

# Of Chocolate, Wine, and History

WINE + CHOCOLATE = HAPPINESS



This equation may look simple, but pairing wine with chocolate can be a tricky endeavour. Both wines and chocolates come in a large range of flavours and weights which makes pairing the right type of chocolate with the right type of wine, a precise science.

Chocolate is the confectionery match to wine. Perhaps this is because the process of making chocolate is very similar to wine. Both cocoa beans and wine are fermented with the very same type of yeast. No wonder there are so many wine and chocolate lovers!

Txanton, in partnership with **CMBV Confectionaires Co.**, has created a selection of incomparably decadent treats. The Vintage Wine Chocolates became our signature offering, each kind infused with nine very special wines.

While traditional chocolates are rolled, formed, it was a logical next step for us to pair our chocolates with the bounty of fine wines from our collection. We found that the following wines best matched the chocolates and on top of that, intricately concocted and making use of interesting flavour combinations:

**Joseph Drouhin Puligny Montrachet 2009  
Chardonnay**

Tagaytay pineapple with a buttery body, a hint of cinnamon, and a coconut finish.



**Pazo Señorans Seleccion de Añada 2007  
Albariño**

Citrusy fruits like pear and apricot with intense Cambodian kaffir lime



**Chateau D'yquem 2001  
Sauvignon Blanc, Semillon**

Lemon and chestnut body with Davao banana and caramel finish



**Malleolus de Sanchomartin 2004  
Tinto Fino**

Vanilla, tobacco, and Ecuadorian dark chocolate with a touch of smoke



**Josmeyer Gran Cru Hengst 2005  
Gewurztraminer**

An intro of Bulgarian rose petals, with a lychee body and creamy apricot finish.



**Dominus 2004  
Cabernet Sauvignon**

Dark chocolate mint, black currant, a hint of green bell pepper and Ethiopian coffee bean





**Two Hands Coach House Block 2010  
Shiraz**

Blackberry jam, Venezuela dark chocolate, café mocha with subtle spiciness

**Joseph Drouhin Chambolle Musigny 2006  
Pinot Noir**

Strawberry with prunes and magic-finished with almonds and maraschino cherry



**Achaval Ferrer Finca Mirador 2005  
Malbec**

Red currant, clove, liquorice, and mushrooms with blackberry finish .



Chocolate and wine are two elements that create a harmonized symphony. There are many chocolate varieties out there but when attempting vintage wine infused chocolates just like ours, always focus on the accenting flavour. Rest assured that each piece that comes in a unique design and taste makes it the sweetest desire.

**CHOCOLATES THAT STOOD THE TEST OF TIME**

**Artisan Chocolate Selection**



**XOCOLATA JOLONCH**  
XOCOLATA A LA PEDRA  
D'AGRAMUNT DES DE 1770

Anyone who loves chocolates so much would have an impression that the oldest stone-ground chocolate is in Switzerland. If I told you the chocolate to the oldest stone Europe is not in Switzerland, but in Spain, would you believe me?



Specifically, it is located in the municipality of Agramunt, Catalonia—a small village with a rooted pastry and turroneira tradition. There, by the year 1770, it began to be developed which today is considered the mark of the world's oldest chocolate, Xocolata Jolonch.

The name Jolonch, from Peraloma, has been linked to the chocolate firm since 1770 and is the oldest chocolate factory in Agramunt. Almost two and a half centuries later, Xocolata Jolonch is still standing, and the hands that make it continue to do so with the same dedication as before, taking care of every detail so as not to lose the quality of yesteryear, when its founders

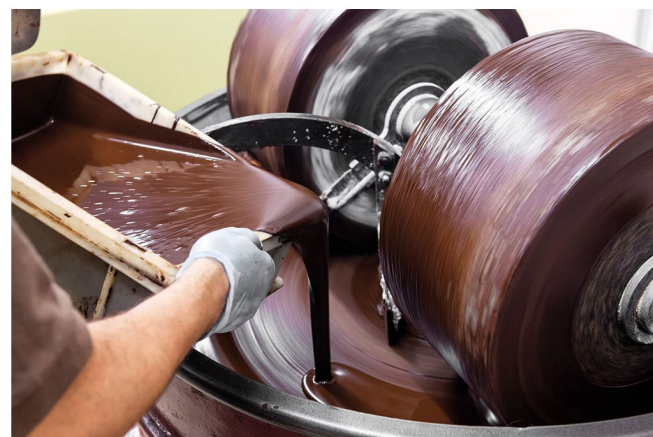




imported the cocoa seeds of the distant Equatorial Guinea and were ground on a stone (hence the name). Today, the raw materials come from different sources and its composition does not contain artifices: flour, cocoa, and sugar.

The owner of this sweet paradise, **Angel Velasco**, also an owner of the turrонера firm **Torrans Vicens**, is indeed a genius.

Each day, thousands of chocolate tablets weighing 350 grams are made in the Jolonch obrador (bakery). That is, 1,000 kg daily. A fairly wide production taking into account the machinery with which it continues to develop the product—a refrigerator where the freshly made chocolate (a robust and today relic in full capacity) has more than 130 years and the roller is stored with the cocoa, that has been kneaded a century.



Passionate about his craft, when he knew that the firm Vicens got bankrupt in 2000, he bought the firm. At first, they had a hard time until they managed well to revive it. It is at this moment that Angel acquires the signature at the beginning of 2013 with the objective of giving continuity and projection with the development of new products recently presented to the market, highlighting the chocolate striped to the cup.

For years, Jolonch Stone Ground Chocolate has been a variety of the original Xocolata Jolonch, with a grainy hard texture, made from cocoa, sugar, rice flour, and cinnamon or vanilla essences. Interestingly, the name "stone" comes not, as one might think, the hardness of the chocolate, but the granite formerly used by artisans in the process of preparing to heat and grind cocoa until becomes a liquid mass.

Lucky for Txanton to have these artisanal and historical chocolates. These delectable sweets are now within reach! Each comes in 90g and 350g package. We also have another product of Jolonch, **Chocolate A La Piedra Rallado Calidad Superior** (Stone Ground Grated Chocolate- Superior Quality) which comes in a shaped chocolate tub of 500 grams. It is a stone-scratched chocolate that has the same composition as grated chocolate to the stone tile. It comes in small chips that melt easily for you to enjoy the delightful taste and aroma in every warm sip from your cup.







## Extra Fine Chocolates

Angel Velasco, being the master of his passion, not only maintained the quality standards but also started to innovate by creating new chocolates that surprised his customers. In that sense, they always keep the craftsmanship in the process of elaboration.

Using the best selection of ingredients, the artisan chocolate maker uses care and intimate supervision to make extra fine chocolates of different flavour profiles, packed in both 100g



**Extra Fine Milk Chocolate**  
Mild flavour with a balance between milk and cocoa

**Chocolate Hazelnut Praline**  
Delicate creamy notes of finest hazelnuts



## Torrans Vicens (Albert Adria- Natura Range)



**ALBERT ADRIÀ**  
**natura**  
*Passión por el Torró*

Passion for nougats. Vicens is a brand specialized in artisanal nougats, or how they are known in Spain, *torrons*.

For this purpose, the chocolate firm has allied with **Chef Albert Adria** to create new exotic and extravagant chocolate flavours that break the linearity of the traditional chocolate to Jolonch stone and are stamped the seal of innovation, craftsmanship, and creativity that always accompanies the surname, Adria. It is an expression of combined knowledge to create the **Natura Line**.

Combining high cooking with Agramunt nougat tradition, the result is a high result and quality nougat which surely surprises the palate. Txanton carries two varieties of the Natura Range, each comes in 150g box:



**Lunar Thread Nougat**  
Rosemary truffle with crunchy hazelnut and raspberry

**Gin Tonic Nougat**  
Gin Mare lime truffles and fizzy chocolate



With these chocolates of different varieties, it only proves that the collaboration with the Catalan chef provides the brand with the innovation and sophistication that the firm Vicens was looking for.

Reinventing the chocolate means doing something that nobody has done before, and with the quality base that they have, they could stop to create, to invent, and they have done as they did. There are those who innovate but neglect quality or cannot maintain it. Vicens claims not to ignore it. Instead, they aim to surprise.



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