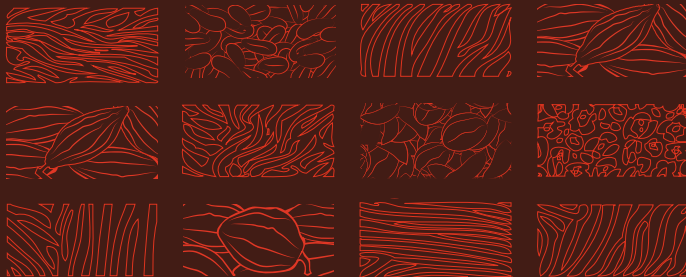




LA MAISON DU CHOCOLAT

PARIS



TAMANACO
VOYAGE CACAOS

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CACAOS JOURNEY

TAMANACO, NAMED AFTER A NATIVE CHIEF FROM VENEZUELA,
IS AN *INTRODUCTORY VOYAGE TO THE ORIGINS OF CHOCOLATE.*

AFTER HAVING ASSEMBLED THE BEST *CACAO CRUS FROM AROUND THE WORLD,*
LA MAISON DU CHOCOLAT SELECTED AND CRAFTED RECIPES WITH
DISTINCT AND ELEGANT GANACHES FOR CHOCOLATE AFICIONADOS TO DISCOVER
ALL THE SUBTLETIES OF THIS BROWN *“GOLD”*.

RECOMMENDATIONS FOR TASTING

LA MAISON DU CHOCOLAT HAS
CAREFULLY ORCHESTRATED THIS
CACAOS JOURNEY TO REVEAL
THE RICHNESS OF EACH OF THESE
GRANDS CRUS.

We recommend the following for your tasting:

Cut your chocolate in two, smell it, and taste the first half to acclimate your palate.
Taste the second half to articulate the sensations.

Drink some water between chocolates to rinse away any lingering flavours.

Chocolate reveals its flavours best at a temperature close to 20°C (68°F).

If you have stored your coffret at the recommended temperatures of 12 to 15°C (53°F to 59°F), place your coffret at room temperature 30 minutes before embarking on your CACAOS journey.

DARK CHOCOLATE GANACHE VENEZUELA, 68% COCOA

THE CHOCOLATE

This ganache with its bold, unique character unleashes acidulous notes on the palate.



THE TERROIR

Venezuela, land of cacao, produces beans, not widely known due to their rarity, exuding a mysterious essence...

Chuao, is a small village hidden in the jungle and lapped by the warm waters of the Caribbean Sea; one must bite into the cacao beans to truly experience their exceptional finish, with notes wavering from warm and woodsy to acidulous, ending on a delicate note of liquorice.



THE TERROIR

In the North of Madagascar, the Sambirano River flows from the high plateaux and nourishes the rich, alluvial plains. For decades, on both banks of this river, Trinitario and Criollo cacao trees have been cultivated, and have acclimated to this terroir. The richness of the soil favours the development of the spicy aromas in the cacao, typical of this region in Northern Madagascar.

DARK GANACHE MADAGASCAR, 64% COCOA

THE CHOCOLATE

This ganache has intense cocoa and spiciness. Vanilla unveils itself late on the palate and adds a touch of coolness.



DARK GANACHE BRAZIL, 62% COCOA

THE CHOCOLATE

This dark ganache begins with an intense rush of chocolate with notes of dried yellow fruits (apricot, raisin, and plum), while lingering woody, smoky notes invigorate the taste buds.



THE TERROIR

In Eastern Brazil, the Mata Atlantica Forest extends along the length of the eastern coast. On this land near Bahia, cacao trees were intentionally planted at the foot of the forest trees, giving the cacao a woody taste, and a chocolate flavour of exceptional intensity.



THE TERROIR

The cacao, Trinitario, is cultivated and carefully fermented in the Dominican Republic, one of the most mountainous islands in the Antilles. The subtropical climate, and diverse landscape of plains and mountains nurture the fruity notes of nuts and warm bread in this cacao.

DARK GANACHE DOMINICAN REPUBLIC, 64% COCOA

THE CHOCOLATE

This dark ganache will transport you to sunny lands with warm flavours of nuts: almonds, walnuts, and hazelnuts, seemingly roasted by the warm rays of the sun.



DARK GANACHE GHANA, 68% COCOA*

THE CHOCOLATE

This dark ganache awakens the palate with robust notes of chocolate, then reveals the presence of roasted nuts and roasted coffee at the end of the tasting.

**not included in the
16 chocolate coffret*



THE TERROIR

In Southern Ghana, the cacao culture is a well-established tradition. Between the beaches of Guinée and Lake Volta, the cacao trees are cultivated in this hot, humid terrain. On lands washed by tropical rains, one of the best cacao beans in Africa is born.

THE X COMMANDMENTS OF GOOD CHOCOLATE

- I. The colour of a good chocolate should be mahogany brown, and slightly glossy.
 - II. A very good chocolate should not be too dark or too dull.
 - III. The ideal temperature for tasting a chocolate is between 18 and 20° C. (64 and 68°F)
 - IV. The very thin coating of a good chocolate should not crunch upon tasting but should melt in the mouth.
 - V. The best way to taste chocolate is to savour in small pieces.
 - VI. Chocolate should never taste sharp, overly bitter or pungent.
- VII. The infusion should never conceal the intensity of the cocoa, which is important for perfect balance.
 - VIII. The taste of chocolate should linger on the palate.
 - IX. All the ingredients and especially the chocolate couverture must be premium quality.
 - X. What is important is the quality of the chocolate used and not the cocoa percentage.



TO ASSIST YOU DURING YOUR TASTING,

USE THE LEXICON BELOW DURING
YOUR CACAOS JOURNEY.

THE FLAVOUR

noble, powerful, pronounced, exotic, fruity, spicy, complex, round, solid.

THE AROMA

light, fine, soft, subtle, refined, pleasant, dense, acidulous, robust, intense, suave.

THE TEXTURE

silky, unctuous, crisp, crunchy, moist.

THE APPEARANCE

harmonious, balanced, sensual, velvety, matte, shiny, smooth, silky.

THE SENSATION

marriage, alliance, harmony, bouquet, éclat, aroma, expression, tone, nuance, finish on palate.

NOTES FOR TASTING

lamaisonduchocolat.com