

CONFECTIONER'S CHOCOLATE MIXED ORIGINS

COUNTRY OF ORIGIN	Bean type	Description	More details
Caracas 75 %	Trinitario, Trinitario, Forastero	Delicate on the nose, good aromatic intensity, hearty, and long lasting on the palate.	The secret to our caracas bar is a mixture of 2 other origins along with beans from Ghana. The result is a complex flavour profile with top notes of spice and bottom notes of fudge.
Fortissima 80 %	Criollo, Forastero, Trinitario	Good aromatic intensity, well-balanced, spicy, milky, and light acidity on the finish.	Fortissima in Italian and French means strong. This chocolate has an 80% cocoa content which is quite high. For this bar, we selected beans with a strong aromatic profile to deliver on the promise that it is «fortissima».
Djakarta 75 %	Criollo, Forastero	Fresh, woody and mushrooms aromas, slightly acidic, long lasting on the palate.	For this chocolate, Francois Pralus decided to add some Ghana to the Indonesian beans. The properties of the African beans balance the acidity of the Javanese cocoa beans. The result is a round chocolate with beautiful flavours and a long finish.
Mélissa 45 %	Criollo	Single plantation chocolate.	Good aromatic intensity, well-balanced, honey and caramel notes. This is a 45 % milk chocolate which is a high percentage of cocoa for a milk chocolate (the average runs about 30 %).

François Pralus

— MAÎTRE CHOCOLATIER —

L'aventurier du Chocolat

François Pralus could have contented himself with being one of the rare, talented chocolatiers to produce his chocolate from right from the bean to the bar. In Roanne, he also perpetuates the success of his father's famous Praluline, a brioche with pink pralines, as tender and sweet as a childhood memory. But that would be underestimating the adventurer in him, for whom aviation, navigation and travel is as essential as breathing. In 1999, he discovered the island of Nosy Be, off the coast of Madagascar's cocoa region, the Sambirano Valley. The scent of the coffee



Madagascar, Colombia, Ecuador, Brazil, Vanuatu, Jamaica and Cuba with 75% cocoa, there was one left to be savored : a dream 100% fulfilled.

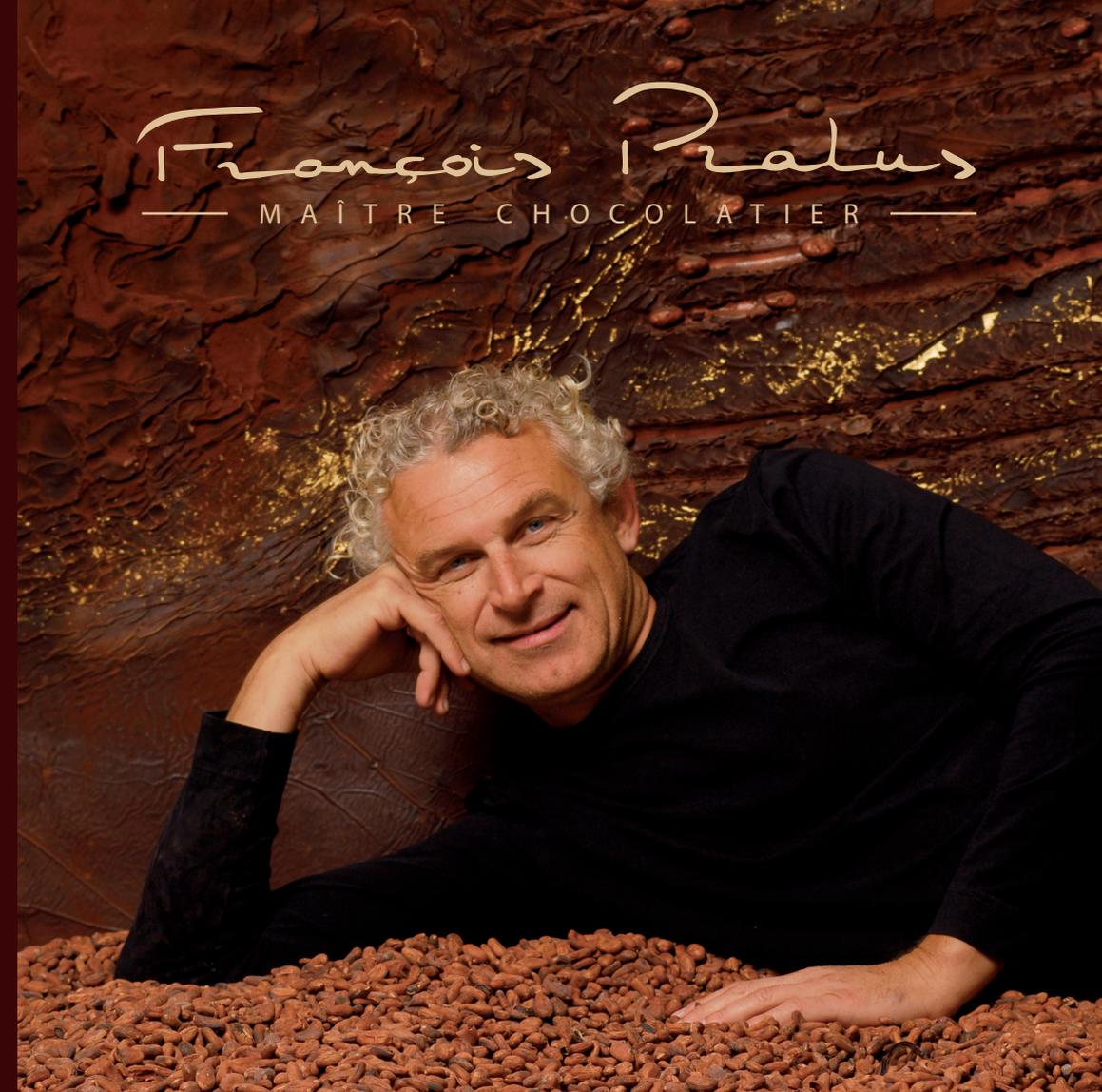
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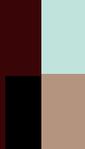
— MAÎTRE CHOCOLATIER —



Création Francographic - 04 77 23 70 80 - 3406511 - Photo de la page 1 : Thierry Béguin

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 Brazil 75 %	Forastero	Single plantation chocolate. Powerful nose, well-balanced, coffee, cocoa and woody aromas.	We source our beans from the Monte Alegre plantation located in Itacaré, along the Rio de Contas, in the South of Bahia. Cacao Badaro is a family tradition with more than 100 years of history in the magical world of cacao. Using environmentally friendly technologies: shade grown, organic and biodynamic, they have achieved outstanding productivity and quality. You know how Francois Pralus works his chocolate, imagine the two combined and you have our Brazil bar.
 Colombia 75 %	Trinitario	Powerful nose, good aromatic balance, coffee, buttery milk, caramel, slight astringency on the finish.	Our Colombian bar is the perfect starter for someone new to the dark chocolate world. It's hard to believe that it is a 75 % dark chocolate. This chocolate has a well-balanced sweetness and roundness that will remind you of butterscotch.
 Cuba 75 %	Trinitario	Spicy, hint of licorice, slightly peppery, long on the finish.	Cuba is known for being a colourful island. Think about its coffee, cigars, rum, music... Now try this Cuban chocolate you will understand its beauty and the complexity of its aromas.
 Ecuador 75 %	Arriba	Powerful nose, fruity, dried figs and preserved citrus fruit, full on the palate, bitter and slightly acidic.	This chocolate is made from the famous «Nacional Ecuador» cocoa beans, also called Arriba. Sometimes compared to Criollo, the pods and the beans are larger and more tannic. Its aromatic profile makes it a must try for aficionados around the world. We source from an organic coop situated in Buena Fe Los Rios Province.
 Ghana 75 %	Forastero	Spicy, deep cocoa notes, long lasting aromas.	When tasting our Ghana chocolate don't expect any spice, fruit or floral aromas. What will strike you is its deep, rich, luscious and powerful chocolate aroma. This is the purest form of chocolate taste in our entire selection and it's beautiful.

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 Indonesia 75 %	Criollo	Fresh and subtle, woody aroma with wild mushrooms, slightly acidic and long on the finish.	The island of Java in Indonesia is well known for the quality of its cocoa beans which comes from Criollo trees brought by the Spanish in the 17th Century. Javanese beans have particular flavor profile due to the island terroir and the harvest, fermentation and drying method used. Add to this Francois Pralus' magic touch and the result is this amazing chocolate that imparts a hint of smokiness.
 Madagascar 75 %	Criollo	Single plantation chocolate. Fresh nose, slightly minty and fruity, delicate, acidic on the finish.	Our Madagascar bar embodies Francois Pralus' love of this colourful island.
 Madagascar 100 %	Criollo	Single plantation chocolate. Fresh nose, slightly minty and fruity, lots of bright acidity.	Our 100 % bar is chocolate in its purest form. This means it has no sugar added, it's pure cocoa paste. Made from the same high quality cocoa beans as our Madagascar bar (Sambirano valley), the extra long conche time gives roundness and lusciousness to this ultra high percentage bar.
 Papua New - Guinea 75 %	Trinitario	Persistent aroma, cocoa notes, fruity, light acidity on the finish.	Papua New Guinea... a vast territory with volcanic soil and wild cacao trees of the Trinitario type. Chez Pralus we consider this bar not only aromatic but charismatic.
 Sao Tome & Principe 75 %	Forastero	Fresh nose, fruity, spicy, slightly acidic, intense aroma, long on the finish.	The island cultures of Sao Tome and Principe conspire to produce a chocolate that is both intense and distinct in flavour, quite unlike what is usually found in Africa. This is a result of the trees' genetic purity.
 Tanzania 75 %	Forastero	Spicy, woody, floral, long on the finish.	Woody and spicy flavours are most notable in our Tanzania bar. Forastero-type trees growing in volcanic soil along with a slow roasting of the beans result in a chocolate with a range of flavour profile.

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 Dominican Republic 75 %	Trinitario	Spicy, Fruity, light tannins, woody and long on the finish.	Dominican Republic is one of the largest producers of organic cocoa in the world. All three types of cacao trees are grown there: Criollo, Trinitario and Forastero. The beans used in our Dominican bar are sourced from an organic coop dealing mainly in Trinitario beans.
 Trinidad 75 %	Trinitario	Persistent aroma, spices, dried herbs, hint of tobacco.	Trinidad ... birth place of Trinitario bean a cross between Forastero and Criollo which marries the best qualities of each bean type. This is a strong chocolate with aromas of spice, tobacco and dried herbs. Here you can taste the influence of the island's terroir.
 Venezuela 75 %	Trinitario	Powerful and heady nose, aromas of grilled butter and liquorice, long on the finish.	Our cocoa comes from Barlovento, East of Caracas, facing the Caribbean sea. This is a region of small villages and cacao collectives. Here you will find mostly Trinitario trees and as a result this cocoa is famous for its sweetness and floral aromas.
 Vanuatu 75 %	Amelonado	Spicy, smoked, chewy tobacco, long on the palate.	Our cocoa comes from the West Coast of the Island of Epi, in the island chain of Vanuatu. 85 farmers produce the annual 3 tons of cocoa, primarily Amelonado (a forastero variety). The unique taste of this chocolate comes from drying the beans on copra mats giving it a hint of smokiness. The taste is very long on the palate.
 Chua 75 %	Trinitario	Single plantation chocolate. This chocolate is full bodied, well-balanced in acidity and woody.	West of Caracas, Venezuela, is a mythical village. Accessible only by boat, the village of Chua is bordered North by dense tropical forests, in the South by the Caribbean Sea. For a long time the cocoa grown in this region is famous for being exceptional. A unique terroir, an ancestral know-how, a traditional drying method made this Criollo cocoa the most wanted worldwide. The tiny production made it a rare product that we are proud to present to you.
 Cuyagua 75 %	Criollo	Single plantation chocolate. Our Venezuela bar demonstrates the unique terroir of Cuyagua, a small village on the mainland facing the famed island of Chua.	Farmers there use ancestral methods of culture, fermentation and drying. A grand cru!
 Porcelana 75 %	Porcelana	Single plantation chocolate. Note of fruits, very low tannins and acidity.	South of Lake Maracaibo, Venezuela, are the pure plantations of Porcelana, one of the finest cocoa in the world, but also one of the rarest. The name of this cocoa comes from the incredible white colour of the seeds. Our chocolate has a light colour, characteristic notes of fruits. It has very low tannins and acidity. A unique experience.

OUT STANDING ORIGIN