

# THE BEER DEMYSTIFIER *NEW YORK CITY FILES* 2009-2010

## BREWERY PROFILE

### Cantillon Brussels, Belgium

A very traditional lambic brewery founded in 1900 where many of the original brewing vessels are still in use. Jean Van Roy of Cantillon switched to using organically grown grains in 1999.

Importer: [The Shelton Brothers](#)

Distributor: Union Beer Distributors, tel. 1 718 497 2407.



## Ratings

Each beer has been given a rating from one to five which should be interpreted as follows.

\* Bland, one-dimensional, or tasting of cheap adjuncts – unenjoyable. Not recommended.

\*\* Nothing special but may be worth trying if nothing better is available.

\*\*\* Good, recommended.

\*\*\*\* Great, highly recommended.

\*\*\*\*\* Exceptionally good, very highly recommended.

*Ratings are based on personal taste although, in certain instances, outside evaluations have been used when a particular beer has not been sampled by the author/webmaster.*

{S} after the beer name denotes seasonal availability.

**Broucella 1900 Grand Cru** (5.0%) \*\*\*\*\* < - UNBLENDED LAMBIC (SOUR) - > – Unblended lambic, horsey and puckering.

**Cuvee des Champions {S}** (5.0%) \*\*\*\*\* < - UNBLENDED LAMBIC (SOUR) - > – Hazy golden unblended lambic. Bottled in 2006, possibly as a one-off.

**Fou'foune** (5.0%) \*\*\*\*\* < - FRUIT LAMBIC (SOUR) - > – Sour and lingering apricot lambic.

**Gueuze 100% Lambic Bio (aka Classic Gueuze)** (5.0%) \*\*\*\*\* < - GUEUZE (SOUR) - > – A blend of one, two, and three year old lambics, dry and tart.

**Iris** (5.0%) \*\*\*\*\* < - UNBLENDED LAMBIC (SOUR) - > – Unblended lambic brewed with all pale malt (no wheat malt, which is usually a third of the grain bill) and aged for two years.

**Kriek** (5.0%) \*\*\*\*\* < - FRUIT LAMBIC (SOUR) - > – Sour and quite acidic with cherry notes.

**Loerik** (5.0%) \*\*\*\*\* < - GUEUZE (SOUR) - > – A rare gueuze no longer brewed but still seen occasionally.

**Lou Pepe Framboise** (5.0%) \*\*\*\*\* < - FRUIT LAMBIC (SOUR) - > – Reddish brown and full of sour raspberry tartness.

**Lou Pepe Gueuze** (5.0%) \*\*\*\*\* < - FRUIT LAMBIC (SOUR) - > – A blend of three two-year-old lambics, dry and assertive.

**Lou Pepe Kriek** (5.0%) \*\*\*\*\* < - FRUIT LAMBIC (SOUR) - > – Sour cherries and wood are prominent.

**Rosé de Gambrinus** (5.0%) \*\*\*\*\* < - FRUIT LAMBIC (SOUR) - > – Intensely sour raspberry lambic.

**Spuyten Duyvil {S}** (5.0%) \*\*\*\*\* < - FRUIT LAMBIC (SOUR) - > – Limited edition beer for Spuyten Duyvil, Brooklyn. A hand-blended lambic with New Jersey cranberries.

**St. Lamvinus** (5.0%) \*\*\*\*\* < - FRUIT LAMBIC (SOUR) - > – Red and sour, aged in Burgundy wine barrels.

Vigneronne (5.0%) \* \* \* \* < - FRUIT LAMBIC (SOUR) - > – Complex lambic brewed with Italian Muscat grapes.

**SEE BEER MENUS FOR AVAILABILITY (EXTERNAL LINK)**

<http://www.beermenues.com/breweries/brasserie-cantillon>

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PHOTOS OF THIS BREWERY**

**(EXTERNAL LINK) © CHUCK COOK**

<http://www.flickr.com/photos/belgianbeerspecialist/sets/72157604127909177/>



*Ratings and tasting notes are taken from Beer Demystifier New York City 2008-2009 by Alex Hall (published June 2008).*

*This page is written by Alex Hall, and is updated to June 2008.*

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