

Specialty Beer Importers Since 1978

Classic Brewing Styles

The world's finest selection of ales, lagers, cider, and spontaneously-fermented beers. Each benchmark style is produced by a family- or monastery-owned and operated brewery, using the finest ingredients and traditional brewing methods.

Merchant du Vin was founded with the mission to bring the world's classic brewing styles to America. Our beers and ciders are organized in this brochure by country, by brewery, and by style: England and Scotland - lower left; Germany - upper right; Belgium & The Netherlands - lower right.

merchantduvin.com

Ales **Top Fermentation**

The roots of ale production can be traced nearly 8,000 years. "Ale" comes from the German word "alt," meaning old or aged. Like red wines, they are fermented at warmer temperatures and more quickly, often yielding distinctive, flavorful beers.

Lagers **Bottom Fermentation**

Fermented at cool temperatures - like white wine - lager is a relative newcomer to the world of brewing not discovered until the early 1400s. Lagers offer a clean flavor and aroma that allows malt and hops to shine

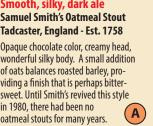


Most beers are fermented under controlled conditions by cultivated yeast. These beers - lambics - are naturally fermented by airborne wild yeasts: the brewers add no yeast. Multiple wild yeast strains lead to extreme complexity.



"Trappist" is not a style but a specific beer appellation. 13 breweries make authentic Trappist beers: six in Belgium: two in the Netherlands: one in Austria; one in Italy; one in England, one in Spain, and one in the USA. These beers are brewed within the walls of a Cistercian, or "Trappist," monastery.

Oatmeal Stout Smooth, silky, dark ale Samuel Smith's Oatmeal Stout Tadcaster, England - Est. 1758 Opaque chocolate color, creamy head vonderful silky body. A small addition of oats balances roasted barley, pro-



Brown Ale Deep brown color, malty flavor

Samuel Smith's Nut Brown Ale Tadcaster, England - Est. 1758 Inviting, dry ale that gets a hint of nazelnut flavor from judicious additions of dark malt. Brown ales are classic specialties of Northern England and this one remains the benchmark. Fermented in stone Yorkshire



Imperial Stout

Samuel Smith's Imperial Stout Tadcaster, England - Est. 1758

Ebony color: rich espresso-like depth. Aroma of roasted barley, and a palate balanced by intense hoppiness. English brewers first produced this bold, strong style for the



Porter Refined dark ale Samuel Smith's Taddy Porter Tadcaster, England - Est. 1758

Deep chocolate color; rich layered malt lavors; velvet mouthfeel. Medium body with fruity aromas & appealing finish. A very traditional, historical English style that became opular 200 years ago.

Organic Chocolate Stout



India Pale Ale

Amber-gold: hop emphasis Samuel Smith's India Ale Tadcaster, England - Est. 1758

Restrained maltiness to support enhanced hopping, but still balanced & inviting with a floral finish. India Pale Ales were first produced by English brewers for shipment to ndia. Fermented in stone



Organic Pale Ale

Copper-colored classic ale Samuel Smith's Organic Pale Ale Tadcaster, England - Est. 1758

Caramel flavors from crystal malt; a touch of fruity butterscotch in the finish. Pale ale's beautiful balance has led most breweries to brew a pale ale. classic example. USDA & UK Soil Assoc. Certified Organic



Organic Lager Clean, balanced golden lager

Sam Smith's Pure Brewed Organic Lager Tadcaster, England - Est. 1758 Fragrant all-malt lager: bright

straw/gold color; pure barley malt and crisp hops in perfect balance; medium body: brilliant conditioning USDA & UK Soil Association



Organic Cherry Ale

Bold, deep organic fruit ale Sam Smith's Organic Cherry Ale Tadcaster, England - Est. 1758

High natural acidity makes cherries a great choice for creating an ultimate fruit beer. Vibrant cherry character is perfectly underpinned by deliciously complex beer notes. USDA & UK Soil Assoc. Certified Organic.





Organic Apricot Ale

Inviting, clean organic fruit ale Sam Smith's Organic Apricot Ale Tadcaster, England - Est. 1758

exceedingly inviting beer. USDA & UK Soil Association



Subtle but compelling flavors of strawberry in a delicious light clean nose: medium body: fine

Tadcaster, England - Est. 1758

Refined organic fruit ale

organic ale: unique color; aromatic, balance. USDA & UK Soil Association Certified Organic

Organic Strawberry Ale

Sam Smith's Organic Strawberry Ale



Scotch Ale

Contemplative, malty strong al Traquair House Ale

A

Organic Raspberry Ale

Sam Smith's Organic Raspberry Ale

Tadcaster, England - Est. 1758

beautiful match. Deep, full raspberry

Raspberries melded with ale - a

aroma; thirst-quenching acidity

fruit flavor, USDA & UK Soil

Association Certified Organic

complemented by hedonistic pure

Deep amber color; smoky, fruity,

Spiced Scotch Ale Traquair Jacobite Ale

fermented in wooden vessels. The recipe includes an ancient & traditiona brewing spice, coriander. First brewed in 1995 to commemorate the 1745 Jacobite Revolution.



Hefe-Weizen

Smooth, spicy wheat ale Ayinger Bräuweisse Light Wheat Bavaria, Germany - Est. 1878

Classic Bavarian wheat beer: appealing, fruity, & thirstquenching: clove & spice character from traditional Bavarian weissebeer yeast. Unfiltered; huge rocky head; a world classic with a long list of awards and accolades.

Bavarian Pils

Crisp, all-malt lage

Ayinger Bavarian Pils

the US and worldwide.

an inspiration for golden lagers in



Dunkel (Dark) Weizen

Fresh, crisp golden lage Ayinger Jahrhundert Bier

brewery. (Say "Yar-hoon-dirt")



Bavaria, Germany - Est. 1878 bouquet. First brewed by Ayinger



Bavarian Lager

Clean, energizing golden lager with light body, malty palate and herbal Brewery in 1978 to commemorate the 100th anniversary of the



Dunkel (Dark) Lager Smooth, elegant dark lager

Avinger Altbairisch Dunkel Bavaria, Germany - Est. 1878 Amazingly refined and subtle dark lager - soft roasted malt flavors with overtones of coffee; perfect malt richness: delicate hop finish - a traditional style perfectly executed (Say "Alt-by-rish doon-cull")

Weizenbock

Ayinger Weizenbock

Pale, strong, spicy wheat ale

Bavaria, Germany - Est. 1878

Huge head, compelling flavor.

(Say "Eye-ing-gr")



Dark, rich, complex lager Avinger Celebrator Doppelbock Bavaria, Germany - Est. 1878

Doppelbock

Cascading layers of malt complexity give this amazing strong lager a deep richness matched by no other beer. Flavors of roasted malt, toffee and spice; full bouy, long and finish. Perfect special-occasion and spice; full body; long aromatic



Oktober Fest-Märzen Amber/gold rich, full lager

Bavaria, Germany - Est. 1878 Amazingly deep, satisfying, hearty lager. Clean pure malt flavor, full body, and soft dryness from long beer festivals. SEASONAL. (Say "Eye-ing-gr")

Avinger Oktober Fest-Märzen





Organic Pils Pinkus Organic Ur-Pils Münster, Germany, Est. 1816 Pale & supremely refreshing. Light body; dry, well-balanced; mild hop bitterness. Unfiltered; USDA & ABCERT AG Certified Organic



Organic Hefe-Weizen Smooth wheat & barley ale Pinkus Organic Hefe-Weizen Münster, Germany, Est. 1816 Crisp, dry, effervescent & refreshing smooth, silky body from wheat: unfiltered. USDA & ABCERT AG

Certified Organic - Pinkus is the world's first organic brewery.



Organic Altbier Rare, crisp regional ale style Pinkus Organic Münster Alt Münster, Germany, Est. 1816

Glowing golden color; floral aroma $\ delicate\ fruitiness; long,\ dry\ finish\ \&$ intriguing soft tartness. Münster Alt the world's only pale altbier, is USDA and ABCERT AG (Germany) Certified Organic.



Framboise Lambic

Dramatic, bold raspberry ale Lindemans Framboise Lambic Vlezenbeek, Belgium - Est. 1822

Wild-fermented wheat ale with rasp berries added to balance tart lambic complexity. Deep purple-red color with pink head; magnificent aroma A masterpiece, especially fine with chocolate desserts.



Pêche Lambic Aromatic peach lamb

Lindemans Pêche Lambic Vlezenbeek, Belgium - Est. 1822

Glowing light amber color, with the sprightly, brilliant aroma and flavor of real peaches. Full-bodied; flavorful, rich and beautifully balanced; wonderful in place of sparkling wine.



Strawberry Lambic Lush strawberry lambic ale Lindemans Strawberry Lambic Vlezenbeek, Belgium - Est. 1822 Rosy hue; subtle aroma of juicy, ripe strawberries. Fairly light body; rich lush taste of strawberries with wildyeast complexity - hugely drinkable.



Kriek Lambic **Bold cherry lambic ale Lindemans Kriek Lambic** Vlezenbeek, Belgium - Est. 1822

Fresh black cherry juice added to lambic for a deep rose colored, sparkling, fruity, refreshing classic with a full body and a slightly tart finish. Aromatic and festive.



Apple Lambic Crisp "pomme" lambic ale Lindemans Apple (Pomme) Lambio

Vlezenbeek, Belgium - Est. 1822 Golden color. Fresh-picked apple aroma & crisp green-apple flavor perfectly balanced by lambic complexity. Supremely refreshing any time; superb with vanilla and caramel desserts.

Classic spicy, light wheat ale

Du Bocq Blanche de Namur

Purnode, Belgium - Est. 1858

Authentic "white ale" brewed from

barley & wheat, with orange peel &

coriander. Refreshing, reviving, and

appealing; a classic Belgian style

Gluten-Free Amber Ale

DeProef, Lochristi, Belgium - Est. 2004

Brewed from millet, rice, buckwheat,

& sorghum as well as hops & yeast.

Deep amber color, medium body,

classic spicy Belgian aroma, very

quaffable. Bottle-conditioned

for natural carbonation.

currently skyrocketing in

Caramel notes, fruity

Green's Discovery Amber Ale

popularity worldwide.

Witbier



Cassis Lambic Rich black currant lambic ale **Lindemans Cassis Lambic** Vlezenbeek, Belgium - Est. 1822

Authentic wild-fermented lambic with fresh black-currant juice added, creating a deep purple-red color with exceptional aroma & flavor. Full-bodied, while still refreshing and clean.

Florenville, Belgium - Est. 1070

World classic, brewed at an abbey

first established 1,000 years ago.

appetizing unique flavors.

Bottle-conditioned; cellars

Trappist Dubbel

Westmalle Trappist Dubbel Ale

complex aroma hinting at tropical

fruit. Westmalle has brewed a beer

Malle, Belgium - Est. 1794

Malty, subtle, this benchmark

"double" has a soft body and

of this style since the 1830s.

Gluten-Free Tripel Ale

Bottle-conditioned.

Dry-hopped, effervescent, complex

rmentation with brettanomyces for

Trappist Ale

Orval Trappist Ale



Oude Kriek Old-style cherry lambic Cuyée René Kriek

Vlezenbeek, Belgium - Est. 1822 Complex, deep, sour; natural flavor & bright acidity; bottle-conditioned. Kriek is fermented with whole cherries - skins, pits and stems. A very traditional sour beer style: a deep part of Belgian beer culture. Cellars well.

lerbal, rich flavor and

Bottle-conditioned and

limited production.

Westmalle Trappist Tripel Ale

Elegant, deep flavor nuances in rich

layers with sprightly hops and full

body. The first Belgian tripel and

still the classic, first brewed in the

1930s Rottle-conditioned

powerfully drinkable.

Gluten-Free IPA

Malle, Belgium - Est. 1794

Trappist Tripel

Pale, strong "triple

character; taste of figs & earth;



Oude Gueuze Batch-blended lambio Cuyée René Gueuze

Vlezenbeek, Belgium - Est. 1822 Complex, deep, sour; natural flavor & bright acidity; bottle-conditioned. Gueuze (or geuze) is a blend of old & young batches of lambic. A traditional and original sour beer style: cellars



beautifully for years. Trappist Ale

Dark, intense Trappist ale Rochefort 10 Trappist Ale Rochefort, Belgium - Est. 1230 Maximum flavors on all fronts. Deep brown color; notes of malt, spice, leather, port wine; a huge beer with all flavor components in perfect balance. Bottle-conditioned



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Netherlands - Est. 1900

Chestnut-colored, spicy, fruity ale with flavor and aroma of caramel. Floral entry; develops a mellow, dry inviting bitterness as the flavor opens. The abbey describes **Bottle-conditioned**



Gluten-Free Dry-Hopped Lager Crisp, clean, go Green's Enterprise Dry-Hopped Lager

Clean, bright lager brewed from all aluten-free ingredients: millet, rice, buckwheat, and sorghum - as well as hops and yeast. Hopped after fermentation (dry-hopped) for fresh-hop bouquet.





Festive & innovative ale made with a favorite stone fruit, apricots. Bold fresh apricot flavor helps build an

Brilliant straw color, light body, &

apple-blossom finish. Made from

clean apple flavor with a gentle

all organic ingredients. Cider

popularity is growing rapidly

vorldwide. USDA & ÜK Soil

Association Certified Organic



Organic Perry Sparkling pear cide

Samuel Smith's Organic Perry Tadcaster, England - Est. 1758 Clear pale straw color, smooth body with rich flavor of ripe pears, and appealing aroma of a summer pear orchard. Made from all organic ingredients. USDA & UK Soil Association Certified Organic



Peeblesshire, Scotland - Est. 1491

malty ale fermented in wood vessels. Ageworthy and classic from a tiny brewery located in Scotland's oldest continually inhabited house.

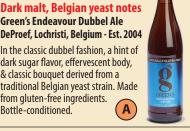
riander-spiced strong ale Peeblesshire, Scotland - Est. 1491 Burnt amber color; exotic, rich flavor;





Gluten-Free Dubbel Ale

Green's Endeavour Dubbel Ale

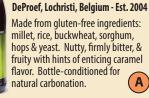


Full-flavored, pale tripel **Green's Quest Tripel Ale** aromatic finish Innovative ale



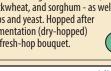
DeProef, Lochristi, Belgium - Est. 2004

Green's India Pale Ale flavor. Bottle-conditioned for





DeProef, Lochristi, Belgium - Est. 2004



Samuel Smith's—Tadcaster, North Yorkshire, England–Est. 1758

- Yorkshire's oldest brewery, pioneer of British beer styles
- Last to utilize the Yorkshire Square system of fermentation for all ales
 - Yeast strain dates back to the early 1900s
 - Family-owned and independent since 1758
- Brewer of benchmark ales for the craft beer movement
- Uses water from original well that was sunk in 1758
- Hometown beer deliveries are still made by horse-drawn dray wagons
- Registered with The Vegan Society, many organic options too

Samuel Smith's-Melbourn Bros.— Stamford, Lincolnshire, England-Est. 1825

- Located in Lincolnshire, England's premier fruit-growing region
 - Victorian brewing equipment and techniques
 - Blended by Sam Smith's master blender in Tadcaster

- Steam-powered brewery equipment
- Mixed culture fermentation with multiple yeast strains
 - USDA Certified Organic

Lindemans— Vlezenbeek, Flanders, Belgium–Est. 1822

- Seventh generation family-owned lambic brewer since 1822
 - First and best-selling lambic in the U.S.
 - One of nine lambic brewers in the world
- Founding member of the High Council for Traditional Lambic Beers
- Spontaneously fermented ales made in Senne Valley with airborne yeast
 - Made with all natural ingredients • World Beer Cup winning sour lambic in back-to-back competitions
 - Climate only allows for brewing during the winter months

Ayinger — Aying, Bavaria, Germany–Est. 1878

- Owned and operated by the same family since 1878
 - Perhaps Bavaria's most awarded brewery
- Pure water source from Ice-age Bavarian Alps aquifer
- Nestled in the foothills of the Alps in a 1200-year-old village
- Every beer brewed in accordance with the Reinheitsgebot of 1516
 - Sixth generation family brewery
 - Offers full range of classic Bavarian specialty beers

Brewed at the highly-respected DeProef Brewery

• Founded by a celiac who wanted to enjoy specialty beer again

Perfect for celiacs and gluten-intolerent customers

Pronounced "Eye-ing-gr"

Green's Gluten-Free— Lochristi, Flanders, Belgium-Est. 2004

- Made from gluten-free ingredients
- Innovative beers brewed to match classic styles in the MdV porfolio
 - First imported gluten-free beer in the U.S.

Pinkus — Münster, Westphalia, Germany–Est. 1816

- World's first organic brewery, since the early 1980s
 - · Last remaining brewery in Münster
 - Only Münster Alt in the world

- Fifth generation family brewery
- Named after original brewer who was a famous opera tenor

Du Bocq— Purnode, Wallonia, Belgium–Est. 1858

- World's best witbier winner at Brussels Beer Challenge in '16 & '17
- Over 150 years of innovation and traditional Belgian brewing

Traquair House— Peeblesshire, Scotland–Est. 1491

- Oldest continually-inhabited house in Scotland
- Originally a remote hunting lodge for the kings of Scotland
- Recipes based off of research from the Traquair House archive
- Rochefort Rochefort, Belgium-Est. 1230
 - One of 13 Trappist breweries in the world
 - Head brewer is a former student who came to study in their library
 - Mineral-rich water source from the spring of the Tridaine

Orval— Florenville, Belgium–Est. 1070

- The original "Brett" beer, brewed to unique perfection
- #OrvalDay celebration held at distinguished accounts each March
- Brewery, bottle, and chalice all designed by architect Henry Vaes

Westmalle— West Malle, Belgium-Est. 1794

- Invented the Tripel style in 1934 to commemorate new brewhouse opening
- Founded by monks that were fleeing Napolean but stopped in West Malle
 - Original name of farm at Westmalle translates to 'Never Rest'

Zundert— Zundert, Netherlands–Est. 1900

- A 'slightly unruly' Trappist beer
- Available for the first time in the US, in late 2018
- Community of 21 monks make up the Trappist community of Zundert

- USDA Certified Organic
- - Family-owned farmhouse brewery in Wallonia, Belgium Available in cans
 - Only U.K. brewery fermenting in wooden oak vessels
 - Total annual production of 800 barrels
 - Authentic Scotch beer for Burns Night celebrations
- Their strong ales appear on virtually every list of world's finest beers • Home to around 15 monks at the Rochefort Abbey
- Brewing hall often described as "the most beautiful in Belgium"
- Princess Matilda, ring, and trout tell the story of the monastery
- Cellarable for five years or more due to bottle conditioning
 - One of 13 Trappist breweries in the world
- One of the most popular Trappist breweries in Belgium
- Try a 'Trip Trap' 50/50 blend of Dubbel and Tripel, as served at the Westmalle Cafe
 - One of 13 Trappist breweries in the world
 - One of just two Trappist breweries in the Netherlands
 - Brewed by one of the Abbey's monks
 - One of 13 Trappist breweries in the world

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