



# french broad CHOCOLATE

WE MAKE AWESOME CHOCOLATE:  
SOURCED WITH INTEGRITY,  
CRAFTED WITH INTENTION,  
AND SERVED WITH GRATITUDE.



## SOURCED WITH INTEGRITY

Did you know the flavor of chocolate varies based on the cacao you use? Depending on the cacao origin, genetics, and post-harvest processes of fermentation and drying, chocolate can be nutty, fruity, floral, or chocolatey! Chocolate is the heart of our business, and we can't make awesome chocolate without awesome cacao.

## CRAFTED WITH INTENTION

At our Chocolate Factory in Asheville, NC, our skilled chocolate makers transform fine flavor cacao into delicious bean-to-bar chocolate in a complex, multi-day artisan process. First, we roast the cacao beans to express their unique flavor (yes, it smells amazing here!), then we winnow (separate the seed from husk), mill, refine, temper, and deposit the chocolate into bars or chips. This awesome chocolate becomes the base ingredient for our compendium of confections and desserts, available at our Asheville locations, from our website, or at a shop near you.



## SERVED WITH GRATITUDE

Jael and Dan's passion for chocolate was born in 2003, when they drove a veggie oil-powered school bus to the cacao-rich tropics of Costa Rica and opened a restaurant called Bread & Chocolate. While living there for two years, they visited cacao farms, got to know cacao farmers, and learned about theobroma cacao, the plant from which chocolate is made. Inspired to continue their path in chocolate, they moved to Asheville and founded French Broad Chocolate in 2006.

**Our Chocolate Factory:** We purchase more than 60 tons of cacao each year and transform it into chocolate bars, bonbons, and other confections. Tours offered daily.

**Our Chocolate Lounge:** Our flagship dessert destination is a must on everyone's Asheville bucket list. Cakes, cookies, brownies, ice cream, and drinking chocolates are all crafted in house.

SEND LOVE, SEND CHOCOLATE  
Free Shipping Nationwide!  
[frenchbroadchocolates.com](http://frenchbroadchocolates.com)