Delicious
DIAMONDS
HANDMADE CHOCOLATE

AMBER NOIR

PAIRING CARD

AT THE TABLE

WINE

Moscatel de Setúbal “Alambre”

Setúbal, Portugal

Orange, dried apricot and honey notes that echo the caramel; the sweetness balances the bitter cacao and follows the passion-fruit acidity. Serve at 10–12 °C.

SPIRIT

Cognac VSOP (Rémy Martin)

Cognac, France

Dried fruit, vanilla and oak that soften the passion-fruit acidity and contrast elegantly with the dark chocolate. Serve neat, at room temperature.

TEA

Roasted Oolong

Formosa Island (Taiwan)

Roasted caramel notes that dialogue with the ganache, while its lightness refreshes the tropical acidity between bites. Serve at 85–90 °C.