

# TUTTO



## BRASSERIE CANTILLON

Anderlecht, Brussels

Undoubtedly one of the world's greatest breweries, Brasserie Cantillon was founded in Brussels in 1900 and has been considered one of the finest producers of traditional lambic ever since.

Today, fourth generation brewer Jean Van Roy is at the helm and the brewery has never been in safer hands. While working with the utmost respect for tradition, Jean has refused to stand still, converting the brewery to organics and continuing to release a dizzying number of new cuvées, which include fascinating collaborations with some of Europe's great vignerons.

In essence, the beers are made the same way they always have been here. Wild fermented in open top vats and aged in old wooden casks, lambics of different ages are often blended and sometimes infused with berries, stone fruit, grapes, marc or hops, producing pure, vibrant beers of kaleidoscopic complexity.

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## KRIEK

This remarkable beer sees a blend of lambics, on average twenty months old, infused with two hundred grams per litre of organic sour cherries for three months and finally blended with a young lambic for a second fermentation in the bottle. Tart, sour and bitter, this is as invigorating as it gets.