



# CLUB CHOKOLATE

Choosing a chocolate bar  
SIMPLIFIED

Based on flavors you love

Wouldn't it be awesome to get a chocolate bar you're sure you're going to love because it is based on how your favorite foods taste?

Whether you're a coffee person, an ice cream soul, or prefer a citrus zest, we have a dark chocolate bar that will please your taste buds.

We've selected the most unique chocolate bars for everyone's preferences and present them in this quick guide, making it easy for you to pick.

This guide will help you if you're thinking of giving someone a present or planning dinner with friends.

Get a variety of bars, with assorted flavors, to taste together and have a good time discovering one at a time.

Let chocolate be the driver for these beautiful moments enjoying **#TheGoodnessOfLife**

Note: The flavor driver in these chocolate bars is the cacao bean. Mostly there are no added ingredients except for some inclusions designed to highlight the cacao variety used.

Difficulty level: **Beginner**

Here you have all the information needed to find your new favorite chocolate bar.



# INSTRUCTIONS

In each of the next few pages, you'll find a short test with **Yes/No** questions.

If you answer **YES** to **2 out of 3**, that means you can choose one of the bars proposed for that category.

Note: you don't have to stick to just one section, let yourself enjoy the journey and try more than one category if you are curious.





## FRUITY

Do you usually put berry jam on your toast for breakfast?

YES	NO
-----	----

Is lemon pie one of your favorite desserts?

YES	NO
-----	----

Do you buy peaches or strawberries in your grocery shopping?

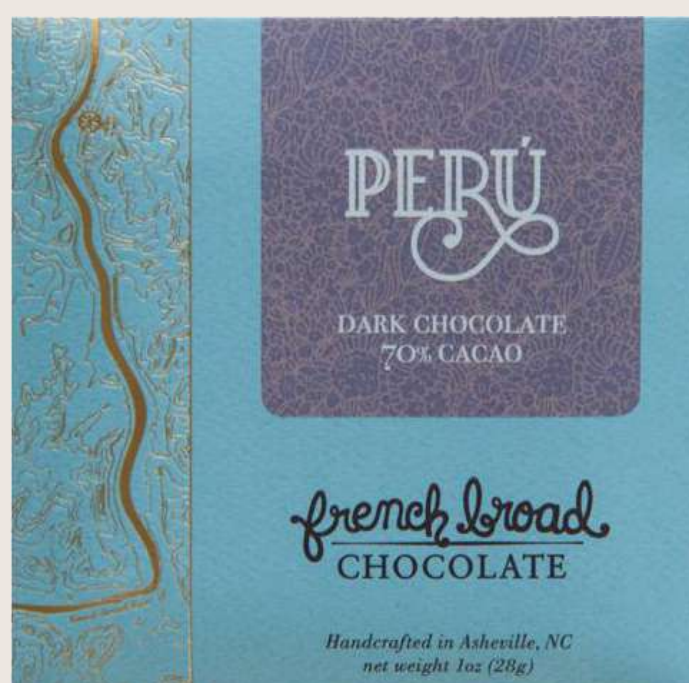
YES	NO
-----	----

Try tasting some of these bars:

### French Broad

70%

Perú



### Castronovo

70%

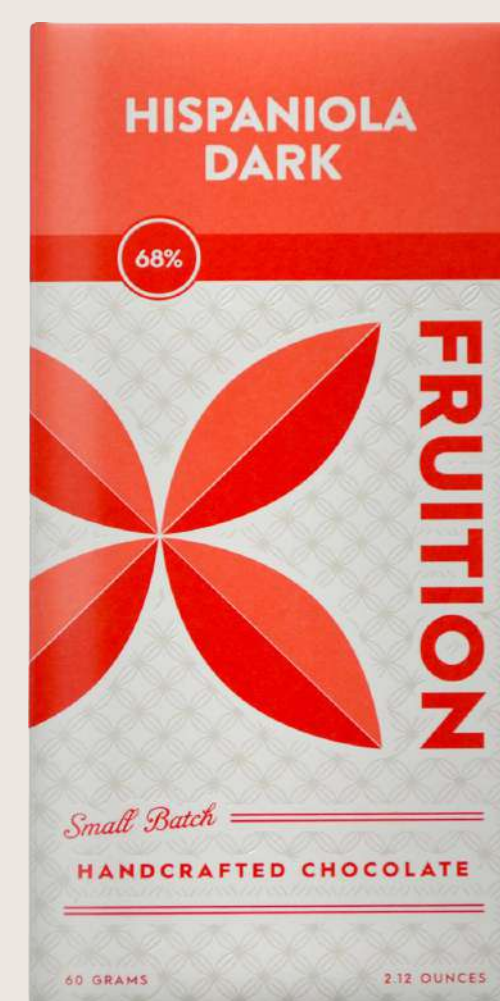
Nicaragua



### Fruition

68%

Dominican Republic





## FRUITY 2

Is banana split one of your favorite ice cream flavors?

YES	NO
-----	----

Do you like drinking piña colada?

YES	NO
-----	----

Do you usually eat passion fruit?

YES	NO
-----	----

Try tasting some of these bars:

**Fruition**

56%  
Perú



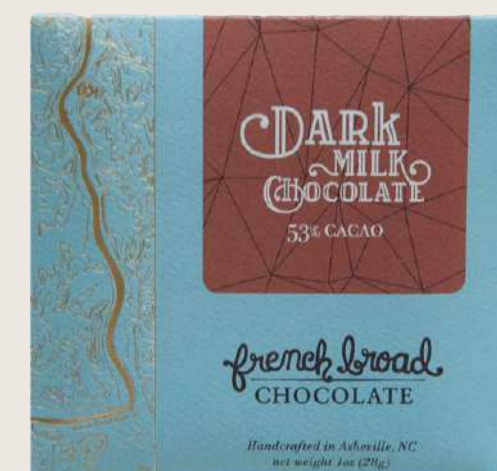
**Franceschi**

60%  
Venezuela



**French Broad**

53%  
Blend



**EXTRA:**  
Do you add raisins to your food?

YES	NO
-----	----

If YES, try savoring this bar:

**Franceschi**  
70%  
Venezuela





## VEGGIE

Is tea one of your regular drinks?

YES	NO
-----	----

Do you smoke cigars sometimes?

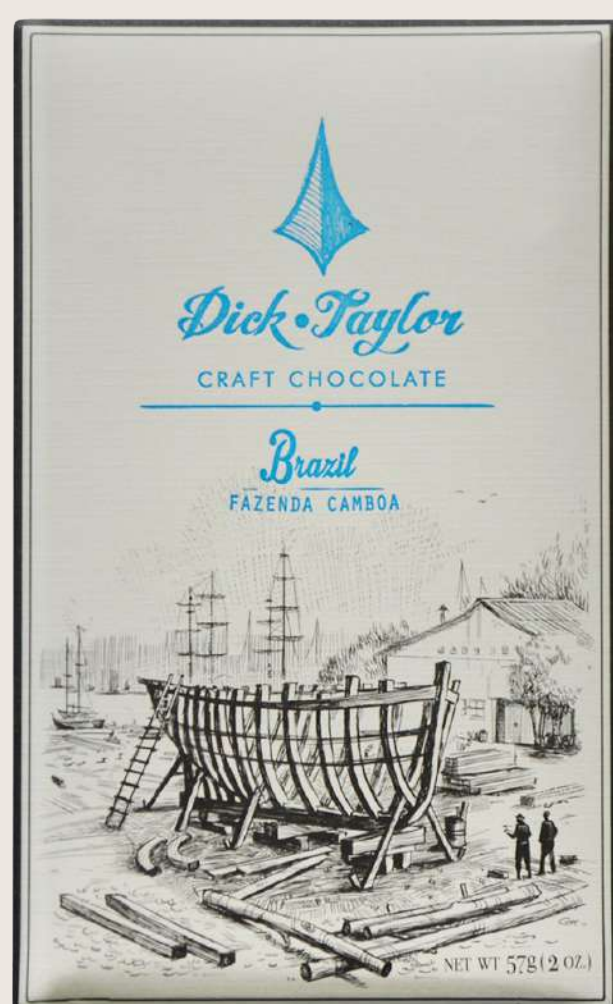
YES	NO
-----	----

Are olives a common ingredient on your salads?

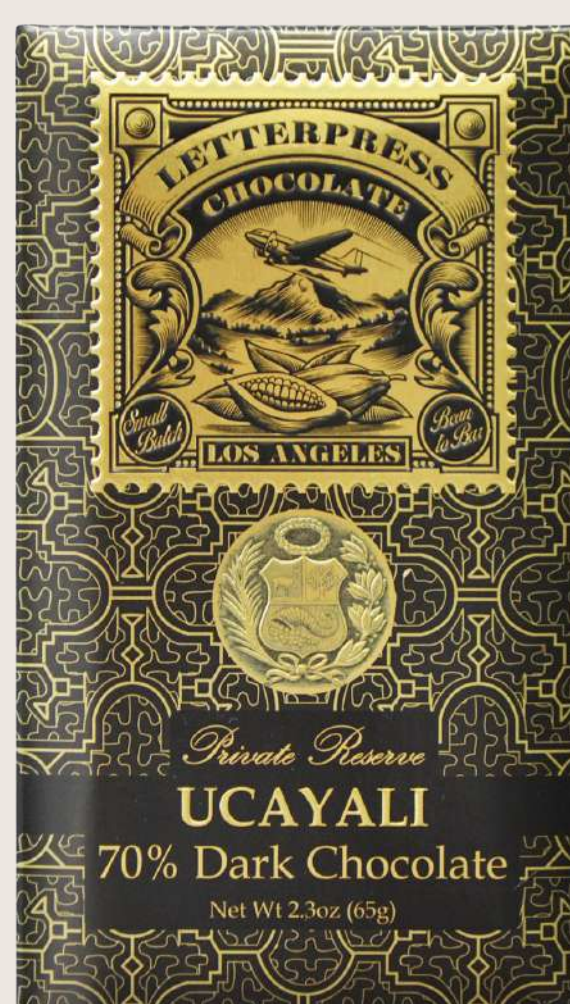
YES	NO
-----	----

Try tasting some of these bars:

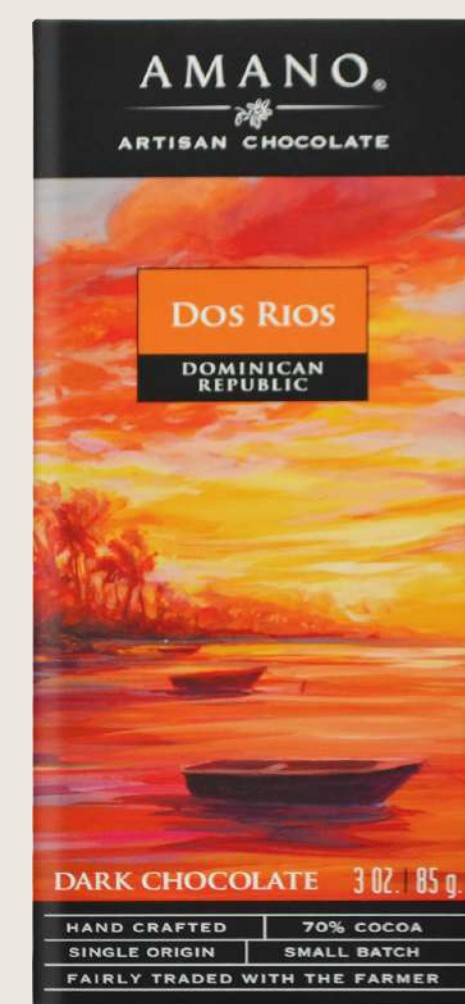
**Dick Taylor**  
75%  
Brazil



**Letterpress**  
70%  
Perú



**Amano**  
70%  
Dominican Republic





## CARAMEL

Enjoy eating pancakes with syrup for breakfast?

YES	NO
-----	----

Do you like to add milk or cream to your tea or coffee?

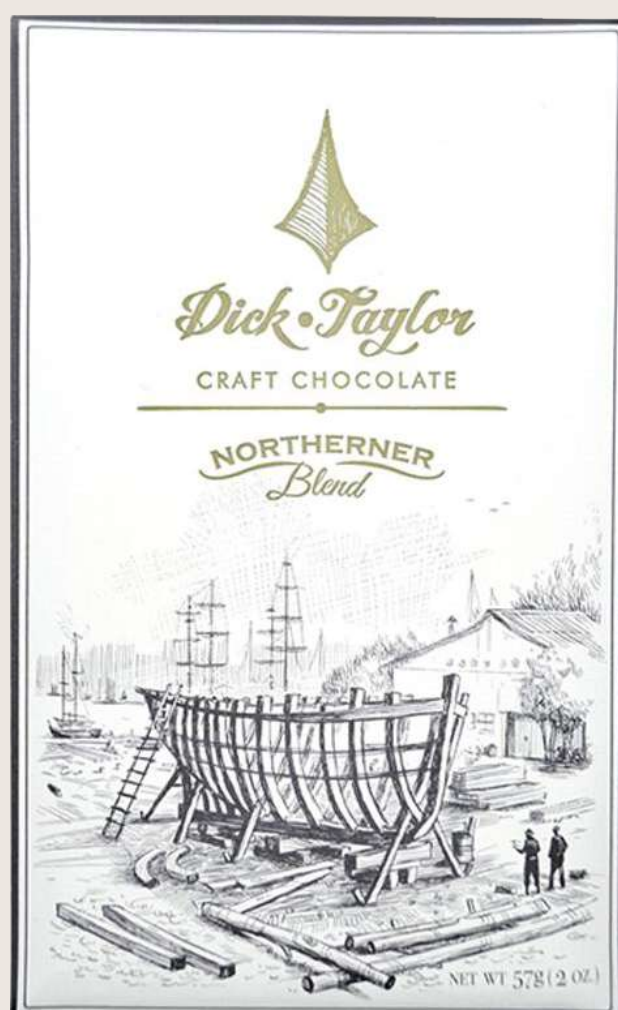
YES	NO
-----	----

Prefer brown sugar over regular white sugar?

YES	NO
-----	----

Try tasting some of these bars:

**Dick Taylor**  
73%  
Blend



**Dandelion**  
70%  
Belize



**Castronovo**  
63%  
Colombia





## NUTTY

Is brownie with nuts one of your favorite desserts?

YES	NO
-----	----

Do you have pecans or almonds for an afternoon snack?

YES	NO
-----	----

Finding peanut butter in your fridge or pantry all the time?

YES	NO
-----	----

Try tasting some of these bars:

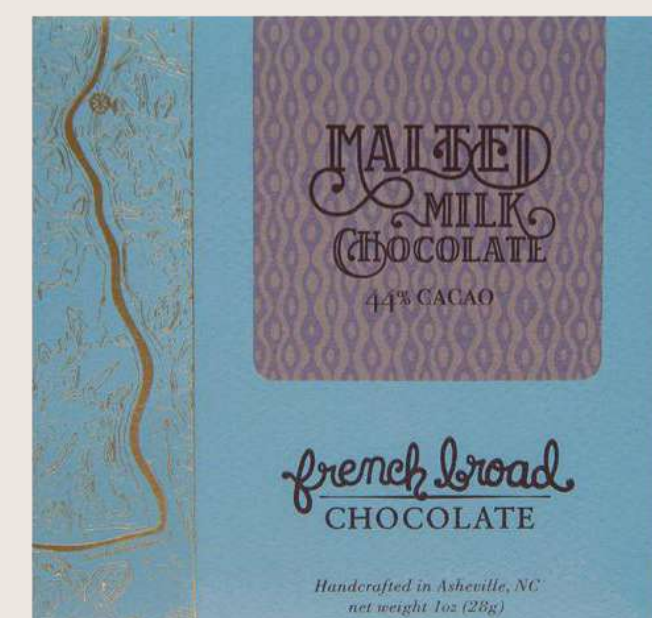
Ritual  
75%  
Madagascar



Letterpress  
70%  
Venezuela



French Broad  
44%  
Blend





# QUICK GAME!

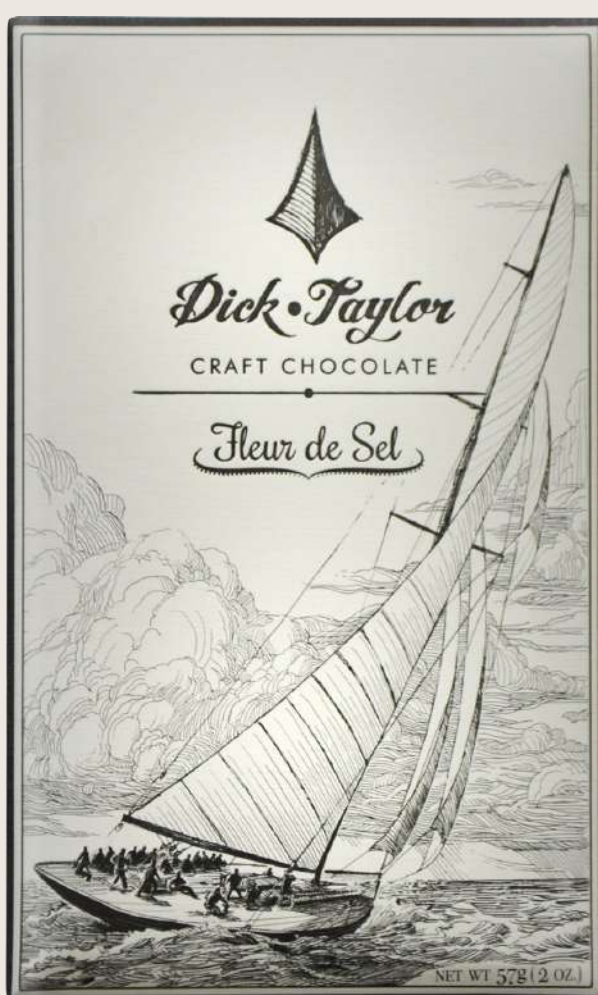
One question – one recommendation

Do you drink  
coffee every day?

YES	NO
-----	----

Try

**Dick Taylor**  
70%  
Guatemala

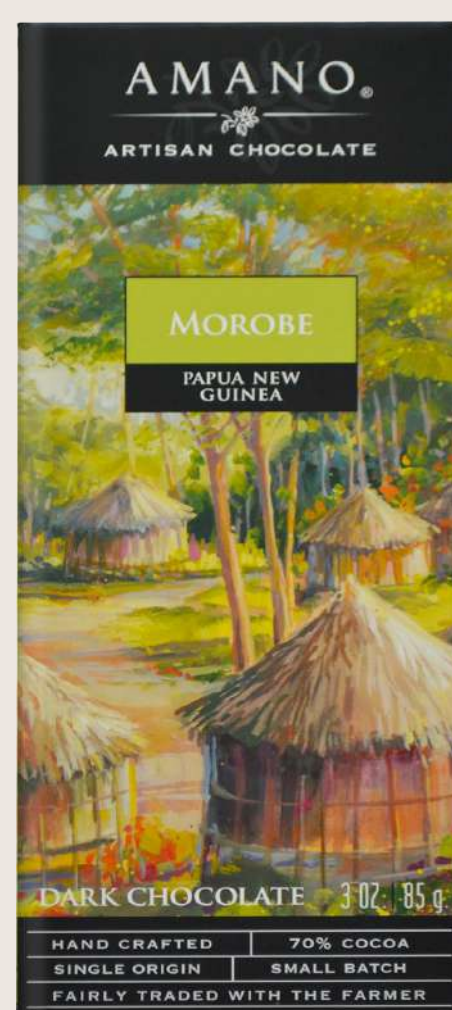


Do you add vanilla when  
baking something?

YES	NO
-----	----

Try

**Amano**  
70%  
Papua New Guinea

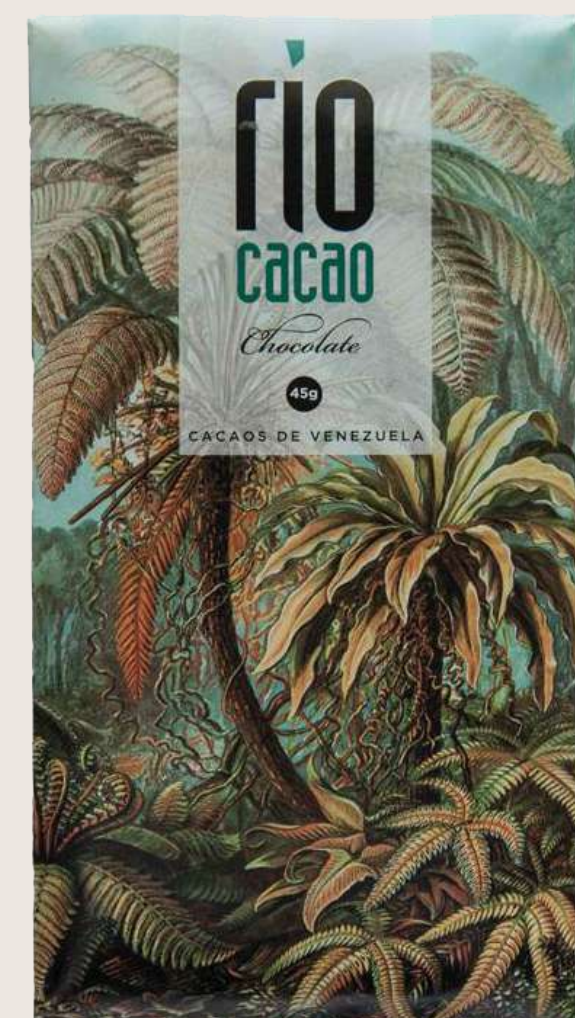


Do you like  
cinnamon rolls?

YES	NO
-----	----

Try

**Rio Cacao**  
75%  
Venezuela



# QUICK GAME!

One question – one recommendation

Enjoy spiced food?

YES	NO
-----	----

Try

**Franceschi**  
70%  
Venezuela



Do you like to add truffle to your food?

YES	NO
-----	----

Try

**Franceschi**  
70%  
Venezuela



Do you like floral scents?

YES	NO
-----	----

Try

**Letterpress**  
70%  
Ecuador



**Each chocolate bar is unique.** We don't say it to be philosophical or romantic. It is unique because of the crafting method used and the cacao beans utilized. You might taste and love one chocolate bar from a batch and buy it two years later, and it won't taste the same.

That's something we love about bean-to-bar. Chocolate makers don't force cacao to taste the same all the time. Instead, they try to enhance their natural flavors given by so many factors like climate, fermentation or rain. However, these artisans will always look to make the best chocolate, so it's likely you will enjoy a bar of well-made chocolate.

And also, why it is so important to appreciate every one of the pieces you try?

To give yourself the time to taste it entirely and enjoy that moment that represents  
**#TheGoodnessOfLife.**



## FUN FACT

A given bar often possesses multiple flavors; one of them, however, usually predominates to determine its profile. Each bar here represents a corresponding flavor-profile based on best-of-the-breed.

Flavor development hinges on a combination of factors combining: plant genetics, local features (climate, soil, surrounding flora growing in the same root system) and post-harvest processing (fermentation, drying, roasting, conching)\*

It does not matter which chocolate bar you choose to try first. Just make sure you're soaking it all and being present in that moment.

To us, there's no better way to experience  
**#TheGoodnessOfLife**

\*Source: Chocolate Flavor Profiles | the C-spot.



All chocolate bars featured in this guide  
are available in our shop

**CLICK HERE to visit**

If you have any questions or need one-to-one  
assistance, please feel free to contact us, and  
we'll be happy to help you.



CLUB CHOKOLATE



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