



THE SWEETEST TEMPTATION!

It is well known that Belgian chocolate enjoys by far the most excellent reputation in the world. A title of nobility it owes to the perfect alchemy between the quality of its ingredients and a know-how the whole world envies us.

Our MACAYA chocolate liqueur is the result of a collaboration with the ambassador of Belgian chocolate, the chocolate maker Jean-Philippe Darcis, and combines perfectly the most authentic aromas of cocoa beans with a rich and unctuous cream.

This tasty 100% organic creation owes its name to the national park in the south of the Republic of Haiti bordered by the Trinitario cocoa plantations. For Haiti, it is one of the most important areas for biodiversity conservation.

MACAYA®

PREMIUM ORGANIC BELGIAN CHOCOLATE LIQUEUR



COLOUR:

Light brown

AROMA:

Exquisite and subtle fragrances of cocoa.

TASTE:

Harmonious, rich and tasty fusion between cocoa bean and cream.

CONSUMPTION:

Macaya chocolate cream can be enjoyed pure, on ice or hot and is also an ideal base for long drinks, cocktails and desserts.

STORAGE:

We recommend that you store the liqueur vertically, cool and away from the light. Best served within 4-5 months after opening. Keep open bottles in the fridge.



Agriculture biologique UE
EU biological agriculture
EU biologische landbouw
BE-BIO-01 CERTISYS

DENOMINATION	CONT.	ALC. VOL %	ART. N°	BOTTLE / BOX	BOXES x LAYER	BOXES/ PALLET	EAN CODE BOTTLE EAN CODE BOX
MACAYA CREAM LIQUEUR	50 cl	15 %	0012040	6	19 x 5	95	5411772003567 5411772003574