

PRESS RELEASE – 17 April 2023

FINE SELECTION TASTING BOX – TREE to BAR

DARK, MILK & WHITE GOLD CHOCOLATE



Antananarivo, Madagascar - A tasting journey selection box containing 12 5g tablets of award winning fine “Tree to Bar” Chocolate of Madagascar, grown and crafted all at origin like a fine wine, cheese or beer, capturing more of the authentic fresh cacao flavours. The cacao origin is the Grand Cru de Sambirano, north west Madagascar, recognised for its fine fruity flavours.

The fine chocolate is crafted without chemicals and without added flavourings.

The tasting box consists with White Gold Chocolate 45% cacao, using pure undeodorized natural cacao butter , cane sugar and milk. Fine milk chocolate

50% cacao and a dark milk with 80% cacao with very low added sugars. Fine dark chocolate 65%, 85% and the Academy of Chocolate Golden Bean winner dark 100% cacao.

“We want to offer the connoisseur a tasting journey of the fine chocolates of Madagascar, from the gentle aromatic white gold to the robust fruity dark 100%” said Neil Kelsall, Director at Chocolat Madagascar.

Available in Germany/ code MAD-XNN-DLB-005-12 from www.dillicious.eu, and can also be sampled at ISM Cologne Hall 5.2 E039a 23-25th April 2023.

For German enquiries contact Oliver Dilli, info@dillicious.eu / +49 (0)163 / 241 51 48

For international enquiries about Chocolat Madagascar, www.chocolatmadagascar.com info@chocolatmadagascar.com