

# SOCIAL PROGRAM

*Experience the peaceful life of Cistercian monks  
and find out the secrets of their authentic abbey beer...*

During this event, the participants will have the privilege to discover the Abbey of Val-Dieu, a place of undisturbed tranquility in the luxuriant countryside surrounding the city of Liège.

They will learn about the history of the abbey and the habits of its monks. A visit of the brewery will also be proposed, with the opportunity to experience the unique taste of the Val-Dieu abbey beer.

The visits will be followed by a cocktail reception in the park and a conference dinner in the abbey's castle.

## **Program (Thursday July 7)**

- 3:00PM: Meeting at Place Cockerill for bus departure.
- 4:30PM - 6:30PM: Visit of the abbey and the brewery.
- 6:30PM - 7:30PM: Cocktail reception.
- 7:30PM - 10:00PM: Conference dinner.
- 10:00PM: Bus to Liege city center.

## **About the Abbey of Val-Dieu**

The Cistercian Abbey "Notre Dame du Val-Dieu" was founded in 1216 by monks from Hocht, near Maastricht. According to legend, the uninhabited valley in which they settled was so hostile that the local population called it the "valley of the devil". The monks renamed it "Valley of God" or "Val-Dieu" in French, which later gave its name to the abbey. The monastery developed during the Middle Ages and had its golden age in the 18th century. The abbey of Val-Dieu is the only Belgian abbey that survived the French Revolution. Today the abbey is occupied by a Christian Community linked to the Cistercian Order.

The beers brewed at the abbey find their origin in traditions inherited from the original Val-Dieu monks. The development of the brewing activity was initially linked to the need to make water drinkable and thus avoid common diseases such as dysentery, cholera and typhoid. For centuries, the Cistercian monks, who were known to be talented brewers, studied yeasts and fermentation. They turned brewing into a science, creating special and sophisticated recipes. Today, beers brewed in Val-Dieu are inspired from the original recipes of the monks, loyal to the tradition of refermentation in the bottle. The beers are real original Belgian abbey beers, elaborated without the addition of flavorings nor spices and brewed according to the old infusion method.

