Westmalle I Dubbel lon D

Seattle, Monday, March 18, 2019

Westmalle Trappist Brewery and Merchant du Vin are very pleased to announce that kegs of Westmalle Trappist



Dubbel - the prototype and benchmark Belgian dubbel - will be pouring across America soon: look for taps starting in April. (As kegs are delivered, check our online retail beer finder for locations near you. We'll work hard to keep draft Westmalle Dubbel flowing, but the supply of kegs is very limited.)

Tasting Notes: Brown-amber color, subtle dark-malt aroma balanced by classic Belgian yeast character. Deeply malty, with a gentle, dry finish that hints at tropical fruit. On draft, Westmalle Trappist Dubbel is unblended (single batch) and tasters note softer conditioning than bottled Dubbel.

Westmalle Trappist Abbey, established in 1794, holds deep importance to Belgians, beer historians, and anyone who appreciates great beer. Westmalle began brewing in 1836, and their amber-brown, fruity Dubbel and rich, spicy golden Tripel are both the prototype and the classic example of



each style. One of only 13 Trappist breweries in the world, Westmalle Brewery is owned by the monastery, and gives

profits to charity. Westmalle beers are brewed within the walls of the monastery, and packaged in both 330 mL and 750 mL bottles. Westmalle Tripel is sold in bottles only: only the Dubbel is kegged.



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Merchant du Vin imports Samuel Smith's from England; Traquair House, Scotland; Ayinger and organic Pinkus beers, Germany. From Belgium: Lindemans lambics, Green's gluten-free beers, Du Bocq, and the Trappist beers of Orval, Rochefort & Westmalle. Zundert Trappist, Netherlands.

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