

Vietnamese Coffee Culture

Coffee was introduced to Vietnam by the French during the colonial period. Initially, this drink was only for the nobility, French officials, or intellectuals in urban areas, but it gradually became a popular drink for all people. Today, Vietnam is one of the world's largest coffee producers, growing both Arabica and Robusta coffee beans.

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Vietnamese people do not think of coffee as a quick wake-up drink, like Americans, but as a cultural experience – a time for drinking and thinking. Phin coffee is the Vietnamese favourite – the slow dripping and the slow sipping of the coffee, whether black, with milk, or with ice. Sitting next to a cup of coffee, reading a newspaper, listening to music, chatting with friends, or just pondering about life, coffee is a way of making time in one's life to slow down and reflect.

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Vietnamese coffee is strong, bitter, almond-scented, and earthy. A good cup of coffee is intense, with a strong natural flavour, acidity, and freshness. Southern Vietnamese usually wrap their coffee in cloth and cook it in pots, preferring to drink it with ice rather than hot, while Northern people prefer hot, strong, filtered coffee.

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Who introduced coffee to Vietnam?

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What kinds of coffee beans are grown in Vietnam?

What kind of coffee is your favourite?