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Hand-crafted,
credible coffee.

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GrandCrü

credible coffee.

The Grand Cru Code

Chosen on taste...

Grand Cru coffees are chosen in blind tastings by experts who look for character, complexity and extraordinary flavour.

A premium price...

Grand Cru coffees are fully traceable, from plantations where growers take time and care to nurture and craft the quality of their crop.

A wider commitment...

Grand Cru and its partners directly invest in growers across the world, to support them in achieving a sustainable future.

Grand Cru Espresso 1.02

30% Colombian 'Agua Azul'

30% Kenyan Gethumbwini

30% Costa Rican 'La Pira'

10% El Salvador 'Las Delicias'

Colombian Agua Azul

Agua Azul (Blue Water) is named after the body of water that flows through the local and surrounding villages. The coffee is a co-operative of 40 members in the Huila region of Colombia.

Wine-like fruity sweetness, acidity, good body and a caramel/fudge tone makes you crave a second cup.

Kenyan Gethumbwini

Located in the Thika district, 40km north of Nairobi, the Gethumbwini estate covers around 360 hectares with coffee.

The coffee is processed through a company owned hulling facility, then wet processed to reveal bright, acidic blackcurrant flavours and an interesting grapefruit finish. Not your everyday coffee; a unique espresso experience.

The estate is home to a huge range of wildlife including its very own pod of hippopotami.

Costa Rican 'La Pira'

From the Tarrazu region, at an altitude of 1650 metres above sea level - this small farm (7 hectares) uses its own unique system to reduce the use of herbicides. Sheep graze freely across the farm, preventing unwanted weed growth helping to fertilise the coffee in the most natural way possible.

Grown by Carlos Urena Ceciliano, this fantastic coffee was placed 11th in the

2009 Cup of Excellence competition and is prized for its exceptional sweetness and clean finish in the cup.

Due to its high quality, this coffee demanded a buying price at over three times the recommended fairtrade price.

Expect caramel, cinnamon, spiced orange flavour and aroma, green apple acidity and a custard-like creamy mouthfeel.

El Salvador 'Las Delicias'

Grown for over 50 years by the Menendez family on the fertile slopes of the Santa Ana Mountain, the widely sought-after 'Las Delicias' coffee shares its rich soil base with a renowned bourbon of the same name.

This farm also grows the pacamara varietal, a hybrid of pacas and maragogype (elephant bean) cultivars and is prized for its unique flavours.

Light citrus acidity, milk chocolate tones and a lingering, pleasant aftertaste.

