>			
5	Toronto	1656 Queen Street East	(416) 691-9758
149	Toronto	2948 Bloor Street West 2 block East of Royal York	(416) 239-3065
333	Toronto	1 First Canadian Place, Lower Concourse	(416) 594-9040
355	Willowdale	Bayview Village Mall - 2901 Bayview Avenue	(416) 222-7658
457	Toronto	Yonge Eglinton Centre - 2300 Yonge Street	(416) 487-4858
485	Toronto	1009 Coxwell Avenue	(416) 423-5213
553	Etobicoke	1750 The Queensway across from Sherway Gardens	(416) 620-5390
568	Toronto	Eaton Centre - 1 Dundas Street West	(416) 979-9978
532	Toronto	St. Lawrence Market - 87 Front Street East	(416) 368-0521
697	Toronto	The Beach - 2185 Queen Street East	(416) 690-9876
390	Unionville	Markham Mews - 5051 Hwy. #7	(905) 470-7242
590	Unionville	8601 Warden Avenue	(905) 477-1566
115	Waterloo	42 Erb Street East	(519) 886-4970
367	Windsor	The Roundhouse Centre - 3155 Howard Avenue	(519) 972-1772

There are 51 other *Vintages* corners located in LCBO outlets throughout Ontario. **PREMIER BEER RESOURCE**  
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The Bar Towel





## VINTAGES

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