





Trappistes Rochefort

**Abbaye St-Remy
Rochefort,
Belgium**

The Abbey of St.-Remy in Rochefort was founded in 1230 and began to brew beer in 1595. To this day, the modest size of the brewery means that the Trappist monks and their fellow workers can perfectly control the production process. Beer connoisseurs hold the top-fermented, bottle-conditioned brown ales from this brewery in the highest regard – they are peerless.

Only beers made in a Trappist Monastery, under the supervision of the monks, can use the Authentic Trappist Product seal. There are only seven Trappist breweries in the world.



Tasting notes:

Rochefort 6 (Red Cap) starts with an original gravity of 16.5 Plato (OG 1.066) which produces 7.5% alc./vol. 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 of caramel. All Rochefort beers are bottle-conditioned with live yeast for soft natural carbonation.

Serving Suggestions:

Cream soups & rich dishes; can support vinaigrette salad dressing. Wonderful to clear the palate when served with concentrated, creamy foods.

Product Size & Quantity:

12/11.2-oz. (330 ml) bottles.



Rochefort "6" 11.2 oz. bottle

Tasting notes:

Rochefort 8 (Green Cap) starts with an original gravity of 20.8 Plato (OG 1.083) which produces 9.2% alc./vol. Brown color with red highlights. The flavor is deep, vigorous and complex, with firm body to support the strength; the aroma has elusive notes of fresh fruit, spice, leather, figs, and just possibly a hint of smokiness in cascading layers. *Sauvage*, or "wild and unrestrained."

Serving Suggestions:

Full-flavored dishes like pate, duck, pheasant or wild game. Great served with strong-flavored cheeses. Makes a wonderful *digestif* after dinner.

Product Size & Quantity:

12/11.2-oz. (330 ml) bottles.



Rochefort "8" 11.2 oz. bottle

Tasting notes:

Rochefort 10 (Blue Cap), at 24.5 Plato (OG 1.098) and 11.3% alc./vol. actually builds from the depth of Rochefort 8 - the great strength is balanced by a complexity of flavors and firm malt backbone. The bouquet covers a wide range: port wine, apricots, oak, spices, maybe a touch of bittersweet chocolate. Honestly, one of the world's most intriguing beverages.

Serving Suggestions:

Lamb shanks with juniper berries, fresh chanterelle or morel mushrooms, truffles, artichokes, asparagus, or dishes with intensely reduced sauces.

Product Size & Quantity:

12/11.2-oz. (330 ml) bottles.



Rochefort "10" 11.2 oz. bottle