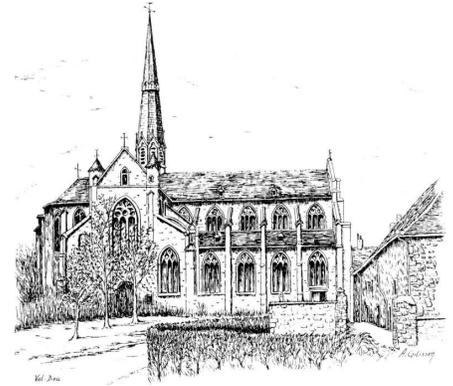




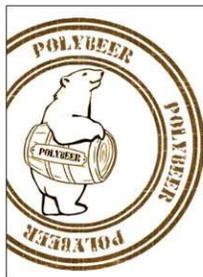
Anno 1216

# Val-Dieu

*Bière d'abbaye - Abdijbier*



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The Cistercian Abbey “Notre Dame du Val-Dieu” was founded in 1216. According to legend, the uninhabited valley in which they settle is so hostile that the local population called it the "valley of the devil". The monks renamed it "Valley of God" or “Val-Dieu” in french. Which later gave its name to the abbey. The monastery developed during the Middle Ages and has its golden age in the 18th century. The abbey of Val-Dieu is the only Belgian abbey that survived the French Revolution. It is linked to the Cistercian Order, and in particular to the abbey of Lérins.

The beers brewed today at the abbey find their origin in traditions inherited from the original Val-Dieu monks. For centuries, the monks studied yeasts and fermentation. They turned brewing into a science, creating special sophisticated recipes. Today, beers brewed in Val-Dieu are inspired from the original recipes of the monks, loyal to the tradition of beers refermentation in the bottle. The beers as true Belgian abbey beers, elaborated without the addition of flavorings nor spices and brewed according to the old infusion method.

The production process lasts 6 to 8 weeks, in full respect of the original tradition. That is how high alcohol content is achieved along with complex aromas that characterize the Val-Dieu beers.

**Blond** (6%, 14° plato, ale; format: 33cl, 75cl)

The **Val-Dieu Blond** is a fresh and light beer, moderately alcoholised with a strong friendly character. It is perfect for aperitif or as digestive. It can also accompany a good meal. It does not dry the mouth and develops progressively a pleasant and bitter character. Recommended to chill, it will keep a light white foam coat throughout the tasting.



**Brown** (8%, 18° plato, ale; format: 33cl, 75cl)

The **Brown Val-Dieu** is colored. Its aroma is more pronounced, with a coffee / mocha character. The mocha taste will disappear progressively to make room for a taste of roasted malt that is neither too neutral nor too strong. It is very slightly spicy, reminding that it is before all a beer for degustation. Chambered or tempered, it suits all circumstances.



**Triple** (9%, 18° plato, ale; format: 33cl, 75cl)

The **Val-Dieu Triple** is the result of a long fermentation, scrupulously followed by the brewmaster. Its deep yet soft bitterness does not interfere with the discovery of its components. The taste of the hop comes through, naturally aromatized, accompanied by an alcoholic after taste. It can be associated with refined dishes and ranks among the great beers. It may be found in the some of the most exclusive restaurants.



**Grand Cru** (11%, 20° plato, ale; format: 33cl, 75cl, 1.5l)

The new masterpiece from the Val-Dieu brewery. A very complex and full-bodied beer with a long aftertaste. The brewmaster advices to cellar the beer for a year for it to unfold its full potential. It is a dark beer, almost black with creamy and brown foam. It is rich and powerful beer with a very long after-taste. Very complex and still soft aroma. The high level of alcohol is very subtly hidden. Prepared with strongly roasted malt, which gives its very special taste.



**Noël** (7%, 16° plato, ale; format: 33cl, 75cl)

Val Dieu Christmas Beer is authentic Abbey Ale is based on the recipe perfected centuries ago by the monks of Abbey du Val-Dieu. It is an Amber beer, slightly sparkling, has a nice character with soft flavor and strong aroma of yeast and malt.

