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More individuals these days are finding themselves in a romantic entanglement with nature's caffeinated delight – coffee. There are so many different kinds of coffee on the shelves these days and most people, without thinking, tend to choose the same old brand of ground coffee that they always choose. Very few of them ever consider grabbing the gourmet beans and giving them a try. But do you know what they are missing out on?

Gourmet beans require one step more than the ground stuff you've been buying for years. They need to be ground. It's not difficult to grind coffee beans, as coffee grinders are available inexpensively at just about any store where kitchen goods are sold. The smell of freshly ground beans will exceed the smell of that old pre-ground coffee by far. The pungent smell will overwhelm your senses, and it might be the first day of the rest of your romance with gourmet coffee beans.

While some people enjoy grinding their own gourmet beans as preselected for them, connoisseurs of gourmet beans enjoy creating their own fusion of various beans to enjoy a one of a kind flavor. Of course it's not necessary to go to such great lengths to enjoy the luxurious gourmet beans. The beans themselves, even without being ground in strange combinations, have a superb taste and can be ground on their own.

Now, the thing that some people might have a hard time doing is spending the extra money on gourmet coffee beans. Well, luckily there are online stores that offer competitive prices and an extensive selection of premium gourmet beans. It's important to remember that while plain ground coffee bought directly from the supermarket is cheaper, gourmet beans are richer, have a stronger more encompassing aroma, and unique subtle flavors such as hints of chocolate, vanilla, fruit and many other glorious essences.

Not only the flavor makes a difference in price, these gourmet beans are grown in some the most exotic places in the world from volcanic mountains to tropical rainforests. For example, one of the best-selling gourmet coffee beans is the Sumatra Black Satin Roast which comes all the way from the Mandheling province of West Sumatra.

There are so many interesting characteristics of gourmet coffee beans that give them their extraordinary flavors such as roasting time, flavors and undertones. It's worthwhile taking a look around coffee bean shop to see if anything tickles your fancy.

Remember that coffee is best enjoyed with loved ones. Enjoy a cup of freshly brewed gourmet coffee with friends and family or share it with them as a gift. Nothing makes a more thoughtful gift than the gift of gourmet beans. It's best to make sure that the person you gift gourmet beans has a grinder so they are able to grind the beans, if not, grind the beans yourself before gifting them.

Many people under estimate the extensive variety of gourmet coffee beans, but it is just as important as picking a fine wine. On your next trip to the supermarket, don't settle for that mediocre tin of ground coffee, because something better awaits you, something you won't be able to find ground to a pulp and put in a tin – gourmet coffee beans!

Article Source:

<http://www.articleside.com/food-articles/the-allure-of-gourmet-coffee.htm> - [Article Side](#)

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Basically, if you love your coffee, try a [gourmet coffee beans](#) and see the difference for yourself. There are many a [fair-priced coffee bean merchants](#) out there so why don't you give it a try?

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