



C & H C L U B S U S A I N C

# IN PURSUIT OF CHOCOLATE

VOL. 3 NO. 2

THE GOURMET CHOCOLATE OF THE MONTH CLUB

FEATURED CHOCOLATE

## MICHEL CLUIZEL & RABITOS

This month we take great pleasure in bringing you some of the most sought after chocolate in the world. These rich selections hail from France and Spain - 2 countries known for their expertise in the wonderfully, wozy world of l'amour - a fitting choice for the month of February. We hope you enjoy our selections and invite you to share your enjoyment of these sumptuous chocolates with someone you love. No significant other? Again, we invite you to share these intoxicating confections with someone you love - you won't be singing St. Valentines hymn alone for long.

### French Chocolate Bars from Michel Cluizel

February's featured chocolates start with a delectable tasting adventure designed to assist you in developing and/or validating your chocolate palate. Michel Cluizel, one of the world's most renowned chocolatiers created these bars, each of which has a distinctly different level of cocoa content:

- CHOCOLATE WITH HAZELNUTS - 33% COCOA
- CHOCOLATE WITH COCOA NIBS - 60% COCOA
- CHOCOLATE - 72% COCOA

To compare the flavors and aromas, begin with the chocolate that has the lowest cocoa content, and listen to the flavors to experience how the cocoa percent changes the chocolate expressions. Most American commercial chocolate is milk chocolate, and by adding milk and lowering the cacao content, it's less costly to produce. Many aficionados like higher cocoa chocolate without milk, but if you want to taste a near perfect example of a milk chocolate, Michel Cluizel is an outstanding choice.

The 33% bar is creamy and rich, and you can still taste complex chocolate flavor lurking behind the curtain of sweet, soft milk. Like all good chocolate, the fine flavor lingers long after the piece has melted in your mouth. In the 60% bar, Michel blends several beans, and the flavor notes are intertwined and



subdued, giving a fuller, but smoothly rich tasting experience. Michel's 72% bar is a lesson in dark chocolate for all aficionados. One that ends nicely with a strong chocolate flavor and bitter edge, its lingering nuances will bring you pleasure long after indulging in it.

### Meet Michel Cluizel

It is in the south of Normandy where Michel, his two sons and two daughters, who have all inherited the great French chocolate tradition, create their innovative masterpieces. In 1948, Michel Cluizel joined his father and became a chocolate maker. Today, Cluizel's family business is one of the last independent companies to manufacture chocolate from the very beginning of the process. Fifty years of professional experience has created a master's touch applied to all stages of production.



Michel Cluizel is the only chocolatier in France that still makes his own couverture (blocks of chocolate ready to be melted and formed into confections). The other French chocolatiers purchase their couverture from corporate giants- concerned with finance, not flavor.

The last of his kind- working with varietal beans from his own farms in nearly every producing