



Seven Shades of Chocolate Passion – chocoMe Introduces New Flavours

Having recently added further international awards to its growing collection of accolades, on September seven chocoMe will introduce seven new chocolate specialties to passionate devotees of chocolate.

chocoMe Petit 9 - Bite-sized dark chocolate squares with gin-flavoured chocolate filling

chocoMe is expanding its family of **Petit** products (bite size chocolate squares) with the first alcohol-infused product in the history of the brand. **Petit 9** takes a velvety smooth chocolate-based, gin-flavoured filling and coats it with sophisticated French dark chocolate. To make the combination even more exquisite, there are highlights of juniper (the berries which define the flavour of gin) and refreshing kaffir lime among the many flavours of this chocolate desert. Whereas previous Petit products came in boxes of 21 squares, the elegant new packaging hides nine crunchy chocolate bits.



chocoMe Entrée

Entrée, the classic chocoMe chocolate bar returns with five new flavours and a twist: each new variant is based on freeze-dried blueberry yoghurt, the refined base motif of a popular chocoMe dragées (Freeze-dried blackcurrant coated with blueberry yogurt and white chocolate).

G124 - Valrhona 66% dark chocolate, freeze-dried blackberry, freeze-dried raspberry pieces, freeze-dried blueberry yoghurt

G125 - chocoMe 41% milk chocolate, freeze-dried strawberry slices, freeze-dried whole raspberry, freeze-dried blueberry yoghurt

G126 - chocoMe 34% white chocolate, freeze-dried whole raspberry, freeze-dried blackberry, freeze-dried blueberry yoghurt

MG139 - Valrhona 66% dark chocolate, pistachio from Bronte, freeze-dried blackberry, freeze-dried blueberry yoghurt

MG140 - chocoMe 41% milk chocolate, freeze-dried strawberry pieces, pistachio from Bronte, freeze-dried blueberry yoghurt



chocoMe hot chocolate with hazelnuts

chocoMe first introduced its line of hot chocolates in the 2019 Autumn/Winter season. The popular product line now welcomes its newest member, a delicacy of the highest quality which marries milk chocolate of high cocoa content with seductive gianduja made with Piemonte hazelnuts.



Once again, chocoMe makes sure that the coming season will be filled with sweets surprises, new favourites and sophisticated gifts.

Chocolates can be purchased here:

www.chocome.hu

Further information:

chocoMe Kft.

1135 Budapest Kisgömb utca 23.

marketing@chocome.hu

Sajtókapcsolat:

LanceCom Kommunikáció

lancecom@lancecom.hu

+36 1 311 9152