

THERE IS A NEW COFFEE IN TOWN



## Imagine starting the day at a café on the Champs Elysees in Paris...

with a bright coffee designed to delicately awaken your senses. Imagine a coffee inspired by these precious moments.

Our blend is inspired by coffee found in French cafes displaying a full body with low acidity and a light chocolate finish.

Our coffee is locally roasted to order right here in Evanston, Illinois thereby allowing for the freshest possible coffee.

We take pride in sourcing the best coffee beans directly from growers throughout South & Central America.

We buy exclusively from small lot growers for optimum quality. We believe in nurturing strong relationships with these producers and paying above fair trade prices when necessary.

PRODUCED BY PATISSERIE CORALIE AND CAFE CORALIE

For more information. Contact, **Fiona** at [fiona@bestfrenchpastries.com](mailto:fiona@bestfrenchpastries.com)



BISTRO BLEND • 100% arabica

ESPRESSO | MEDIUM ROAST | DECAFF



CORALIE COFFEE • CORALIECOFFEE.COM • EVANSTON, ILLINOIS



## Coralie Coffee Details and Descriptions 2018

Pricing available soon

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**TYPE:** Espresso

**ORIGIN:** Central/South American blend

**ELEVATION:** 1650-1800 m

**CERTIFICATIONS:** Fair trade, Organic

**ROAST LEVEL:** A little past medium

**FLAVOR PROFILE:** juicy, floral, nice body, smooth finish

**INTERESTING NOTES ABOUT COFFEE:** The espresso base of this coffee is bought from a farmer who is paid a .30 cent premium/LB that goes directly to farm improvements. This means .30 cents above fair trade prices. Small farmers series.

**TYPE:** Espresso for milk (MLK Espresso)

**ORIGIN:** Central American blend

**ELEVATION:** 1650m

**CERTIFICATIONS:** Fair trade, Organic

**ROAST LEVEL:** A little past medium

**FLAVOR PROFILE:** floral, great body, nice acidity, dark chocolate finish

**INTERESTING NOTES ABOUT COFFEE:** This is a Reserve coffee. This reserve contains one of the Central America's largest continuous cloud forest, and it serves as a refuge to thousands of plant and animal species. Small farmer series. The farmers must grow and harvest under strict guidelines to be able to farm in this region.

**TYPE:** Decaf Espresso

**ORIGIN:** South American blend

**ELEVATION:** 1500-1650m

**CERTIFICATIONS:** Swiss water method, Fair trade, Organic

**ROAST LEVEL:** Medium

**FLAVOR PROFILE:** big, rich flavor with mild acidity

**INTERESTING NOTES ABOUT COFFEE:** Micro lot coffee. The farmers have three opportunities to bring their best coffee in to the cooperatives and sell it at premium rates. Small farmer series.

**TYPE:** Bistro Blend

**ORIGIN:** Indonesian/South American blend

**ELEVATION:** 1100-1750m

**CERTIFICATIONS:** Fair trade, Organic

**ROAST LEVEL:** A little past medium

**FLAVOR PROFILE:** Sweet and citric with a smooth mouthfeel; floral, earthy with slight chocolate notes.

**INTERESTING NOTES ABOUT COFFEE:** The average farm size in this region is 7 acres. Reserve coffee. Please see above. (MLK espresso for reserve coffee description)

**TYPE:** Decaf Bistro Blend

**ORIGIN:** South American blend.

**ELEVATION:** 1350-1750m

**CERTIFICATIONS:** Swiss water method, Fair trade, Organic

**ROAST LEVEL:** Medium

**FLAVOR PROFILE:** Rich flavor profile. Fragrant coffee with great acidity.

**INTERESTING NOTES ABOUT COFFEE:** Micro lot coffee. Farm select decaf. Purchased from farmers before decaffeinating process. A big step from current happenings where coffee is typically purchased after the decaffeinating process. A better cup then can be selected.



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### DESCRIPTIONS AND TERMINOLOGY

**FAIR TRADE:** Fair trade is a price set by an international organization. It is the same price for all coffee throughout the world. It establishes a standardized price per pound.

**PREMIUM PAY:** Sometimes the coffee costs more to produce than the set fair trade price. So what is being done by some organizations is they are paying a **premium** on top of the fair trade per pound price which is going specifically towards farm improvements.

**SMALL FARMER SERIES:** All Coralie Coffee is from small farmers. The norm in the coffee industry is to try and get coffee at the lowest price first. The small farmer has increased cost because they don't have economies of scale. They have to make their money on a much lower quantity of coffee so we buy their coffee at a higher than fair trade price. This allows these small farmers to be able to make a living on a lower amount of coffee and also allows us to have a coffee that is not widely available because there simply isn't that much of it.

**ELEVATION:** Elevation has a lot to do with flavor and complexity of coffee. Typically coffee at lower elevations is not as flavorful and complex as a coffee at a higher elevation. Coffee in lower regions is harvested three times a year, whereas the higher elevations are only harvested once a year. This is due to the temperature variance. At higher elevations, the days are still hot, which allows the coffee to grow, but the nights cool down enough to slow down the growing process so the coffee takes much longer to grow than coffee at lower elevations. This produces a much better cup of coffee.

**ARABICA:** 75% of all coffee produced in the world is Arabica (the other 25% is Robusta). The difference in our coffee from most of the other arabica beans out there is that Chris exclusively buys micro lot coffee, which is the top 2% of all coffee produced in the world.

**RESERVE COFFEE:** This term can mean different things. In our case it is referring to a cloud forest reserve where the farmers are grow their coffee. In order to grow in this reserve the farmers have to abide by rules and regulations. They have to farm in a manner that will minimally affect the surrounding area. This is not always the case. Farmers are known to be extremely stubborn and farm in manners that their past family members have farmed. This is not always the best way for environment. So this being a reserve coffee the consumer can know that not only is it a great cup of coffee but it also minimally impacts the environment.

**MICRO LOTS:** Micro lots are extremely rare; only the top 2% of all Arabica coffee is considered to be grown in micro lots.