



## 2011 Vintage Estate Grown Chocolates

Estate Grown chocolate is made from carefully selected cocoa beans of a single harvest purchased directly from one exceptional plantation. Continuing a tradition launched in 1998 with the creation of its Chocolats Noirs de Domaine (Estate Grown) bars, this year Valrhona introduces three new Single Origin Vintage Estate-Grown bars: Ampamakia, Gran Couva, and Porcelana, one of the rarest beans in the world which Valrhona is bringing.



### EL PEDREGAL - RARE CACAO PORCELANA VENEZUELA

Porcelana cocoa comes from one of the original and rarest varieties of cacao trees, Criollo, (which accounts for only 5% world-wide). While their harvest is modest, the fruit they yield – including the rare white Criollo bean known as “Porcelana” - is one of the most aromatic and finest cocoa varieties that exists. The Porcelana bar takes its name from the bean's lovely, creamy porcelain-like color. Legend has it that the variety is so fine that it should only be tasted from porcelain.



CODE: 8387

### AMPAMAKIA - MADAGASCAR PLANTATION MILLOT

Nestled in the heart of this fertile region is one of the most historic farms, the Millot plantation, which has been growing cocoa beans for over a century. The estate is steeped in a wide array of scents including ylang-ylang, Madagascar vanilla and patchouli. The Ampamakia bar reveals a perfect balance of aromatic expressions and pure cocoa authenticity.



CODE: 3934

### GRAN COUVA - TRINIDAD PLANTATION GRAND COUVA

A plantation of the San Juan Estate, one of the oldest on the island and run by the fourth generation of the same family, in the little village of Gran Couva which is tucked in the hillside of Montserrat. The damp climate and rich, deep soils encourage the cocoa trees to flourish and produce their fruits in abundance. Gran Couva's intense chocolate notes with a touch of dried mint and fresh spices are a faithful reflection of its origins.



CODE: 2819

# 2011 Vintage Estate Grown Chocolates Wooden Gift Box

The new Valrhona Vintage Estate Grown dark chocolates are presented in an elegant black wooden gift box containing two bars each of Gran Couva, Ampamakia and Porcelana along with a Chocolats de Domaine informational booklet.



CODE: 4857

## PRODUCT SPECIFICATIONS

Code	Name	Net Weight (oz)	Sales Unit	Master Case	UPC Code	Shelf Life
3934	Ampamakia , Estate Grown from Madagascar	2.62	20	200 bars	726120393401	17 months
2819	Gran Couva , Estate Grown from Trinidad	2.62	20	200 bars	726120281906	17 months
8387	El Pedregal, Estate Grown from Venezuela	2.62	20	200 bars	726120837424	17 months
4857	Coffret Chocolats de Domaine	15.87	6	6 boxes	726120485700	17 months