

## DUPONT

The brewery Dupont, family owned since 1920, is co-writer of a real part of the Belgian beer history. Situated in Tourpes (West Hainaut) and incorporated in an old farm dating from 1759, the brewing activity has been going on since 1844.

The original beer was a "Saison Beer" (season beer), meaning that this beer was brewed in the winter, in order to be drunk during the next summer by the people working on the fields (seasonworkers). That beer was a highly refreshing beer : dry taste, high bitterness, no residual sugar and low alcohol content. Today, we produce as well bottom top-fermented beer (Rédor Pils) as non top-fermented beer but since 1950, the brewery Dupont has mainly been specialised in the production of top fermented beers with a second fermentation in the bottle (Saison Dupont, Moinette blonde, Bons Vœux, ...).

Since more than 20 years, we also produce certified organic beers (Moinette bio, Bière de Miel, Biolégère, ...).

We still brew according to the traditional way (direct burning in the boiling kettle, square fermentation vessels, second fermentation in the bottle, ...) and our yearly production reaches up to 20.000 hectolitres.

Today, we export 40% of our production in more than 25 different countries: USA, Japan, Canada, France, Italy, Australia, China,...

### BRANDS

- Saison Dupont
- Moinette blonde
- Moinette brune
- Bons Vœux
- Monk's Stout Dupont

### FACTS & FIGURES

- Founded in: 1920
- Total production: 20.000 hl
- Export: 8.000 hl
- Number of breweries: 1
- Employees: 20

### RECENT AWARDS

**Moinette blonde** - World Beer Championships - Platinum 2001- Saison Ale

**Saison Dupont** - Australian International Beer Awards - Silver 2010, 2011, 2012 - Saison



### CONTACT

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## DIVERSITY

Even when the Saison style was more and more declining in Belgium, we never stopped the production of our Saison. Furthermore, we were convinced that we had to keep intact the specificities of our original Saison: dry, bitter, full attenuated, ...

Doing this, we contributed to maintain an old Belgian style in activity: Today, Saison Dupont seems indeed to be a reference to the style.

Three new styles were launched in the last 5 years: an organic fruit beer (2007), a Stout (2010) and a Spéciale Belge (2012). We also launched a dry hopped version of our Saison Dupont since 2010.

For Monk's Stout Dupont and Spéciale Belge Dupont, the idea was to go back to the roots of our brewery, brewing again (but with new recipes) brands that were launched in the 1950s by Sylva Rosier (2nd generation).

For Biofruits, the aim was to meet the market's demand. For Saison Dupont Cuvée Dry Hopping, we wanted to bring some diversity, producing a limited annual version for which we select different hops each year.

Our confidence in the diversity allows us to produce a large selection of different types of beers: Bottom and top fermentation, traditional or organically certified production, ...



## QUALITY

Producing beers with a true refermentation in bottle (or even in keg) and keeping the hop as a major raw material have always been our guidelines. We are convinced this is the way to produce authentic and qualitative Belgian beers in accordance with the Belgian tradition.

A well executed refermentation in bottle will help the beer to age in the best way. We therefore have our own laboratory for storage and culture of the yeasts we use since more than 50 years. Every propagation is therefore done according to well defined procedures and controls.

We don't want to use external additives or special raw materials; we work in a really simple way but we want to have some regularity in our production and this is why we have implemented specific guidelines for quality.

Our two internal laboratories (microbiology and physico-chemistry)

## BREWING EQUIPMENT

We did a lot of investments to modernize the brewery processes but we preserved really old and specific techniques of the farm brewery.

We kept old conception equipments in activity (even if modernized or secured):

1. We still boil the wort using a direct gas burner beneath the copper kettles ("chauffage à feu nu");
2. We use square fermentation vessels instead of cylindro-conical ones;
3. We do the second fermentation in 75cl bottles horizontal in the crates (an old technique coming from the gueuze production).

We made thus the choice to work according to old or traditional recipes but nevertheless, we are convinced that for some steps of the production, we need modern and appropriate material and production rooms. Since 2009, we have a modern filling line equipped with all that's needed for beer quality (modern bottle washer and filler, automation, ...), but also for food safety (automatic inspection of the bottles, ...).

Today, we also realize investments regarding optimal use of energy, for example for our new refermentation rooms (insulation, energy recovery, automatic regulation, ...).

## MARKET ACTIVATION

Tradition, quality and authenticity are key words for our society. Our aim is to promote beers coming from an old farm brewery: We kept the tradition of the farm brewery but we use more modern equipment.

We bring on the market authentic beers with taste, bitterness, complexity before taking care to the appearance of the products (cloudy beers are not a problem for us).

In Belgium, Brasserie Dupont is considered as a small, traditional and authentic brewery. Consumers who are sensible to these characteristics are supporting our sales. In this way, our organic brands are famous for some shuttle movements (cultural associations or festivals, ...).

We try to communicate this philosophy abroad but the communication will also be dependant on the image our importers want to promote on their specific markets. We sell 60% of the production in Belgium: mainly to private consumers, cafés and beer retailers; 40% is sold abroad in more than 25 countries all over the world.