



## ABOUT THIS COFFEE

Belco has a long-standing relationship with Les Frères du Noun and appreciates their commitment to quality and innovative approach to coffee farming in Cameroon.

Our team of agronomic experts is working alongside Patrick and Jacques on a continuous improvement project. This includes technical advice to optimise coffee quality and training in new processing methods such as honey and anaerobic processes to create exclusive micro-lots.

On their farm, the brothers have opted for shade cultivation and selective manual harvesting. The coffee is picked by hand, cherry by cherry, from October to January, taking care to select only perfectly ripe fruit.

After pulping, fermentation and washing, the coffee is dried twice. First it is laid out on racks to allow the wind to dry it evenly, then it is spread out on cemented areas. The same rigour is applied to sorting.

Farm	<b>Frères du Noun</b>
Producer	<b>Jacques et Patrick DESPLACES</b>
Species	<b>Arabica</b>
Varieties	<b>Java</b>
Process	<b>Natural</b>
Drying	<b>Drying beds</b>
Altitude	<b>1150</b>
Harvest	<b>October - January</b>
Type of harvest	<b>Manual</b>

