

NON-SPLIT BLACK VANILLA BEANS

MEXICO • PAPANTLA/VERACRUZ REGION

A multi-faceted country, famous for its thousand-year-old vestiges, its colorful culture, and heavenly landscapes, Mexico is also the historic birthplace of vanilla!

Discovered by the Totonac people, living in the coastal regions of the Gulf of Mexico, they were the first to grow this very special orchid. They called it “caxixanath” which means “hidden flower”. Highly prized for its medicinal properties and its flavoring power, legend has it that the Aztecs also used vanilla beans to sweeten their bitter cocoa drinks.



Today, the region of Papantla, in the state of Veracruz, is the main vanilla producing area in Mexico. Its warm and humid climate offers the optimal conditions for growing a rare vanilla with an unequalled complex aromatic profile.

Mexico is also the only place in the world where the Melipona bee naturally pollinates the vanilla flower, even today in some hard-to-reach areas.

Our local partner works with more than 500 families who grow vanilla, and supports them in developing an “edible forest” model in order to promote the diversification of production and sustainable agriculture.

Our Mexican vanilla beans have a complex and intense aromatic profile, revealing woody, cocoa and prune notes that are specific to the terroir.

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PACKAGING

16-23cm
Vacuum bag 125g

CODE

25721

CHARACTERISTICS

Black non-split vanilla beans
Botanical name: *Vanilla Planifolia*
From: Mexico
Main aromatic notes: woody, cocoa, prune

STORING

Store in a cool, dry place, away from light.

USE WITHIN*

24 months

*Calculated from the date of manufacture

VALRHONA
SELECTION