



*A chocolatine is best enjoyed
with a great cup of coffee*



ESPRESSO CREMONE

Grind options:	Espresso grind or whole beans
Origin:	Ethiopia
Roast:	Medium-Dark
Tasting notes:	Comforting aromas of dark chocolate, an intense and structured body and a floral finish
Perfect pairing:	A chocolatine fresh from the oven

Enjoy!

ORIGIN: ETHIOPIA

To achieve the desired taste profile, CREMONE features a SHG (Strictly High Grown) fully washed bean from the locality of Jimma. Sitting at an altitude of more than 1,500 m, this mountainous region of Ethiopia is world renowned for producing more balanced, less acidic beans than those found in well-known neighboring regions like Yirgacheffe or Sidamo, while maintaining the intensity and complexity of all beans that come from this coffee-rich country.



ROASTED IN
MONTREAL BY

BARISTA
MICROTORRÉFACTEUR



*A raisin roll is best enjoyed
with a great cup of coffee*



ESPRESSO DECAF

Grind options:	Espresso grind or whole beans
Origin:	Colombia
Roast:	Medium-Dark
Tasting notes:	Aromatic and balanced with black cherry notes
Perfect pairing:	A fresh Raisin Danish

Enjoy!

ORIGIN: COLOMBIA

To obtain the desired taste profile, the ESPRESSO DECAF blend features the Colombian Supremo bean, with only the biggest beans selected using the European preparation sorting method. These beans are then decaffeinated using the Swiss Water Process, which removes 99.9% of the caffeine while retaining the majority of the flavours and oils in the coffee. This is all done without the use of any chemical solvents.



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*A fruity dessert
is best enjoyed with
a great cup of coffee*

MELLOW BREWED COFFEE DOLCE

Grind options:	Drip coffee grind or whole beans
Origin:	Guatemala
Roast:	Medium-Dark
Tasting notes:	Mellow, rich and floral
Perfect pairing:	A seasonal fruit tart

Enjoy!

ORIGIN: GUATEMALA

To achieve this taste profile, DOLCE brewed coffee features a SHG (Strictly High Grown) fully washed bean from the region of Antigua in Guatemala. This region is internationally renowned for its richly fertilized volcanic soils - the result of ancient eruptions from the Fuego, Pacaya and Agua volcanoes - that the coffee plants grow in. This distinctive soil, coupled with the unique climate of the region, gives idiosyncratic gustatory qualities to the beans that are impossible to replicate anywhere else.



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*A croissant is best enjoyed
with a great cup of coffee*

DARK ROAST BREWED COFFEE

NERO

Grind options:	Drip coffee grind or whole beans
Origin:	Colombia
Roast:	Dark
Tasting notes:	Intense and fruity
Perfect pairing:	A flaky golden croissant

Enjoy!

ORIGIN: COLOMBIA

To obtain this intense and fruity taste profile, NERO brewed coffee features the famed Colombian Supremo bean, sorted using the European preparation method, which results in a selection of only the biggest and highest quality beans. Colombian beans are known for their body and roundness and for their caramel and cocoa flavours.



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