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CHIMAY LAUNCHES BARREL AGED ALE

'Chimay Grande Réserve Barrel Aged' Available in May/June 2016

AUSTIN, May 1, 2016 – For the first time, Chimay has utilized its original Christmas brew, Chimay Grande Réserve, with triple fermentation and maturation in wooden barrels to create their latest addition to the Chimay Trappist family --- **Chimay Grande Réserve Barrel Aged**. The flavor profile of this brew not only embodies its original characteristics of Grande Réserve with a fresh yeast fragrance, slight notes of caramel and vanilla, but also builds the profile to include an incomparable rounded, oak flavor.

The uniquely triple fermentation process starts during the brewing process, then in the wood cask and lastly in the bottle. For this specific batch, oak-aged barrels were used to create the first round of **Chimay Grande Réserve Barrel Aged**. However, the same barrel type will not necessarily be utilized for each brew going forward; the type of wooden cask used to mature the beer will slightly alter the flavor profile each time allowing unique characteristics to shine through with each batch. The ale matured for four (4) months inside the wooden barrels.

Unfiltered and unpasteurized, this Belgian strong ale is an exceptional ale with 10.5% alcohol by volume. **Chimay Grande Réserve Barrel Aged** is available in the 75 cl (25.4 fl. oz.) bottle format only and is ideally served at cellar temperature (50 to 54°F). It will be available in the United States as early as this month or June (depending on geographic location). It is a rotating item which means it will not be available year round.

About Chimay Trappist Ales

Brewed by Cistercian monks since 1862, Chimay Trappist Ales' home is in the Abbey of Scourmont in southern Belgium. They use sustainable farming practices to harvest their ingredients and utilize wind and solar power to grow crops. Chimay bears the authentic Trappist product logo which signifies the beer is 1) brewed within a Trappist monastery, 2) under the control and responsibility of the monastic community, and 3) a majority of their profits go to charitable causes. Chimay's charitable contributions go to a variety of

local economic, environmental and educational efforts. Only 11 beers can carry the appellation "Trappist" in the world and these rules are what differentiate Trappist beers from other styles and make them extraordinary. Chimay's signature beers include Chimay Grande Réserve, Chimay Première, Chimay Cinq Cents and Chimay Dorée. For more information, visit chimay.us and facebook.com/chimay.

About Manneken-Brussel Imports, Inc.

Manneken-Brussel Imports, Inc. (MBI) has been in the business of importing and marketing fine ales and beer since July 1978. MBI is an experienced importing company focused on supplying the superb quality products from our long time partners, Bières de Chimay and G. Schneider and Sohn. MBI imports Bières de Chimay for the entire United States; G. Schneider and Sohn for the western half of the United States.