



Tasting Notes

-  Very Dark Ruby
-  Choc/Coffee, Spicy/Smoky
-  Rich, Chocolate, Roasted Coffee
- Smooth & creamy finish

Style: Strong Ale/Stout
Malt Types: Chocolate Pale Ale
Hop Varieties: Challenger, Fuggles and Goldings
ABV: 5.2%

Brand Story

- Developed in the 1990s by Head Brewer Ken Don of Young's, Young's Double Chocolate Stout is a real treat for the drinker and one of the first Chocolate Stouts to market.
- Pale Ale and Crystal malt, Chocolate Malt, a special blend of sugars, Fuggle and Golding hops, real organic dark chocolate and chocolate essence are combined to deliver a stout of with real credentials.

"A tantalising combination for the chocolate lover and beer drinker alike. Full, roast and rounded, with the added smoothness of oats and chocolate plus a cheeky hint of Challenger."

**Gold Medal Winner at 2014 International Beer Challenge*

Key Features

- Brewed with accredited Natural Mineral Water and the highest quality natural ingredients
- One of the first Chocolate beers to market
- Double Chocolate Stout is packaged keg, can and bottle
- Excellent for mixing with Wells Banana Bread or Sticky Toffee Pudding Ale.
- 5.2% ABV

FOOD PAIRING: Châteaubriand, Venison, Black Bean Chili, Desserts such as Tiramisu or Raspberry Cheesecake

SERIOUS STOUT

... with just a bit of sweet

