



## **MICHEL CLUIZEL '1er CRU PLANTATION'**

Michel Cluizel sources cocoa beans from specific regions and plantations around the world so each bar offers a distinctive unique, chocolate flavour that denotes the terroir.

### **ESTATE PLANTATION DARK CHOCOLATES**

#### **Mangaro Noir, Madagascar**

Located on the island of Madagascar, the plantation flourished on land that was once a mango tree forest. A highly aromatic and flavoured chocolate with notes of vanilla, caramel, exotic fruits, gingerbread and hints of citrus. (65% cacao)

#### **Maralumi, Papua-New Guinea**

The island of Papua-New Guinea north of Australia is not typically known as a country of origin for cocoa. The chocolate offers assertive aromas of tobacco with a roasted, spicy flavour with hints of green banana and red currants. (64% cacao)

#### **Concepcion, Venezuela**

The plantation, located east of Caracas, is noted for its exceptional quality of Caranero cocoa beans that are fermented, dried and polished according to the traditional method used since 1902. A rich, classic dark chocolate with flavours of dried and black fruits, hints of tobacco layered with gingerbread. (66% cacao)

#### **Los Anconès, Santo Domingo**

The plantation is located on the Caribbean island of Santo Domingo where the Rizek family has produced exquisite cocoa beans since 1903. The chocolate reveals a heady bouquet of licorice and surprisingly, a hint of green olives with lingering flavours of red currants and apricots. (67% cacao)

#### **Vila Gracinda, São Tomé**

The first African cocoa beans were planted back in the 19<sup>th</sup> century on the island of São Tomé, located near the Equator off Central Africa. The Vila Gracinda plantation with its rich volcanic and coastal soil, produces superb cocoa beans resulting in an aromatic chocolate with toast, spice and herb notes, along with flavours of ripe tropical fruits and a hint of liquorice. (67% cacao)

### **ESTATE PLANTATION MILK CHOCOLATES**

#### **Mangaro, Madagascar**

Composed of characteristic, light-coloured beans produced by the Mangaro plantation in the northwest of the island of Madagascar, this highly refined milk chocolate has flavour notes of caramel, exotic fruits, spice cake, honey and sultanas. (50% cacao)

#### **Maralumi, Papua-New Guinea**

The Maralumi plantation on the east side of Papua New Guinea produces strongly aromatic cocoa beans that blend well with milk. The finished chocolate has characteristic fruit notes of bananas, red berries and blueberries that progress to a herbaceous harmony, ending in a salty caramel. (47% cacao)

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