

THE ART OF TASTING GOURMET CHOCOLATE

Smell it.

Each chocolate has its own smell, coming from its terroir, its environment.

Break it.

It must snap, proving it was well tempered.

Let it melt on your tongue.

Chocolate needs to melt to release the aroma. Give it a chance to build up the notes in your palate.

Don't chew.

Or you'll miss all the pleasure and the discovery and that would be a shame.

Wait... Wait... Wait...

Savor. Enjoy.

Frédéric, our chocolatier, recommends to follow this order to fully appreciate each chocolate aroma.

DARK 72%
**DOMINICAN
REPUBLIC**



DARK 72%
MADAGASCAR



DARK 72%
ECUADOR



DARK 72%
MEXICO
72%



DARK-MILK 47%
BELIZE



DARK-MILK 43%
BRAZIL



DRINK BETWEEN CHOCOLATES

Water will help cleanse your palate and ready it for the next discovery.



BORN IN OREGON | MADE IN FRANCE

DISCOVER THE FAVOR PROFILE

Scan the QR code of each origin to discover each chocolate aroma profile and story.