

# TUTTO



## BRASSERIE CANTILLON

Anderlecht, Brussels

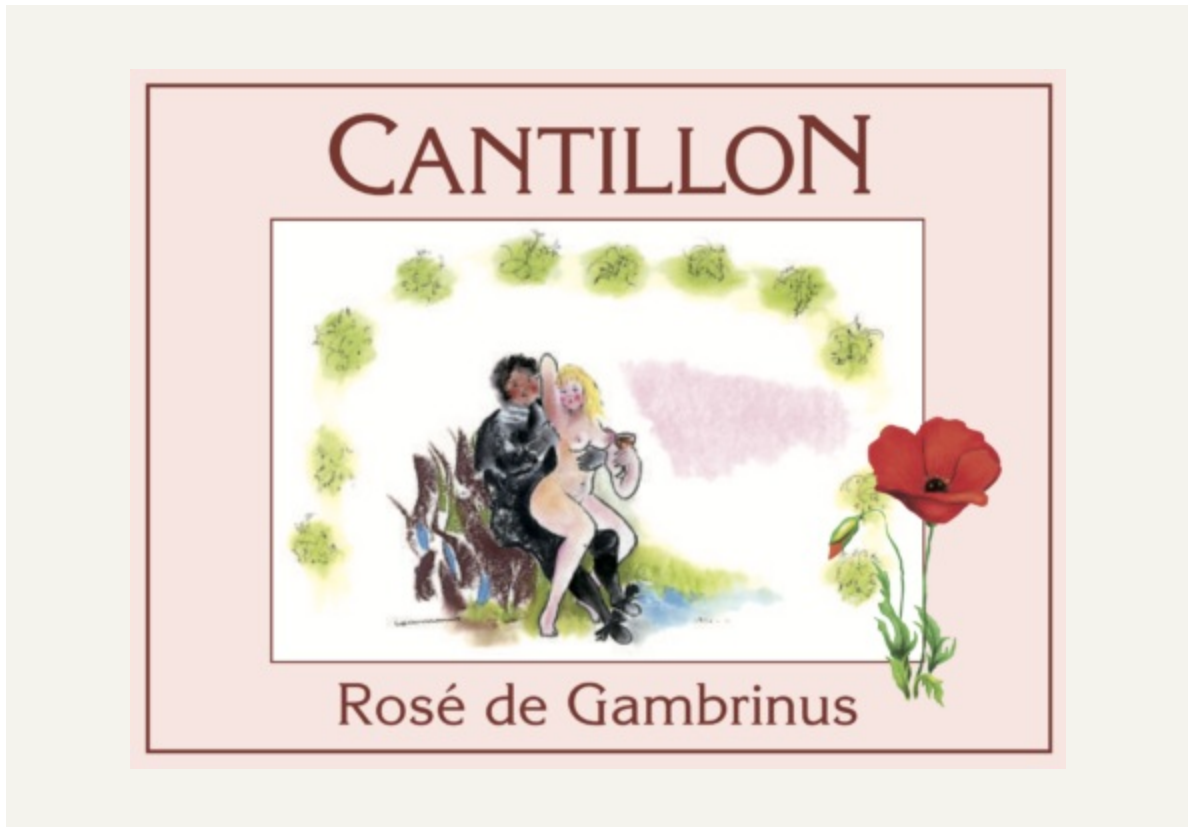
Undoubtedly one of the world's greatest breweries, Brasserie Cantillon was founded in Brussels in 1900 and has been considered one of the finest producers of traditional lambic ever since.

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 vigneron.

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.

BRASSERIE CANTILLON

Anderlecht, Brussels



## ROSÉ DE GAMBRINUS

A Cantillon classic they've been brewing for over a century, a blend of lambics on average twenty months old is infused with two hundred grams per litre of raspberries for three months and finally blended with a young lambic for a second fermentation in the bottle. A brilliant shade of rose, it is light, bright and vibrant, offering refreshment in spades.