

burmancoffee.com

Haitian Premium – Singing Rooster – Baptiste Blue

3–4 minutes



Rated **5.00** out of 5 based on 2 customer ratings

[\(2 customer reviews\)](#)

\$9.85

New 2023 Crop!

Awesome cup this season, good from light to dark. Darker roasts which are more traditional for Haitian coffee, come off robust and strong with a floral islandy sweet edge and a smoky aftertaste.

Bigger bodied and on the chocolaty spicy side of things. Being so clean this cup is great at light to medium roasts as well; hints of

lemony floral, crisp, sweet with a more nutty/caramel tone. A little acidity but not enough to push folks away. A lovely daily drinking cup.

667 in stock

Arrival Date:	07/06/23
Lot #:	0005
Origin:	Baptiste
Processing Method:	Washed

- [Description](#)
- [Additional information](#)
- [Reviews \(2\)](#)

Description

Half the crew organizing this coffee in Haiti live right here in Madison, Wi, they are called [Singing Rooster](#). Singing Rooster is a non-profit that brings Haitian products (art, coffee, cocoa and more) direct to consumers and stores with 100% of the proceeds funneling back to the farmers and communities in Haiti.

Sure, its good to feel good about the beans you buy, but something just as important or even more important is the quality of the product itself; the coffee is beautiful, the prep and consistency of the beans is up easily a couple of notches over most coffees. Clean cupping, clean screen with more money getting to the farmers and communities. A win-win in anyone's book.

Coffee trees thrive in Haiti. Mountains aren't good for most agriculture, but they're IDEAL for coffee; coffee trees thrive in moist but well-drained soil at high altitudes. The higher the altitude, the bigger/harder the bean, the better the coffee!

Tasting Notes:

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Roasting Notes:

We recommend a solid medium roast to start. Fuller bodied and smooth with a sweet edge. Looking for a more delicate cup with sweeter hints of nutty/caramel/floral? Go a little lighter. Looking for a very strong semi-sweet chocolaty cup with a smoky edge? Make sure to touch 2nd crack with it. Great prep and a easy to roast coffee. Medium to low chaff

Region: Baptiste, Central Plateau Haiti Washing station 3400'

Surrounding Vegetation: banana, plantain, grapefruit, pineapple

Varietal = 100% Arabica (Typica, Bourbon, Caturra & Catimore)