

Chimay Grande Réserve		
STYLE Belgian Strong Dark Ale	ABV 9.00%	IBUS 20
FOOD PARINGS Red Meat, Chocolate Desserts, Roquefort		
This dark Trappist beer has a powerful aroma and complex flavor. First brewed as a Christmas beer, this authentic Belgian brew, whose tinge of fresh yeast is associated with a light, rosy, flowery touch, is particularly pleasant. Its aroma, perceived as one enjoys it, only accents the delightful sensations revealed by the odor, all revealing a light but agreeable caramelized note. It is served ideally at cellar temperature (10 to 12°C).		



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