COFFEE BOURBON POINTU OF REUNION ISLAND: How to define a terroir to obtain a “gourmet” coffee

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In 2002, 27 coffee Bourbon pointu stocks (Coffea arabica [laurina]) are selected among the 2400 coffee trees found in the « creole » gardens on the Reunion Island. In 2003, 113 plots are planted all around the island (figure 3), in different ecological conditions with this selected plant material. The plots are georeferenced (longitude, latitude, altitude), soil analyses are done, and climatic data are collected (mean temperature, minimal and maximal temperatures, rainfall, wind speed, sun radiance).

Helped with statistical analyses, we have defined the most important factors to be combined. Studies of the soils and of the climate crossed with the cup testing of a great number of coffee samples are essential to identify the conditions to produce a “gourmet” coffee and to be able to draw the map of the “gourmet” coffee terroir on the Reunion Island.

Materials and Methods

The berries are collected and post-harvest processed by the Project (« Café Bourbon pointu de la Réunion »). Cup testing (table 1) of the samples are done by a panel of 12 coffee experts. The samples are prepared and tested according to the ISO 6668 standard.

Statistical analyses (ANOVA, MCA) are used to cross sensory data and pedoclimatic data.

The scale of the sensory scores is from 0 to 5.

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