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CELEBRATION HAS NEVER BEEN SO SWEET

ChocolatiQue Introduces Bubbly: "The Champagne Gold-Kissed Truffle"

Los Angeles, CA (November 1, 2008) – Dark, rich premium chocolate, great Champagne and 24-Karat gold come together in one of the most luxurious confections that ChocolatiQue has to offer – The Champagne Truffle. Following time-honored traditions of artisan chocolatier, ChocolatiQue's craftsmen introduce unique elements of creativity and passion to their work, evident in their selection of world-class ingredients and their hand-decorating process. Their perfection of the Champagne Truffle is a shining example of the delicious balance that ChocolatiQue creates between tradition and innovation.

Having Ferrari's chief designer create the one-of-a-kind, peek-a-boo cork mold for these exquisite truffles is just the beginning of the excellence and care put into creating ChocolatiQue's Box of Bubbly. This delicacy starts with an unparalleled Dom Perignon Champagne ganache filling, sealed in ChocolatiQue's Private Reserve Dark Chocolate (64%) and finished with a kiss of 24-Karat gold leaf. These truffles are the pinnacle of high design and sophistication from top to bottom.

From the subtle, bubbly-velvet texture of the ganache to the contemporary shape and design, no detail has been overlooked. ChocolatiQue uses the same artisan care and attention to detail in creating all of their premium chocolates. Each piece of ChocolatiQue chocolate is hand-made, hand-decorated and hand-packed. These tiny works of art are both beautiful to look at and luscious to eat. Whether it is the 8-piece Boutique, 15-piece Collection or 30-piece Indulgence box, ChocolatiQue's Box of Bubbly is the ultimate statement of celebration. Nothing marks a special occasion like Champagne and the taste of something extraordinary.

ChocolatiQue chocolates are available for purchase online and in a number of high-end retail establishments. For more information please visit www.chocolatiQue.com.

About ChocolatiQue:

ChocolatiQue is a privately owned, super-premium chocolate company founded in 2003 by Ed Engoron and Joan Vieweger. Hand-crafted in their Southern California *Chocolate Studios* by professional artists and chocolatier, **ChocolatiQue** provides over 150 **Authentically American* premium chocolate confections, from traditional to whimsical, to secretly savor or share with those you love. ChocolatiQue assortments are available in Bloomingdale's (starting October 1, 2008), high-end boutiques, 5-star hotels and clubs and online at www.chocolatiQue.com.

**Authentically American* means great American chocolate flavor thrills made by Americans in their Southern California Chocolate Studios; their premium cacao beans are roasted, processed and refined in Northern California; they use Hawaiian-grown cacao beans in selected items; their proprietary all-natural flavors are made in Southern California; their packaging is made and printed in Texas; their specialty molds and equipment come from New York. They're proud to be American and support the US economy.