THE CACAO EXPERIENCE TOUR BY CAR

Everyone is familiar with chocolate, most people love it, but how many people really know what the origins of chocolate are? Chocolate is made from the seeds of the cacao fruit which grows on a cacao tree. And some of the best, highest-quality cacao trees in the world are grown right here in the Mekong Delta!

Our tour will take you by private car (maximum 3 passengers per trip) to one of the largest cacao processing plants in the Mekong Delta. Here you will receive a guided tour by the general manager of Grand Place Puratos, one of the world's largest chocolate manufacturers, who is not only perfectly fluent in French and English but also extremely knowledgeable on the subject of cacao. She will explain to you the entire process and answer any of your industry-specific questions with perfect insight. While the manufacturing of the actual chocolate is done primarily in Europe and North America, you will see where and how it all starts. Please note that this is not a visit to a chocolate manufacturing plant, but a cacao seeds processing plant.

After this visit, we will continue our trip to a local, Vietnamese-speaking, artisan cacao fruit processor, who supplies some of the best chocolate makers in the world with processed cacao seeds. This man is also a chocolate maker himself and therefore familiar with the basic process, which he will share with you.

You will see at his small farm the process of how cacao is harvested from the tree and what the fruit looks like. You will be invited, during the harvesting season, to taste the flesh of the delicious fresh cacao fruit. And you will be able to observe different cacao tree varieties at his farm and acquire a basic understanding of their quality differences.

You will also witness, at close hand, the artisan process by which the cacao fruit's seeds, that is, the component which is used to make cacao, are extracted from the cacao fruit, and then fermented, dried, roasted, winnowed, and finely ground to obtain both cacao powder (solids) and cacao butter (liquids).

You will also be invited to taste some "cacao wine", that is, the fermented cacao fruit fortified with local single-distilled rice spirit.

Each visitor will be given a 60 grams box of some of the finest dark chocolate made from this special man's cacao upon return to the lodge.

The duration of this tour is approximately 4 hours, including one hour of transit time by car, to and from the lodge.

Note: This tour is only available during the cacao harvesting season. In addition, this tour can only be conducted on Saturdays and Sundays.

Dong 2,500,000 per trip (4 to 5 hours / (1 to 3 adults)