

Truffs

27 August 2010

SPECIAL PRODUCTION: 85% GRAND NOIR



After popular demands for the previous limited production of the Gran Couva 68%, we are sharing a new batch of surprise. This is the Grand Noir 85% dark chocolate.

These chocolate truffles are the darkest that we have produced thus far. As it is a special production, only 30 boxes would be available. So if you are interested, please do email or call us to place your orders by 21 August 2010 (Sat).

The Grand Noir 85% Truffles will be available for pick up on **27 August 2010 (Fri)**

Box of 9: \$28 / Box of 18: \$50

About the Chocolate:

It is most outstanding in its exquisite balance of flavour.

Blending cocoa beans from South America, Africa and Java, this strong and intense dark chocolate melts into a refined aromatic bitterness that hugs your palette long after savouring.

Tasting notes:

The initial taste is a subtle good cocoa flavour which slowly evolves into an intense lingering bitterness. Unlike most dark chocolate, the Grand Noir is not acidic in its aftertaste, but retains a unique smoky relish. Most certainly for the real bitter chocolate lovers.