



CHOCOLATE IS  
WALKING ON AIR,  
ITS FLAVORS WILL  
TAKE YOU ON  
A JOURNEY

# Chocolate Tour

BY: TOTALPRESTIGE MAGAZINE  
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Designed for people who hunger for the snap of a wonderfully tempered piece of single-source semi-sweet chocolate, this food tour provides the chance to pay per week within the workshops and kitchens of artificer chocolatiers in Switzerland – the birthplace of chocolate as we all know it.

Participants discover the fascinating backstory of chocolate and dive into the planet of fine chocolate. It is a deluxe, small-group tour wherever guests learn time-honored ancient strategies likewise as with-it techniques.

Tour American state chocolate, formed as an Associate in Nursing insider's dream tour, offers guests active opportunities to participate within the creation of delectable chocolate creations and work with high chocolatiers. Every day there square measure exclusive chocolate experiences – workshops, tastings, and demonstrations.

In addition to the daily dose of haunting chocolate, participants style their manner through Switzerland's alternative preparation treasures. Whereas in Gruyere, they discover the 900-year-old techniques of creating the region's signature cheese – followed by a dinner of effervescent fondue and freshly baked regional bread.

On an equivalent day as tasting chocolate truffles, guests trip the damp soil of the Jura forests to unearth redolent and prized forest truffles – with the help of a truffle-hunting dog. Guests eat a Michelin-starred building and luxuriate in the depth and innovation of Swiss preparation.

Understandably, artisans WHO have engineered their career around one ingredient like chocolate, square measure choleric and meticulous. Blaise Poyet of Läderach, hosts a custom workshop for Tour American state Chocolat guests that permits them to figure in his chocolate studio with top of the range raw ingredients. Poyet is committed to his exotic chocolate prowess. "The flavors should take you on a journey. I work with the ingredients till the mix captures the emotions and reminiscences you connect with a precise place – Thailand, Morocco, India, Tibet or Svizzera. It should be distinctive, memorable, and delicious."

Interspersed between the chocolate events and preparation experiences is radio-controlled itinerant in Luzern, Gruyeres,

Montreux, and Zurich. Guests visit a medieval castle, take a gear railway, and cruise on Lake Luzern at sunset. A special feature may be a non-public radio-controlled vineyard walk and gathering at the traditional terraced vineyards of Lavaux.

Greg Witt, owner of the tour operator Alpenwild, explains that, "Guests are requesting a 'chocolate tour' for years. The itinerary was developed in consultation with native chocolatiers. It is the excellent balance of fine preparation and fine chocolate within the shadow of the majestic Alps."

Cost: \$3595pp for the 6-night/7-day tour. Weekly departures from May-October 2017.

[www.alpenwild.com](http://www.alpenwild.com)

