

# CANTILLON

Since 1900, Cantillon has been one of Belgium's most respected and sought after Lambics. The Cantillon-Van Roy family has been brewing here for generations, maintaining the tradition of those before them. Jean Van Roy brews solely to make true lambic, unadulterated by sugar and untainted by the methods of the modern world. It is his families' belief that Lambic should be a complex but dry, tart and refreshing drink. This is much different than some of the sweet, cloying or 'soda-like' commercial lambics one may find.

The complex aroma and flavour of these beers allow them to age for 20 years or more in a good cellar, highly unusually for beer to say the least. The fruit beers, such as Kriek are best enjoyed within a year or two of bottling as the fruit flavour dissipates over time, though many people do age them enjoyably regardless.



Gueuze accounts for 50% of Cantillon's annual production, it's the workhorse the brewery. 100% Organic, Cantillon Gueuze is made with wheat, barley, aged hops, and is spontaneously fermented by wild yeast from the surrounding area. It is this fermentation by wild yeast and bacteria such as *Brettanomyces*, *Lactobacillus*, and *Pediococcus*, that gives the beer its depth and playful acidity. By the way, the same yeasts are the very last thing most non-lambic brewers want in their beer, as it will sour and ruin it.

Cantillon blends one, two and three year old lambics into this Gueuze. Every bottling is different, due to the natural process upon which the brewer depends. The corks are all stamped with the year it was bottled; a 2009 then, contains beer which was first brewed in 2006.



As far as the Belgians are concerned Cherries are destined to be in beer. It's a combination that has been extremely popular for at least two centuries and Cantillon has been making Kriek since the beginning of the 20th Century.

The Kriek is made with young lambic that is about 1 and a half years old. Every summer, about 4,000 kgs of cherries are purchased at auction in the Flemish town of Sint-Truiden. These enter the barrels and lambic is racked on top. It is bottled in October, and given a few months to condition before it leaves the brewery.

This is a very refreshing beer, that finishes much drier than most Krieks. This makes it a great accompaniment to meat (especially game) and fattier foods like bacon and sausage. It is also terrific with flavourful brown bread, and soft white cheese.



RainCity Brands is a Vancouver-based beer importer. We specialize in supplying drool-inducing goodness from around the world. Find out more about what we're up to at [www.raincitybrands.com](http://www.raincitybrands.com) or call us at 604.219.8655. Cheers!