

Carte Noire Ground Coffee: the French cup, brewed right

From the teas.co.uk wiki

Carte Noire Ground Coffee: the French cup, brewed right, in summary: A French brand's ready-ground medium roast, cut for a cafetiere or filter machine rather than espresso. Use about seven grams per 200ml, water that has stood briefly after boiling and four minutes, then pour the whole pot.

Last reviewed by the teas.co.uk team in September 2026.

Carte Noire made its name on smoothness rather than strength, which is harder to pull off than it sounds. How you brew it decides if you taste that roundness or bury it under bitterness.

A French brand in the Lavazza family

René Monnier created Carte Noire in France in 1978. Its owner, the Lavazza Group, credits it as the first brand in France to put 100% arabica products on sale and describes it as the leading coffee brand in French homes by household penetration. Lavazza bought the business from Mondelēz International in 2016, an acquisition covering roast and ground coffee, pods and capsules across the European Economic Area.

That places it in a group alongside Lavazza, Kicking Horse and Merrild, but its style is French rather than Italian, and the difference is in the roast. Italian house roasting runs dark, for weight and a bitter bite that suits a short, concentrated shot. The French approach stops the roast sooner for a longer cup, keeping acidity soft and the bitterness pulled well back.

What is in the cup

Expect roundness first: a medium body, a toasted, gently cocoa-leaning roast and low, soft acidity, with nothing sharp poking out. There is enough weight to carry milk without the syrupy heaviness of a dark blend, which is why it works as the second cup on a slow morning as comfortably as the first. The flavours come together as a single smooth impression, with no one note stealing the show.

Buying ground costs you aroma. Grinding exposes a vast surface to oxygen and the aromatic compounds start escaping at once, so a pack open for a month smells duller while tasting almost as strong. Note the day you opened it, since that matters more than the best-before date, fold the bag down tightly and do not let it linger.

Dose, water, time

Spoon or weigh about seven grams per 200ml cup, roughly a heaped dessertspoon, which gives about thirty-five cups from the 250g pack. To make a cup stronger, add coffee rather than time. Let a boiled kettle stand for around thirty seconds so the water sits near 92 to 94 degrees; fiercely boiling water burns the grounds and drags the bitter notes forward, undoing the whole point of a smooth blend.

Four minutes in a cafetiere is right. Press the plunger down gently and decant everything at once, because coffee sitting on its grounds goes on extracting and turns harsh within ten minutes. The medium grind suits a filter machine just as well, but it is too coarse to work in an espresso machine; for espresso, buy beans and grind them fine yourself.

The packs we stock

- [Carte Noire Ground Coffee, 250g](#) (barcode 3117341654032)

What to eat with it

- [Lotus Biscoff Snack Pack, 248g](#): a caramelised biscuit whose toasted sweetness sits naturally beside a rounded, cocoa-leaning cup.
- [McVitie's Digestives Biscuits The Light One, 250g](#): a plain, lighter digestive for a milky mid-morning cafetiere, where nothing in the biscuit competes with the coffee.
- [McVitie's Digestives Dark Chocolate Biscuits, 433g](#): dark [chocolate](#) echoes the gentle cocoa note in the roast and holds its own beside a black cup.
- [Border Dark Chocolate Ginger Organic Biscuits, 150g](#): ginger warmth and dark chocolate for an afternoon pot, when a plain biscuit feels like too little.

Elsewhere in the Carte Noire range

The full range is on the [Carte Noire brand page](#).

FAQ

Can I use Carte Noire ground coffee in an espresso machine? No. It is a medium grind for a cafetiere or filter machine; espresso needs a fine grind, so buy beans for that.

How many cups does a 250g pack make? About thirty-five at seven grams per 200ml cup. A heavier dose gives fewer, stronger cups.

Who makes Carte Noire? It was created in France by René Monnier in 1978 and has belonged to the Lavazza Group since 2016.

Is Carte Noire a dark roast? No. It is a medium roast in the French style, stopped earlier than an Italian roast so the cup stays round rather than bitter.

How should I store an opened pack? Close it tightly and use it steadily. Ground coffee starts losing aroma the moment it is opened, well before it loses strength.

Curator's note: Make it in a cafetiere, give it the full four minutes and pour the lot the moment you plunge. It is a coffee for a slow Saturday, not a jolt. Lee, teas.co.uk, Tunbridge Wells.

In short: Carte Noire Ground Coffee: the French cup, brewed right

Field	Detail
Brand	Carte Noire
Packs we stock	250g
Category	Ground Coffee
Caffeine	caffeinated
Method	Cafetiere or filter, not espresso
Dose	About seven grams per 200ml
Best with	A croissant or a plain biscuit

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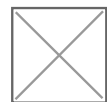
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