

## DE BRABANDERE BREWERY

Founded in 1894 by the De Brabandere family, the brewery has produced beers with the highest quality standards, matching both the traditional brewing values with the most modern technics and this continuously for 5 generations.

We can look back on a rich history, but look to the future with equal confidence. We have a rich assortment of beers that are enjoyed by connoisseurs far beyond our borders. Brewing was, is and will continue to be an art at De Brabandere. Consider our numerous characterful beers with confidence as a heritage: made with traditional craftsmanship, with authentic ingredients and much... love. The creation of a unique taste sensation to share with friends, this drives De Brabandere day in and day out, with no compromises.

Passion driven people – Value driven authenticity – Quality driven innovation – Brewed for beerlovers!

### BRANDS

- **Petrus Traditional**
  - Petrus Blond
  - Petrus Dubbel Bruin
  - Petrus Gouden Tripel
- **Petrus Sours:**
  - Petrus Aged Pale
  - Petrus Aged red
  - Petrus Oud Bruin
- **Wittekerke:**
  - Wittekerke Wit
  - Wittekerke Rosé
  - Kwaremont

### FACTS & FIGURES

- Founded in: 1894
- Total production: 165.000 hl
- Export: 78.000 hl
- Number of breweries: 1
- Employees: 80

### RECENT AWARDS

- Petrus Aged Pale**
  - World Beer Awards 2011 + 2012 + 2013 (World's Best Flavoured Wood Aged)
- Petrus Golden Tripel**
  - World Beer Awards 2013 Silver (Belgian Style Tripel)
- Petrus Dubbel Bruin**
  - World Beer Awards 2011 Gold (Europe's Best Trappist/Abbey Dark Ale)
  - World Beer Awards 2013 Bronze ( Europe's Third Best Belgian Style Dubbel)
- Petrus Oud Bruin**
  - World Beer Awards 2012 Gold (Europe's Best Dark Oud Bruin)
- Petrus Aged Red**
  - World Beer Awards 2014 Gold ( World's best Fruit Beer 2014)
- Wittekerke Rosé**
  - World Beer Awards 2011 Gold (Europe's Best Fruit Wheat Beer)
- Wittekerke Winter White**
  - World Beer Awards 2013 Gold (Europe's Best Strong Wheat Beer)
- Kwaremont**
  - European Beer Star Silver (Belgian Style Ale)



### CONTACT

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### PASSION DRIVEN PEOPLE

Love for brewing is in the genes of the De Brabandere family. With the best master brewers at their side, generation after generation have continued the tradition and expanded the rich assortment of beers.

We share this passion all these years with all our employees.

Our passion gives flavour to pleasant and sparkling moments in your glass, at home or with friends.

### VALUE DRIVEN AUTHENTICITY

Authenticity starts from the original ingredients of excellent quality with which we brew in the traditional manner. We use real aroma hops and also still use the pure water from our own natural source.

Yet another irreplaceable and rare ingredient: time. De Brabandere grants each beer time to mature gently and acquire its full aroma. This can be tasted.

Authenticity also means for us being true to our origins and our values.



### QUALITY DRIVEN INNOVATION

The De Brabandere brewery swears by traditional brewing processes, but is also constantly looking for innovations to develop better beers and new flavours. This is because we are not nostalgic people who are wedded to the past, but actually progressive master brewers who want to continue to maintain all the honour of our reputation among beer connoisseurs and beer lovers. Our innovation results in an unprecedented palette of taste experiences.



### BREWED FOR BEERLOVERS

Our exceptional manner of brewing is tasted by connoisseurs in every glass. Each beer from our rich assortment provides connoisseurs and beer lovers an unparalleled taste experience. Our lager, special beers, and highly fermented beers are also regularly to be found among the prize winners. That so many beers bearing our crown caps have been awarded prizes is thanks to our motto: never compromise on taste.

