

KENNETH DAVIDS • WRITING AND CONSULTING

2625 ALCATRAZ #263, BERKELEY, CALIFORNIA 94705 • TEL. 510-520-5464 • FAX 510-653-0234

KENDAVIDS@YAHOO.COM

Coffee Review Professional Services for Ataka Trading Company

Kenneth Davids Reviews: June 2012

- **Name:** Domaine Ida-Marc **Identifier:** NA
- **Origin/Area:** Farino, New Caledonia **Grower:** Jean Paul Belhomme
- **Variety:** Bourbon Pointu **Altitude:** 400 m
- **Process:** Full washed **Crop:** 2011 **Moisture:** 10.4%
- **Roast:** Evaluated at a medium roast (Agtron Whole Bean M-Basic 56).
- **Attribute scores**
 - Aroma 8.0
 - Acidity 7.5
 - Body 8.0
 - Flavor 8.0
 - Aftertaste 8.0

OVERALL RATING: 89.5

■ **Sensory assessment:**

A savory, pungent tendency in this coffee could be owing to the unusual variety or to a light mildew or mustiness. Malted grain, raw honey, ripe orange, dark chocolate with a savory edge in both aroma and cup. Intense, bittersweet acidity. Smooth mouthfeel with a peppery liveliness. Finishes sweetly and richly with the savory chocolate note persisting.

Note: We ultimately chose to evaluate this coffee at a rather light roast because at a full medium roast it seemed to lose complexity. However, I feel that it might be possible with just the right profile to roast out some of the slightly raw notes that kept this coffee from rating higher than 90.0.



Kenneth Davids