Delicious
DIAMONDS
HANDMADE CHOCOLATE

COCOMOND DIAMOND GRAND

PAIRING CARD

AT THE TABLE

WINE

Bual Madeira

Madeira, Portugal

Dried-fruit, caramel and orange-peel notes that embrace the almond and coconut; the sweetness wraps the white ganache and balances the bitter cacao. Serve at 13–15 °C.

SPIRIT

Amaretto (Disaronno)

Saronno, Italy

Its almond flavour echoes the bonbon's almond directly, with a silky sweetness that bridges the white chocolate. Serve neat or over ice.

TEA

Rooibos

Cederberg, South Africa

Naturally sweet, velvety and caffeine-free, with nutty notes that follow the coconut and almond in a comforting register. Serve at 90–95 °C.