

FRENCH CUP



ACIDITY
low

BODY
full

SWEETNESS
low to medium

PROCESSING
various

HARVEST
2025

VARIETAL BLEND



ROAST STYLE

GRIND

DATE ROASTED

fudgy | dark chocolate | earthy

True to the rich French culture our French Cup blend focuses on bold intensity. Traditional French styling says a really good coffee must have both Indonesia and Robusta beans as part of the blend. These bean components create a strong base that anchors the blend and the roast is usually a darker roast like Espresso Roast or Italian Roast. Cup nuance is fudgy dark chocolate and earthy tones forward, with hints of salted caramel and molasses in the lingering finish. This blend of beans contains higher natural caffeine making it a great choice for energy booster. Overall cup quality is surprising smooth but with a richness and depth that speaks for itself and can withstand added cream and sugar.

NET WT 16 OZ | 1 POUND | 453 G