

Choclatique Unveils Artistic Tablets and Tapestries!

It All Starts With the Chocolate



While it's always tempting to dig right into a gorgeous, luscious box of Choclatique Chocolates, chocolatiers really should be evaluated by the quality of their solid chocolate bars... it is the purest expression of their chocolate artistry. Yes, Choclatique makes beautiful chocolate confections, but each one was born from a limited selection of their signature base chocolates.

Now, just as many Americans are getting to know the name Choclatique—*chocolates out of the box!*, the artisans are introducing an expression of their chocolate creativity with their new line of chocolate bars called

Tablets and *Tapestries*. Hallmarks of the new *Tablet* line include their Private Reserve Dark Chocolate (64%), Prestige Milk Chocolate (32%), Brite-White Chocolate (33%), and Azteca Milk Chocolate (32%). They also have five rare and exotic, single-origin, 65% cacao bittersweet chocolate *Tablets* (100 gram; 3-1/2 ounces) from Venezuela, Ecuador, Colombia, Madagascar and Peru. And, while they last, there is a limited supply of Choclatique American-grown chocolate from the Big Island of Hawaii available in both Hawaiian Mauna Kea Dark Chocolate and Hawaiian Mauna Loa Milk Chocolate.



Chocolate Tapestries Share the Spotlight with Choclatique's Decorated Confections



The 500 gram (17.6 ounce) decorated *Tapestries* are large, highly decorated bars that are wonderful for making a great first impression for any chocolately occasion. A few of the *Tapestries* in the line are Azteca Milk Chocolate with Roasted Nibs; Bumpy Road (with almonds and marshmallows); Chocolate Dreams & Moon Beams, Ecstasy Island (with coconut, pineapple and Macadamias in white chocolate); Chocolate Swirl; White Chocolate Raspberry Swirl; and Mocha Dark Chocolate Swirl. A complete list of *Tablets*, *Tapestries* and multi-bar samplers can be found on their interactive website at www.choclatique.com.

Choclatique at a Glance

Choclatique artisanal chocolates are all hand-made, hand-decorated and hand-packed and have been defined by one delicious expression: *flavor thrills*. Following time-honored traditions of French chocolate making, the Choclatique artisans continually discover innovative ways to create and recreate delightful and beautiful chocolates. In particular, they are known for *Authentically American* flavors—Boston Cream Pie, Cup O' Joe, Jelly Doughnut, Root Beer Float and Hot Fudge Sundae, to name just a few. The beautifully tempered chocolates are generously filled with premium nuts, luscious caramels, chewy nougats, and creamy ganache and a few are just wonderful, solid chocolate—Dark, Milk, White and Azteca!



“We are just a small artisanal, boutique chocolatier from Los Angeles, but from what we found at the All-Candy Expo in Chicago this month, we are quickly rising to the ranks of some of the greatest chocolate houses in the world,” says Ed Engoron, co-founder of the company. *“Everyone one who stopped by our little booth wanted to dig their teeth into one of our new bars. It was truly overwhelming.”*

Flavorful Facts

About Choclatique:

Choclatique 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 chocolatiers, Choclatique provides over 150 premium chocolate confections—from traditional to whimsical to secretly savor or share with those you love—and 30 flavors of *Sweet Deceit* by Choclatique 100% Sugar-Free Chocolates. All are available in high-end retail establishments, 5-star hotels and clubs and on a robust and fun interactive website (www.choclatique.com).

Summer Fancy Food Show:

Choclatique will be showing at the [Summer Fancy Food Show](#) in New York City (Jacob Javits Convention Center, June 29th-July 1st). All interested parties should make a beeline for the **Savor California Booth #480** where Choclatique’s new bars—*Tablets* and *Tapestries* will be officially introduced.

Celebrity Food Show:

Choclatique will be showing and selling their confections at the [Celebrity Food Show](#) in Anaheim, California (Anaheim Hilton, August 15th -17th). Visit **Booth #305** to see what’s new and delectable from Choclatique and to get great gift ideas for the year-end holidays!

Los Angeles Luxury Chocolate Salon:

Choclatique will also be showing and selling their confections at the [Los Angeles Luxury Chocolate Salon](#) in Pasadena, California (Pasadena Center, October 5th, 11 am - 5 pm). Stop by for a taste of Choclatique, buy some for home/office, and get great gift ideas for the year-end holidays!

Digital Images Available:

Specify Format: High Resolution JPEG, Low Resolution JPEG or TIF and B-Roll

“Preserving the traditions of artisanal chocolate-making, one piece at a time.”

#

