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CHOCLATIQUE INTRODUCES NEW WEDDING PIECES TO MAKE YOUR SPECIAL DAY THAT MUCH SWEETER

*Award-Winning Artisan Chocolate Company Designs Elegant, Customizable Confections
For The Sophisticated Wedding*

Los Angeles, CA (March 6, 2009) – The dress is ready, the flowers have been ordered, and family and friends are coming in from everywhere to celebrate your big day. A wedding is a beautiful and irreplaceable event, and to make this special day that much sweeter, **Choclatique** – an award-winning, *Authentically American*, gourmet chocolate company – has developed an array of very special chocolates.

Aware of the fact that weddings are a very personal affair, **Choclatique** has developed wedding favors, a mini 3-tiered wedding cake, and heart-shaped chocolates, all of which can be customized to please the palate of the bride and groom on their most special day. These pieces can be made to order in the bride and groom’s favorite flavors, ranging from the delicious *Tuxedo Mousse* to the ever so popular *Strawberries n’ Cream*. They can also be made in a variety of colors to match the color scheme and décor of the ceremony. These delicious confections make great bridesmaid’s gifts and wedding favors, and can even be prominently displayed during the reception to form a self-serve “chocolate bar” where people can pick and choose their favorite pieces.

“A wedding is a joyful celebration of the love between two people, and we could not think of a better way to celebrate that love than by giving them the opportunity to customize our gourmet chocolate to their every desire,” said **Choclatique** co-founder Joan Vieweger. “We know that many brides have been dreaming of this special day virtually all of their lives, and we would love to help them make those dreams come true by helping them create a beautiful display of luscious chocolate selections. At **Choclatique** we know we’re not just selling chocolate... we’re making memories.”

Every **Choclatique** chocolate confection is carefully crafted by hand, with much attention to detail, making these favors a decoration within themselves. Aside from their beautiful exterior, the chocolates are created with the highest quality ingredients to make for a truly unique and exquisite taste. For more information on the wedding pieces please visit www.choclatique.com.

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 chocolatier, **Choclatique** provides over 150 **Authentically American* premium chocolate confections, from traditional to whimsical, to secretly savor or share with those you love. Choclatique assortments are available high-end boutiques, 5-star hotels and clubs and online at www.choclatique.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.