EXCEPTIONAL PASSION DESERVES EXCEPTIONAL CHOCOLATE

COLLECTION

CHOCOLATE BONBONS AND SWEET TREATS 2018 - 2019

VALRHONA

LET'S IMAGINE THE BEST OF CHOCOLATE®

CREATING AN INCOMPARABLE TASTE EXPERIENCE

VALRHONA CHOCOLATE BONBONS GUARANTEE...

... An intense chocolate flavor which has been created with respect for workers and the Earth's resources.

Take a round-the-world trip with our sourcing team: They have selected the very best cocoas just for you, offering you a whole host of flavors.

Our Live Long sustainable development scheme has been built on many years of commitment, and it includes a series of ambitious objectives for cocoa, the environment, gastronomy, and our stakeholders. This is our way of ensuring we all build Valrhona's future together. Explore the scheme in full at valrhona.com

... Artisanal craftsmanship that melds traditional and innovative expertise. Each bonbon and its decoration are made mostly by hand, which means that each one is unique.

... 100% French designs and production.

Our Tain l'Hermitage workshops are staffed by 70 operators and decorators, who all work with pride and passion deep in the heart of the Rhone Valley.

... A wide range which fits in beautifully with all kinds of occasions, and which can be adapted to every moment of the year and every taste.

It is suited to and hotly anticipated by every market which prizes taste and excellence.

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DELICIOUS

NEW PRODUCTS

COLLECTION

NEW

In 2018, Valrhona paid tribute to its confectioner's roots and launched a range of luxury fruit pastes. ***These authentic products use real fruit pulp, making them intensely flavorsome.***

FRUIT PASTES

ASSORTIMENT PÂTES DE FRUITS - 6 VARIETES

19826

- *A fresh, tangy fruit flavor coated in a fine layer of caster sugar*
- *A soft texture*
- *192 pieces*

BLACKCURRANT – BURGUNDY
32 pieces

RASPBERRY – NORMANDY
32 pieces

VINEYARD PEACH – DRÔME
32 pieces

APRICOT – DRÔME
32 pieces

MIRABELLE PLUM – LORRAINE
32 pieces

LEMON – CORSICA
32 pieces

OUTSTANDING FLAVOR

- Fruit is the key ingredient here, and 83% of it comes from fresh produce.
- Fruit with special origins (Corsica, Drôme and Normandy) and IGP status for our Mirabelle Plums from Lorraine.
- Products made using fresh fruit.

100% NATURAL COLORS AND FLAVORS

- No artificial flavors.
- No artificial colors.

* In accordance with accepted French standards for use** IGP (Indication Géographique Protégée): Protected Geographical Indication, refers to Mirabelle Plums from Lorraine.

ESSENTIALS

Colorful boxes to show off and protect your fruit pastes.

13620
11 X 11 X 2cm
BATCH OF 10
CONTAINS 9
FRUIT PASTES
SMALL BOX

13621
17 X 10 X 2cm
BATCH OF 10
CONTAINS 18
FRUIT PASTES
LARGE BOX

ESSENTIALS

ALL YEAR ROUND

P.10 GANACHES
P.14 PRALINES
P.18 NUTS AND CANDIED FRUIT
P.20 GRANITÉS AND POP
P.21 PETITS DÉLICES

COLLECTION

GANACHES

These ganaches are a velvety blend of cream and chocolate, that gives way to a melting texture.

FRUIT GANACHES

A whole range of gourmet delights to suit everyone's tastes: Pear, blackcurrants, coconut and much more besides.

3506 · DARK

CARAFRUTTI GRIOTTE

MILK CHOCOLATE GANACHE WITH CARAMELIZED MORELLO CHERRY PULP
• *Notes of fruit and caramel*

1426 · DARK

GANACHE CASSIS

BLACKCURRANT PULP GANACHE
• *Tangy red berry notes*

375 · DARK

GANACHE MANDARINE

MANDARIN FLAVORED GANACHE
• *Subtle citrus notes*

421 · DARK

GANACHE POIRE

PEAR FLAVORED GANACHE
• *Intense fruit notes*

372 · DARK

CARAFRUTTI ABRICOT

MILK CHOCOLATE GANACHE WITH CARAMELIZED APRICOT PULP
• *Notes of fruit and caramel*

385 · MILK

CARAFRUTTI COCO

MILK CHOCOLATE GANACHE WITH CARAMELIZED COCONUT PULP
• *Notes of fruit and caramel*

3022 · WHITE

IVOIRE CASSIS

BLACKCURRANT PULP GANACHE
• *Tangy red berry notes*

12987 · DULCEY

BANANE PASSION

BANANA AND PASSIONFRUIT GANACHE
• *Coated with Blond Dulcey*
• *Blond and dark decoration*

9304 · DARK

CARAFRUTTI POIRE

WILLIAMS PEAR GANACHE
• *Ripe yellow fruit notes*

9305 · MILK

CARAFRUTTI CITRON

CARAMEL AND LEMON GANACHE
• *Tangy fruit notes with sweet, creamy caramel*

Available from 09/10/18 to 12/31/18

PURE GANACHES

Bold, pure chocolate to delight aficionados.

376 · DARK

GUANAJA AMER

GUANAJA 70% GANACHE
• *Powerful flavors with a long finish*
• *Fruity notes*

383 · DARK

CARAÏBE

CARAÏBE 66% GANACHE
• *Aromatic, with a long finish*
• *Sweet, fruity notes*

368 · DARK

PALET OR

GUANAJA 70% GANACHE
• *Decorated with gold leaf*
• *Powerful flavors with a long finish*

386 · MILK

GUANAJA LACTÉE

GUANAJA LACTÉE 41% GANACHE
• *Sweet, fruity notes*

1423 · MILK

JIVARA ALIZÉ

JIVARA 40% GANACHE
• *Caramel and vanilla notes*

404 · MILK

PALET ARGENT

A "CREOLE" GANACHE MIXING DARK AND MILK CHOCOLATES
• *Decorated with silver leaf*
• *Notes of caramel and milk*

GRAND CRU DE TERROIR

For many years, Valrhona's sourcing team has been travelling the world on the lookout for the best and finest cocoa. Now, they know cocoa-producing countries' most outstanding plantations right down to their smallest detail. With its Grand Cru de Terroir range, Valrhona is offering you chocolates with unique flavors that truly represent their plantation of origin.

www.valrhona.com

PURE "GRANDS CRUS" GANACHES

Refined, elegant 100% chocolate decorations. An all-new collection, ideal for gift boxes.

7372 · DARK · PURE BRAZIL

GANACHE GRAND + MACAÉ

MACAÉ 62% GRAND CRU DARK CHOCOLATE GANACHE
• *Notes of dried apricots and black tea*

7373 · DARK · PURE MADAGASCAR

GANACHE GRAND CRU MANJARI

MANJARI 64% GRAND CRU DARK CHOCOLATE GANACHE
• *Tangy red berry notes*

7374 · DARK · PURE GHANA

GANACHE GRAND CRU NYANGBO

NYANGBO 68% GRAND CRU DARK CHOCOLATE GANACHE
• *Rounded chocolatey notes with a hint of mild spices*
• *Smooth and chocolatey*

7375 · DARK · MARIAGE DE GRANDS CRUS

GANACHE GRAND CRU ABINAO

ABINAO 85% GRAND CRU DARK CHOCOLATE GANACHE
• *A subtle hint of bitterness enhanced by forceful tannins*
• *Powerful tannin flavors*

COLLECTION

GANACHES

These ganaches are a velvety blend of cream and chocolate, that gives way to a melting texture.

SPICED GOURMET GANACHES

These chocolates' spicy, sweet aromatics will bowl over lovers of original flavors.

366 DARK

CAFÉ NOIR

COFFEE GANACHE
- *Decorated with coffee flavored chocolate*
- *Arabica notes*

390 WHITE

CAFÉ CRÈME

COFFEE GANACHE
- *Decorated with coffee flavored chocolate*
- *Arabica notes*

2548 DARK

GANACHE MOKA

ETHIOPIAN MOKA COFFEE GANACHE
- *Decorated with a coffee bean design transfer*
- *Highly aromatic*

4295 DARK

MYRIADE

A CARDAMOM INFUSED COFFEE GANACHE ON AN ORANGE PASTE BASE
- *Decorated with fruit pieces and coffee flavored chocolate*
- *Arabica notes with a slight tang*

2545 DARK

GANACHE THÉ JASMIN

GANACHE INFUSED WITH CHINESE JASMINE GREEN TEA
- *Decorated with a tea-leaf transfer*
- *Highly flowery notes*

9377 DARK

GANACHE THÉ

A HARMONIOUS BLEND OF TANGY MACAÉ GANACHE AND FRESH, FLOWERY TEA NOTES
- *Decorated with Ivoire chocolate*

9381 DARK

CARAMEL SALÉ NOIR

SALTED CARAMEL GANACHE
- *Decorated with sugar*
- *Caramel notes*

4683 MILK

CARAMEL SALÉ LAIT

SALTED CARAMEL GANACHE
- *Decorated with sugar*
- *Caramel notes*

495 DARK

CHAPKA NOIR

DARK CHOCOLATE GANACHE
- *Decorated with almond pieces*
- *Flavor with a long finish*

1424 MILK

CHAPKA LAIT

MILK CHOCOLATE GANACHE
- *Decorated with almond pieces*
- *Subtle caramel and vanilla notes*

498 MILK

DOUCE AMANDE

A "CREOLE" GANACHE MIXING DARK AND MILK CHOCOLATES AND FLAVORED WITH ALMONDS
- *Almond shaped*

9379 DARK

GANACHE PIMENT D'ESPELETTE

AN ORIGINAL COMBINATION OF CHOCOLATEY GANACHE AND THE UNMISTAKABLY HOT NOTES OF ESPELETTE PEPPER
- *Warm, spicy notes*
- *Yellow decoration*

380 DARK

GANACHE MARRONS

CHESTNUT CREAM GANACHE
- *Chestnut shaped*
- *Vanilla notes*

496 DARK

MENTHE VIVE

MINT FLAVORED GANACHE
- *Intense, fresh notes*

2547 MILK

GANACHE VANILLE

VANILLA EXTRACT FLAVORED GANACHE
- *Decorated with a vanilla pod transfer*
- *Spicy notes*

2546 MILK

GANACHE CANNELLE

CINNAMON FLAVORED GANACHE
- *Decorated with a cinnamon stick transfer*
- *Spicy notes*

7883 WHITE

GANACHE GRAND MARNIER®

GRAND MARNIER® FLAVORED GANACHE
- *Decorated with dark chocolate*

from 09/10/18 to 12/31/18

PRALINES

Praline is made by grinding nuts, sugar and a hint of vanilla together as coarsely or finely as we need for our creations.
The texture can be firm, melt-in-the-mouth or even crunchy and crispy.

PURE PRALINES

Pure, intense praline flavors with a real nutty taste.

3289 **DARK**

PRALINÉ DOUCEUR NOIR

ALMOND AND HAZELNUT PRALINE
- *A fine balance of nutty flavors with a touch of caramel*

10877 **DARK**

PRALINÉ NOISETTE 55% NOIR

FRUITY PRALINE WITH ITALIAN HAZELNUTS 55%
- *Powerfully aromatic fresh hazelnuts*

3019 **DARK**

PRALINÉ INTENSE NOIR

INTENSE ALMOND AND HAZELNUT PRALINE
- *Decorated with a dash of Ivoire chocolate*
- *Intense notes of caramelized nuts*

3023 **DARK**

GIANDUJA NOISETTE

MILK GIANDUJA WITH HAZELNUT PIECES
- *Intensely nutty*
- *A velvety texture*

12998 **MILK**

PRALINÉ PÉCAN

- *Pecan praline center*
- *Dark chocolate decoration*
- *A smooth, velvety texture*

13002 **MILK**

PRALINÉ PISTACHE

- *A pistachio praline center with crêpe dentelle*
- *Green decoration*
- *A crispy texture*

3020 **MILK**

PRALINÉ INTENSE LAIT

INTENSE ALMOND AND HAZELNUT PRALINE
- *Decorated with a dash of dark chocolate*
- *An intense nutty flavor with toasted notes*

402 **MILK**

CARRÉ PRALINÉ LAIT

ALMOND PRALINE
- *Decorated with dark chocolate*
- *A fine balance of nutty and caramel flavors*

9219 **MILK**

PRALINÉ FRUITÉ CRAQUANT

EXCEPTIONAL, MELT-IN-THE MOUTH ALMOND AND HAZELNUT PRALINE
- *Crunchy pieces revealing intense notes of almond and lightly toasted hazelnuts*

3505 **WHITE**

PRALINÉ INTENSE IVOIRE

INTENSE ALMOND AND HAZELNUT PRALINE
- *Decorated with a dash of dark chocolate*
- *An intense nutty flavor with toasted notes*

10879 **WHITE**

PRALINÉ AMANDE NOISETTE 60% IVOIRE

FRUITY PRALINE WITH SPANISH ALMONDS AND ITALIAN HAZELNUTS 60%
- *A harmonious combination of nutty notes and an intense melting texture*

369 **WHITE**

CARRÉ PRALINÉ IVOIRE

ALMOND PRALINE
- *Decorated with dark chocolate*
- *A fine balance of nutty and caramel flavors*

Available from 09/10/18 to 12/31/18

371 **DARK**

MALAKOFF NOIR

ALMOND AND HAZELNUT PRALINE
- *Decorated with almond pieces*
- *Nutty notes*

427 **MILK**

MALAKOFF LAIT

ALMOND AND HAZELNUT PRALINE
- *Decorated with almond pieces*
- *Nutty notes*

11701 **DARK**

GRETA NOIR

ALMOND AND HAZELNUT PRALINE
- *Decorated with almond pieces*
- *Nutty notes*

11702 **MILK**

GRETA LAIT

ALMOND AND HAZELNUT PRALINE
- *Decorated with almond pieces*
- *Nutty notes*

PRALINES

Praline is made by grinding nuts, sugar and a hint of vanilla together as coarsely or finely as we need for our creations. The texture can be firm, melt-in-the-mouth or even crunchy and crispy.

GOURMET PRALINES

A variety of gourmet combinations with a praline base note to satisfy all tastes.

1869 DARK

RINETTE NOIRE

HAZELNUT PRALINE AND ALMOND PIECES
- *Decorated with milk chocolate*
- *A very fine, crunchy texture*

405 MILK

RINETTE LAIT

HAZELNUT PRALINE AND ALMOND PIECES
- *Decorated with dark chocolate*
- *A very fine, crunchy texture*

9953 DULCEY

RINETTE DULCEY

HAZELNUT PRALINE AND ALMOND PIECES
- *Decorated with dark chocolate*
- *A very fine, crunchy texture*

1870 WHITE

RINETTE IVOIRE

HAZELNUT PRALINE AND ALMOND PIECES
- *Decorated with dark chocolate*
- *A very fine, crunchy texture*

FRUITY PRALINES

All the sweetness of praline combined with a forceful fruit flavor.

3021 DARK

PRALINÉ ORANGE

ALMOND AND ORANGE NIB PRALINE
- *Tangy, fruity notes*

9947 MILK

PRALIGOURMAND

ALMOND AND HAZELNUT 60% PRALINE COMBINED WITH CINNAMON AND FRENCH SUCCÈS BISCUIT PIECES
- *Decorated with dark chocolate flakes*
- *An intense nutty flavor delicately enhanced with cinnamon and a crispy texture*

4297 DARK

PRALINÉ CRAQUANT

INTENSE ALMOND AND HAZELNUT PRALINE WITH CRISPY CEREAL PIECES
- *Decorated with milk chocolate*
- *An intense note of toasted nuts*
- *A crispy texture*

417 DARK

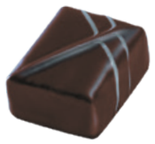
PRALINOUGAT

ALMOND PRALINE AND MONTÉLIMAR NOUGAT PIECES
- *Honey notes*
- *A crunchy texture*

1425 MILK

PRALINÉ NOUGATINE

ALMOND PRALINE WITH PIECES OF CRUNCHY NOUGATINE
- *Notes of nut and caramel*
- *A very crunchy texture*



4299 DARK

PRALICOCO

ALMOND AND COCONUT PRALINE
- *Decorated with Ivoire chocolate*
- *A nutty flavor with fruity notes*

4298 DARK

ARWEN

MILK GIANDUJA AND BRETON-STYLE BISCUIT PIECES
- *Nutty notes*
- *A melting texture with crispy pieces*

1875 DARK

PRALIFEUILLETÉ NOIR

ALMOND PRALINE AND CRÊPE DENTELLE BISCUIT PIECES
- *Toasted notes*
- *Crispy*

1876 MILK

PRALIFEUILLETÉ LAIT

ALMOND PRALINE AND CRÊPE DENTELLE BISCUIT PIECES
- *Toasted notes*
- *Crispy*

15195 MILK

PRALINÉ TONKA

ALMOND AND HAZELNUT PRALINE WITH TONKA BEANS
- *Decorated with cocoa nibs*
- *A smooth, velvety texture*

3024 MILK

GIANDUJA CITRON

LEMON FLAVORED MILK GIANDUJA
- *Tangy notes*
- *A velvety texture*

Available from 09/10/18 to 12/31/18

COLLECTION

FRUITY

Crunchy, soft or melting textures.
A favorite of gourmet sensation aficionados.

NUTS AND CANDIED FRUIT

The versatility of nuts and candied fruit always makes for new taste sensations.

11416
DARK

MÉDITERRANÉEN NOIR

DARK CHOCOLATE PALET WITH ORANGE PEEL, APRICOT, HAZELNUT AND PISTACHIO
- *Fruity, with nutty notes*
- *A crunchy texture*

11417
MILK

MÉDITERRANÉEN LAIT

MILK CHOCOLATE PALET WITH ORANGE PEEL, APRICOT, HAZELNUT AND PISTACHIO
- *Fruity, with nutty notes*
- *A crunchy texture*

11982
DULCEY

MÉDITERRANÉEN DULCEY

DULCEY PALET WITH ORANGE PEEL, APRICOT, HAZELNUT AND PISTACHIO
- *Fruity, with nutty notes*
- *A crunchy texture*

2094
DARK

NOUGAT

MONTÉLIMAR NOUGAT
- *Notes of honey and nuts*
- *A soft texture*

2093
MILK

CROQUANT NOUGATINE LAIT

ALMOND NOUGATINE
- *Decorated with almond pieces*
- *Notes of nut and caramel*
- *Very crunchy*

2092
DARK

CROQUANT NOUGATINE NOIR

ALMOND NOUGATINE
- *Decorated with almond pieces*
- *Notes of nut and caramel*
- *Very crunchy*

360
DARK

ALICANTE

PISTACHIO AND ALMOND CREAM
- *Green decoration*
- *A finely balanced nutty flavor*
- *A velvety texture*

3509
DARK

BRIN D'AMANDE NOIR

ALMOND PASTE 50%
- *A nutty flavor and bitter almond notes*

367
DARK

ORANGETTE

SLIVER OF CANDIED ORANGE PEEL
- *Fruity, tangy notes*

8395
DARK

CITRONNETTE

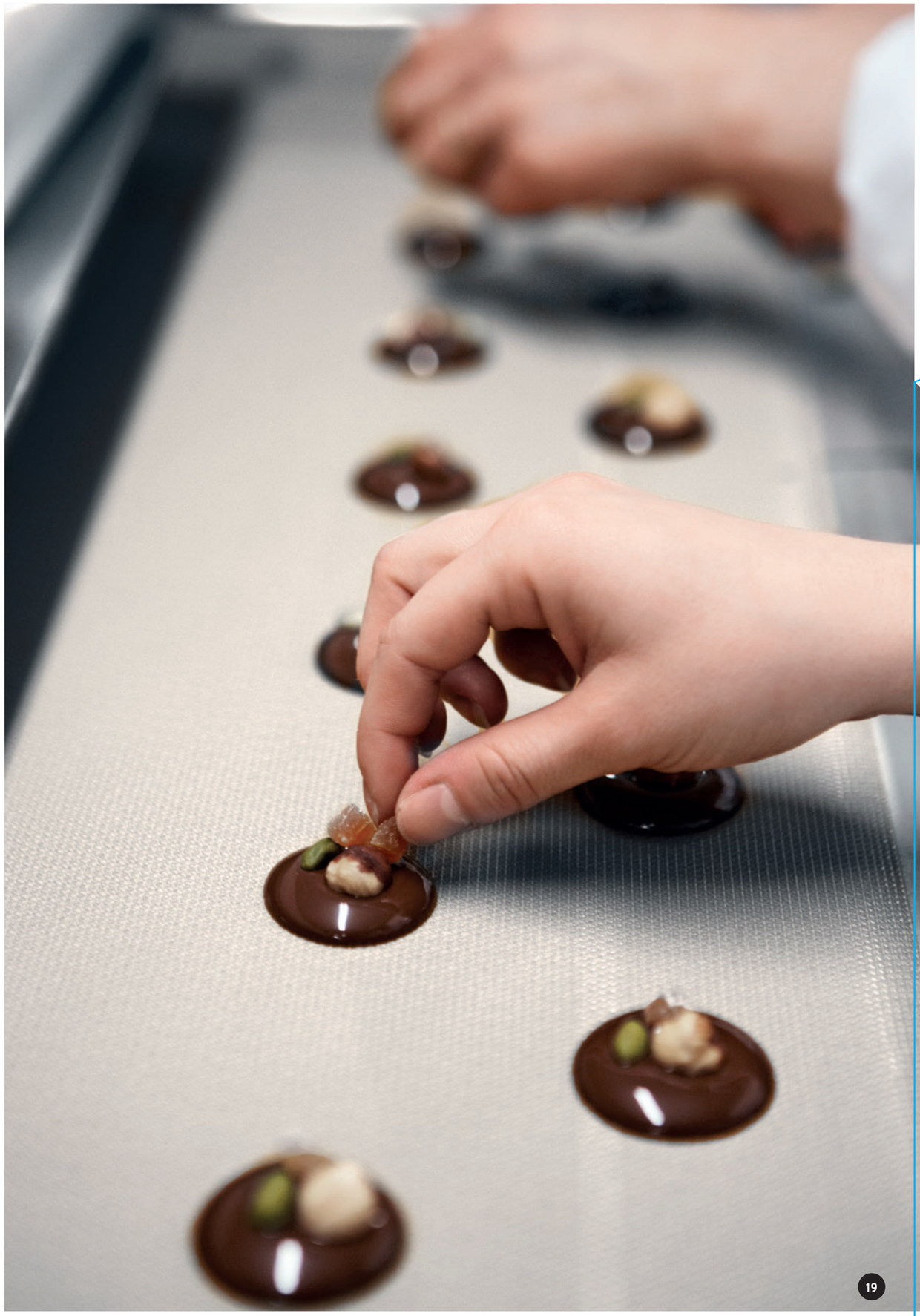
SLIVER OF CANDIED LEMON PEEL
- *Deliciously bitter with zesty notes*

8396
DARK

GINGEMBRETTE

SLIVER OF CANDIED GINGER
- *All the powerful freshness of ginger*

Available from 09/10/18 to 12/31/18



COLLECTION

EXCLUSIVES

Chocolates crafted using traditional artisanal delicacies and decorated with attractive, creative little touches.

GRANITÉS

A refreshing liquid texture.

5727 DARK

GRANITÉ FRUITS ROUGES - VIOLETTE

REDCURRANT AND BLACKCURRANT GANACHE FLAVORED WITH VIOLETS
- *Decorated with violet pieces*
- *Fruity, tangy notes*
- *A melting texture*

5115 DARK

GRANITÉ GRUÉ

DARK CHOCOLATE GANACHE INFUSED WITH COCOA NIBS
- *Decorated with cocoa nibs*
- *Powerful flavors with a long finish*

5117 DARK

GRANITÉ FRAMBOISE LITCHI

RASPBERRY AND LYCHEE GANACHE
- *Decorated with red berry flakes*
- *Fruity, tangy notes*
- *A melting texture*

5116 MILK

GRANITÉ PRALINÉ FRUITÉ

FRUITY ALMOND AND HAZELNUT PRALINE
- *Decorated with almond pieces*
- *Nutty notes*

8363 MILK

GRANITÉ PASSION

PASSIONFRUIT GANACHE
- *Decorated with yellow fruit flakes*
- *The tangy freshness of passionfruit*
- *An exceptional melting texture*

9848 DULCEY

GRANITÉ DULCEY

GRAND CRU JIVARA 40% MALT MILK CHOCOLATE GANACHE
- *Decorated with caramelized pecan pieces*
- *A gourmet combination of malt flavor and the biscuit notes of Dulcey chocolate*

POP

Pop chocolates are as ravishing visually as they are on your clients' taste buds.

12069 DARK

POP MACAÉ

PURE BRAZIL MACAÉ 62% GRAND CRU DARK CHOCOLATE GANACHE
- *Decorated with a transfer*

12067 DARK

POP FRAMBOISE

RASPBERRY GANACHE
- *Decorated with a transfer*

12071 MILK

POP PASSION

PASSIONFRUIT GANACHE
- *Decorated with a transfer*

12073 MILK

POP NOISETTE

HAZELNUT GANACHE
- *Decorated with a transfer*

Available from 09/10/18 to 12/31/18

PETITS DÉLICES

Chocolates inspired by delicious traditional pastries. Attractive shapes and decorations.

9945 DARK

ÉCLAIR CAFÉ

IVOIRE CHOCOLATE GANACHE AND A COFFEE FLAVOR
- *Decorated with milk chocolate*
- *Notes of milky coffee and a creamy texture*

9935 MILK

ÉCLAIR VANILLE

IVOIRE CHOCOLATE GANACHE WITH VANILLA EXTRACT
- *Decorated with Ivoire chocolate*
- *Intense vanilla notes with a melting texture*

9943 MILK

ÉCLAIR CHOCOLAT

DARK CHOCOLATE GANACHE
- *Decorated with dark chocolate*
- *Powerfully chocolatey with a melting texture*

6088 DARK

INSPIRATION PAIN D'ÉPICES

ALMOND PASTE, CANDIED ORANGE PEEL, HONEY AND 7 SPICES
- *Decorated with fruit pieces*
- *A soft texture*
- *Fruity and spicy notes*

4678 DARK

TARTE AU CHOCOLAT

GRAND CRU GUANAJA 70% DARK CHOCOLATE GANACHE SPRINKLED WITH BISCUIT PIECES
- *Powerful flavors with a long finish*
- *A melting texture with crispy pieces*

4677 MILK

TARTE TATIN

CARAMELIZED APPLE GANACHE FLAVORED WITH VANILLA
- *Caramel texture*

12989 DULCEY

TARTE POIRE CANNELLE

PEAR GANACHE FLAVORED WITH CINNAMON
- *Coated with Blond Dulcey*
- *Milk chocolate decoration*

5120 DARK

CRÈME CARAMEL

VANILLA FLAVORED CARAMEL GANACHE
- *Decorated with brown sugar*
- *Vanilla notes*
- *A melting texture*

5728 MILK

TIRAMISU

IVOIRE CHOCOLATE GANACHE, TIRAMISU FLAVOR
- *Decorated with chocolate sprinkles*
- *A melting texture*

4674 WHITE

MILLEFEUILLE

VANILLA FLAVORED GANACHE ON A GIANDUJA MILK CHOCOLATE AND CRÊPE DENTELLE BASE
- *Decorated with dark chocolate*
- *A creamy and crispy texture*

5119 DARK

SUCCÈS

FRUITY ALMOND AND HAZELNUT PRALINE WITH FRENCH SUCCÈS BISCUIT
- *Decorated with milk chocolate*
- *Nutty notes*
- *A crispy texture*

4680 DARK

OPÉRA

CARAÏBE 66% DARK CHOCOLATE GANACHE ON A COFFEE FLAVORED ALMOND PASTE
- *Decorated with gold leaf*

5118 MILK

CRUMBLE FRAMBOISE

RASPBERRY GANACHE SPRINKLED WITH BISCUIT PIECES
- *Fruity notes*
- *A melting texture with crispy pieces*

4676 DARK

FORÊT NOIRE

GRAND CRU MANJARI 64% DARK CHOCOLATE GANACHE WITH MORELLO CHERRIES
- *Decorated with dark chocolate flakes*
- *Fruity notes and a hint of liqueur*

Available from 09/10/18 to 12/31/18

STAND-OUT CHOCOLATES

TO ENLIVEN YOUR CHOCOLATE BONBON RANGE

| **P.24** PROMESSES

COLLECTION

PROMESSES

The Haute Confiserie Valrhona Collection includes 14 of the finest chocolate bonbons.

PROMESSES

All the delicacy of chocolate is revealed in a collection rich with promise…

11895 **DARK**

PROMESSE PRALINÉ CRÊPE DENTELLE

A MELTING PRALINE CENTER WITH CRUNCHY CRÊPE DENTELLE
- *Decorated with curves of milk chocolate*

9886 **DARK**

PROMESSE CASSIS

DARK CHOCOLATE GANACHE WITH INTENSE NOTES OF CASSIS NOIR DE BOURGOGNE
- *Decorated with a curve of dark chocolate and a dot of pink*

9896 **DARK**

PROMESSE MANJARI FRAMBOISE

A DOUBLE LAYER OF RASPBERRY PASTE AND MANJARI 64% DARK CHOCOLATE GANACHE
- *Decorated with dark chocolate and pink curves*

9955 **DARK**

PROMESSE GUANAJA

GUANAJA 70% DARK CHOCOLATE GANACHE MIXING BITTERNESS WITH WARMER NOTES
- *Decorated with dark chocolate curves*

9957 **MILK**

PROMESSE JIVARA

GRAND CRU JIVARA 40% MILK CHOCOLATE GANACHE WITH A CREAMY TEXTURE
- *Decorated with milk chocolate curves*

11253 **DARK**

PROMESSE GRIOTTE TONKA

A DOUBLE LAYER OF MORELLO CHERRY FRUIT PASTE AND DARK CHOCOLATE AND TONKA BEAN GANACHE
- *Decorated with red and dark chocolate curves*

11251 **DARK**

PROMESSE CITRON VERT

DARK CHOCOLATE GANACHE WITH MEXICAN LIME
- *Decorated with green curves*

9898 **DARK**

PROMESSE CAFÉ ARABICA

DARK CHOCOLATE GANACHE INFUSED WITH ETHIOPIAN COFFEE BEANS
- *Decorated with dark chocolate curves*

9858 **DARK**

PROMESSE PRALINÉ 70% NOIR

FRUITY PRALINE WITH VALENCIA ALMONDS 70% AND A TOASTED ALMOND FLAVOR
- *A rippled decoration*

9861 **MILK**

PROMESSE PRALINÉ 66% LAIT

FRUITY PRALINE WITH SPANISH ALMONDS AND ITALIAN HAZELNUTS WITH AN INTENSE HAZELNUT FLAVOR
- *A rippled decoration*

9929 **MILK**

PROMESSE KALAMANSI

JIVARA 40% MILK CHOCOLATE GANACHE WITH FRESH PHILIPPINE CALAMONDIN NOTES
- *Decorated with a milk chocolate curve and a dot of yellow*

9888 **MILK**

PROMESSE GIANDUJA PASSION

A DOUBLE LAYER OF GIANDUJA, PIECES OF CRÊPE DENTELLE AND JIVARA 40% MILK CHOCOLATE GANACHE WITH PASSIONFRUIT
- *Decorated with milk chocolate and orange curves*

9865 **MILK**

PROMESSE OPALYS VANILLE

OPALYS WHITE CHOCOLATE WITH MADAGASCAN VANILLA POD GANACHE
- *Decorated with curves of Ivoire chocolate*

13007 **DULCEY**

PROMESSE DULCEY CARAMÉLIA

CARAMÉLIA MILK CHOCOLATE GANACHE WITH DELICIOUS BISCUIT AND CARAMEL NOTES
- *Decorated with milk chocolate curves*

PROMESSES

Discover all our artisanal expertise in your luxury chocolate bonbons.

FRAMED BY HAND

Our 9g chocolate bonbons are framed by hand and cut using a slicing machine for an elegant finish.

FRESH PRODUCTS

Recipes made using fruit purees and fresh 35% fat cream, without any artificial or natural flavors.

CHOCOLATES FOR CELEBRATIONS AND CHRISTMAS

WHICH BRIGHTEN UP THE YEAR

P.28 YOUR STORE DURING THE HOLIDAYS
P.29 CHRISTMAS MUST-HAVES
P.30 SCINTILLANTES
P.31 ÉTINCELLES
P.32 ESPRITS DE NOËL
P.33 TRUFFLE-STYLE SPECIALTIES
P.34 CONFISEURS AND CHARDONS
P.36 HEARTS
P.37 CELEBRATING LOVE

ADVICE

YOUR STORE

DURING THE HOLIDAYS

THE ADVANTAGES AND OBJECTIVES OF A PRE-PACKAGED RANGE

Make sure you have lots of those all-important pre-packaged ranges during holiday periods.

1. Save Time & Aid Flow

At busy times of the year, you can give your pre-packaged range lots of visibility by displaying it near the refrigerator. This will make your store more efficient - Something that your customers will undoubtedly appreciate. And on top of all that, it will help draw them to their favorite delicacies.

2. Attract Customers & Liven Up Your Setting

Wherever possible, use themed packaging to guide your customers, as well as colorful, designer boxes that work as top quality gifts.

3. Vary Your Assortment & Format

Offer mixed, well-balanced assortments that will delight your customers.

- A selection based around a coating, such as an essential dark and milk assortment or a 100% dark assortment.
- A selection based around a filling: Why not create some exclusive 100% ganache or praline ranges with all kinds of coatings?
- A selection based around a format: 3 formats of 150g to 500g, each with a clearly displayed price.

BLACKCURRANT – BURGUNDY

RASPBERRY – NORMANDY

VINEYARD PEACH – DRÔME

NEW 2018

MUST-HAVES

FOR CHRISTMAS

Because at Christmas, people love chocolate – But they love other sweet delights just as much!

Fruit paste is an ideal treat that gourmets will not be able to resist during the festive season.

APRICOT – DRÔME

MIRABELLE PLUM – LORRAINE

LEMON – CORSICA

ASSORTIMENT PÂTES DE FRUITS - 6 VARIETES 19826

- *A fresh, tangy fruit flavor coated in a fine layer of caster sugar*
- *A soft texture*
- *192 pieces*

COLLECTION

CHRISTMAS

Glimmering Scintillantes will light up your gourmet moments.

SCINTILLANTES

Valrhona's essential festive range – It's not Christmas without them!

JIVARA LAIT

JIVARA 40% GRAND CRU MILK CHOCOLATE GANACHE
- *Notes of biscuits and nuts, with a melting center*

AMANDE LAIT

A "CREOLE" GANACHE MIXING DARK AND MILK CHOCOLATES AND FLAVORED WITH ALMONDS
- *Sweet, fruity notes*

PRALINÉ LAIT

ALMOND AND HAZELNUT PRALINE
- *A melting texture*

CARAÏBE NOIR

CARAÏBE 66% GRAND CRU DARK CHOCOLATE GANACHE
- *Aromatic, with a long finish*
- *Sweet, fruity notes*

PRALIFEUILLETÉ NOIR

ALMOND AND HAZELNUT PRALINE WITH CRÊPE DENTELLE
- *Nutty notes*
- *Crispy*

CASSIS IVOIRE

BLACKCURRANT PULP GANACHE
- *Tangy notes*

A 5KG ASSORTMENT OF SCINTILLANTES - CHRISTMAS STARS

GANACHE AND PRALINE CHOCOLATES WRAPPED IN CLASSIC FRENCH "PAPILLOTE" STYLE

11504
DARK
MILK
WHITE

Dark

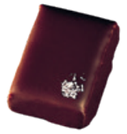
Milk

White

Available from 11/05/18 au 12/31/18

ÉTINCELLES

A festive offer decked in silver and gold, packed with sophisticated little bonbons named after faraway stars.



2397
DARK

ARIÈS

CARAÏBE 66% GRAND CRU DARK CHOCOLATE GANACHE
- *Decorated with a dot of silver*
- *Aromatic, with a long finish*

8393
DARK

OCTANS

GRAND CRU JIVARA 40% MILK CHOCOLATE GANACHE WITH SALTED CARAMEL
- *Decorated with gold and silver flakes*
- *A forceful milk taste with delicate caramel notes*

2394
DARK

ANTHARÈS

MILK CHOCOLATE GANACHE INFUSED WITH EARL GREY TEA (BERGAMOT)
- *Decorated with gold and silver flakes*

3026
DARK

ALTAÏR

HAZELNUT PRALINE 60% WITH PECAN NUT PIECES
- *Delicately decorated with drizzles of dark chocolate and a dot of silver*
- *The intense flavor of toasted nuts*
- *A crunchy texture*

4285
MILK

LYRA

PASSIONFRUIT GANACHE
- *Decorated with gold leaf*
- *A creamy texture*
- *A fine balance of passionfruit and milk notes*

2864
MILK

ORIANA

HAZELNUT PRALINE 60%, CRÊPE DENTELLE AND 5 SPICES
- *Decorated with a dot of silver*
- *An intense nutty flavor with spicy notes*
- *A crispy texture*

2867
MILK

ANDROMA

MILK GIANDUJA WITH HAZELNUT PIECES
- *Decorated with silver flakes*
- *Gourmet notes*
- *A crunchy texture*

2863
MILK

VEGA

HAZELNUT PRALINE 60%
- *Decorated with a dot of silver*
- *An intense toasted nutty flavor with notes of caramel*

2861
WHITE

AURIGA

RED BERRY GANACHE WITH A DASH OF BLACKBERRY LIQUEUR
- *Decorated with gold and silver flakes*

4284
WHITE

POLARIS

MILK CHOCOLATE AND COFFEE GANACHE WITH NOTES OF WHISKY
- *Decorated with a dot of silver*
- *A melting texture*

6823
DARK

ATRIA

MILK GIANDUJA AND BRETON-STYLE BISCUIT PIECES
- *Decorated with gold and silver flakes*
- *A crispy texture*

4687
DARK

PERSEA

HAZELNUT PRALINE AND GRATED COCONUT
- *Decorated with a dot of silver*
- *A melting texture*

3510
DARK

TRUFFE CARAÏBE

CARAÏBE 66% GRAND CRU DARK CHOCOLATE GANACHE
- *Sprinkled with cocoa*
- *A dairy cream ganache with a melting, soft texture*

Available from 09/10/18 to 12/31/18

Available from 11/05/18 au 12/31/18

COLLECTION

CHRISTMAS

The Esprits de Noël Christmas spirit comes alive with these five playful little original shapes.

ESPRITS DE NOËL

Christmas is shaping up nicely with these fun assortments.

11206
DARK

ESPRIT DE NOËL CARAÏBE

WITH CARAÏBE 66% GRAND CRU DARK CHOCOLATE AROMATIC, WITH A LONG FINISH
- *A 5-shape assortment: Star, snowman, pain d'épices, Christmas tree, snowball*

12013
MILK

ESPRIT DE NOËL CARAMÉLIA

WITH CARAMÉLIA 36% MILK CHOCOLATE SOFT, TOP QUALITY GOURMET CHOCOLATES
- *A 5-shape assortment: Star, snowman, pain d'épices, Christmas tree, snowball*

11207
DULCEY

ESPRIT DE NOËL DULCEY

A VELVETY TEXTURE AND BISCUIT TASTE WITH DULCEY 32% CHOCOLATE
- *A 5-shape assortment: Star, snowman, pain d'épices, Christmas tree, snowball*

13008
WHITE

ESPRIT DE NOËL IVOIRE

WITH IVOIRE 35% WHITE CHOCOLATE
- *A 5-shape assortment: Star, snowman, pain d'épices, Christmas tree, snowball*

SEE ALL OUR PACKS ON P. 54

Pre-package Esprits de Noël in our decorative boxes and enchant your customers with all the magic of Christmas.

LARGE DECORATIVE BOX	SMALL DECORATIVE BOX
12513	12512
11.5 x 5cm	8 X 4cm
BATCH OF 10	BATCH OF 10
100g	40g

Esprits de Noël characteristics
Height: 3.5 to 4cm / Width: 3 to 3.5cm / Thickness: 8mm / Unit weight: 5g

Available from 09/10/18 to 12/31/18

TRUFFLES

IN PARADISE

TRUFFE GUANAJA 7364

GUANAJA 70% GRAND CRU DARK CHOCOLATE GANACHE — DARK
- *Powerful flavors with a long finish*
- *A melting center*

TRUFFE TANARIVA CARAMEL 7365

CARAMEL AND GRAND CRU TANARIVA 33% MILK CHOCOLATE GANACHE — MILK
- *A pinch of salt*
- *A melting center*

TRUFFE DULCEY PRALINÉ 11143

FRUITY ALMOND PRALINE 70% — DULCEY
- *Notes of biscuit and nuts in a melting center*

TRUFFE GUANAJA ORANGE 8394

GRAND CRU GUANAJA 70% DARK CHOCOLATE GANACHE FLAVORED WITH ORANGE — DARK
- *Sprinkled with cocoa*
- *A creamy center*
- *A forceful cocoa flavor*

TRUFFE CROUSTIPRALINÉ 7366

FRUITY ALMOND AND HAZELNUT PRALINE WITH CRISPY CEREAL PIECES — DARK
- *Decorated with almond pieces*
- *A crispy texture*
- *A melting center*

TRUFFE RHUM COCO 7370

RUM FLAVORED GANACHE — DARK
- *Decorated with coconut powder*
- *Intense*
- *A melting center*

FAÇON TRUFFE CITRON 7368

LEMON PULP GANACHE — DARK
- *Coated with yellow decoration*
- *Sweet and tangy notes*
- *A melting center*

SEE ALL OUR PACKS ON P. 54

Present your truffles in sophisticated packaging.

22 x 6 x 3cm
6 TRUFFLES
13623

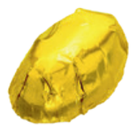
COLLECTION

LIQUEURS

Within the chocolate bonbons, a crystallized sugar shell holds a liquid center.

CONFISEURS

Liqueur-filled candies presented in shiny, colorful paper.



4327 DARK

CONFISEUR MIRABELLE

MIRABELLE EAU-DE-VIE (60%)
- *Presented in shiny yellow paper*
- *Fruity notes*

381 DARK

CERISE & KIRSCH

A CHERRY, KIRSCH (50%) AND A MELTING TEXTURE
- *A molded dark chocolate shell*
- *Presented in shiny red paper*
- *A powerful flavor, with cherry notes*

482 DARK

CONFISEUR COGNAC

COGNAC (60%)
- *Presented in shiny apricot-colored paper*
- *A forceful, sweet flavor with ambergris notes*

486 DARK

CONFISEUR KIRSCH

KIRSCH (50%)
- *Presented in shiny red paper*
- *A powerful flavor, with cherry notes*

481 DARK

CONFISEUR CHARTREUSE

GREEN CHARTREUSE (70%)
- *Presented in shiny green paper*
- *Aromatic notes of herbs and plants*

483 DARK

CONFISEUR FRAMBOISE

RASPBERRY EAU-DE-VIE (60%)
- *Presented in shiny fuchsia paper*
- *Fruity notes*

487 DARK

CONFISEUR POIRE

WILLIAMS PEAR EAU-DE-VIE (45%)
- *Presented in shiny gold paper*
- *Fruity notes*
- *Intense*

484 DARK

CONFISEUR GRAND MARNIER®

GRAND MARNIER® (50%)
- *Presented in shiny orange paper*
- *Orange notes*

3301 DARK

CONFISEURS LIQUEURS SELECTION BOX

2KG SELECTION BOX: RASPBERRY, KIRSCH, PEAR
- *Presented in shiny paper*
- *Fruity notes*

PRESENTATION

ENHANCE YOUR LIQUEURS

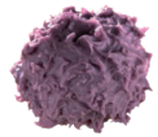
Liqueurs are classic chocolate bonbons appreciated by lovers of intense flavors and fine beverages alike.

Use labels to make these mouth-watering creations stand out and capture chocolate lovers' attention.

Available from 09/10/18 to 12/31/18

CHARDONS

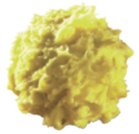
A range of colorful chocolate-coated candies with a distinctive "thistle" shape, for lovers of liqueurs.



467

CHARDON CASSIS

INFUSED WITH CASSIS LIQUEUR (40%) AND BLACKCURRANTS
- *Coated with mauve decoration*
- *An intense red berry taste*



465

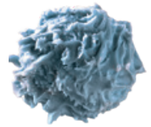
CHARDON MIRABELLE

AGED MIRABELLE EAU-DE-VIE (60%)
- *Coated with yellow decoration*
- *Fruity notes*

462

CHARDON GÉNÉPI

GÉNÉPI (86%)
- *Coated with green decoration*
- *Aromatic plant notes*



464

CHARDON KIRSCH

KIRSCH (50%)
- *Coated with blue decoration*
- *A powerful flavor, with cherry notes*

463

CHARDON GRAND MARNIER®

GRAND MARNIER® (50%)
- *Coated with orange decoration*
- *Orange notes*

461

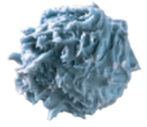
CHARDON FRAMBOISE

RASPBERRY EAU-DE-VIE (60%)
- *Coated with pink decoration*
- *Fruity notes*

SUGGESTION

NON-ALCOHOLIC

AND NOT FORGETTING YOUR CUSTOMERS WHO DON'T HAVE A TASTE FOR LIQUEUR... THE CHARDON PRALINÉ WAS DESIGNED WITH THEM IN MIND!



450

CHARDON PRALINÉ BLEU

HAZELNUT PRALINE AND CARAMELIZED ALMOND PIECES
- *Coated with blue decoration*
- *Caramel notes*
- *A crunchy texture*

11152

CHARDON DULCEY WHISKY CAFÉ

WHISKY (60%) AND COFFEE EXTRACT
- *Coated in Dulcey 32% chocolate*
- *A harmonious combination of malted and toasted flavors with a final hint of biscuit*

466

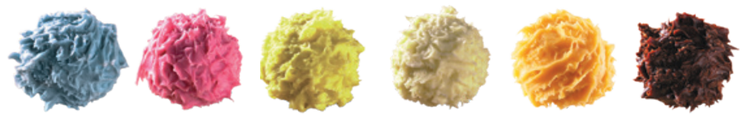
CHARDON POIRE

WILLIAMS PEAR EAU-DE-VIE (45%)
- *Coated in dark chocolate*
- *Fruity notes*
- *Intense*

460

CHARDON ARMAGNAC

ARMAGNAC (60%)
- *Coated in Ivoire chocolate*
- *Sweet, fruity notes*



3300

CHARDONS LIQUEURS SELECTION BOX

4KG SELECTION BOX: ARMAGNAC, RASPBERRY, GRAND MARNIER®, KIRSCH, MIRABELLE, PEAR
- *Coated in colored decorations*
- *Fruity notes*
- *Intense*

Available from 09/10/18 to 12/31/18

CŒUR FRAMBOISE 10757

RASPBERRY GANACHE — DARK
• *Decorated with a pink curve*

CŒUR NOISETTE 10754

HAZELNUT GANACHE — MILK
• Decorated with a curve of dark chocolate

CŒUR PASSION 9316

PASSIONFRUIT GANACHE — MILK
• *Decorated with an orange curve*

BE STILL
MY BEATING

HEART

Get pulses racing, whatever the occasion.

CŒUR VANILLE 9318

GANACHE VANILLE — WHITE
• *Decorated with dark chocolate*

CŒUR JIVARA 4329

JIVARA 40% GRAND CRU MILK CHOCOLATE GANACHE — MILK
• *Caramel and vanilla notes*
• *A classic taste*

CŒUR MANJARI 9314

MANJARI 64% GRAND CRU DARK CHOCOLATE GANACHE — DARK

CŒUR GRAND MARNIER® 4330

GRAND MARNIER® FLAVORED GANACHE — WHITE
• *Aromatic*

9929 — MILK — PAGE 24

PROMESSE KALAMANSI

10757 — DARK — PAGE 36

CŒUR FRAMBOISE

461 — PAGE 35

CHARDON FRAMBOISE

12067 — DARK — PAGE 20

POP FRAMBOISE

MUST-HAVES

FOR CELEBRATING LOVE

Celebrate passion: Chocolate bonbons gifts for chocolate lovers.

7366 — DARK — PAGE 33

TRUFFE CROUSTIPRALINÉ

4676 — DARK — PAGE 21

FORÊT NOIRE

9953 — DULCEY — PAGE 16

RINETTE DULCEY

4299 — DARK — PAGE 17

PRALICOCO

5117 — DARK — PAGE 20

GRANITÉ FRAMBOISE LITCHI

CHOCOLATE NIBBLES

WHATEVER THE TIME OF DAY

P.40 SHOW OFF YOUR NIBBLES RANGE
P.41 CROUSTIBILLES
P.41 FANTAISIES
P.43 BARS
P.44 BOUCHÉES

ADVICE

SHOW OFF

YOUR NIBBLES RANGE

3 EASY RULES FOR BEAUTIFUL DISPLAYS

Showcase your nibbles range, and sales come guaranteed.

1. Catch Clients' Eyes

By differentiating by coating, you will help customers to select their favorites.

2. Offer Some Tempting Extra Buys

Put your chocolate bonbons near the checkout. Your customers won't be able to resist a gourmet nibble as a last impulse buy.

3. Use Transparent Packaging

Show off your product to get people's mouths watering and make them want to buy.
Don't be shy to combine different colors.

COLLECTION

FANTAISIES

CROUSTIBILLES

A crispy cereal center, coated in chocolate.

11849 DARK

CROUSTIBILLES NOIR

CRISPY CEREAL PIECES
- *Coated in dark chocolate*

11786 MILK

CROUSTIBILLES CARAMÉLIA

CRISPY CEREAL PIECES
- *Coated in Caramélia 36% chocolate*

12951 DULCEY

CROUSTIBILLES DULCEY

CRISPY CEREAL PIECES
- *Coated in Dulcey 32% chocolate*

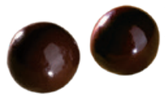
14743 ALMOND

CROUSTIBILLES INSPIRATION AMANDE

CRISPY CEREAL PIECES
- *Coated in Almond Inspiration*

FANTAISIES

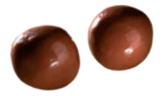
Nuts and candied fruit coated in Gianduja chocolate for gourmet nibbles.



554 DARK

AVELINAS NOIR

TOASTED HAZELNUTS
- *Notes of toasted nuts*
- *A crunchy texture*



555 MILK

AVELINAS LAIT

TOASTED HAZELNUTS
- *Notes of toasted nuts*
- *A crunchy texture*

9786 DULCEY

AVELINAS DULCEY

TOASTED HAZELNUTS
- *Intense gourmet notes of Dulcey 32%*
- *A crunchy texture*

11706 WHITE

AVELINAS IVOIRE

TOASTED HAZELNUTS
- *Notes of toasted nuts*
- *A crunchy texture*

550 DARK

AMANDAS NOIR

TOASTED ALMONDS
- *Notes of toasted nuts*
- *A crunchy texture*

551 MILK

AMANDAS LAIT

TOASTED ALMONDS
- *Notes of toasted nuts*
- *A crunchy texture*

9787 DULCEY

AMANDAS DULCEY

TOASTED ALMONDS
- *Combined with intense gourmet notes of Dulcey 32%*

11705 WHITE

AMANDAS IVOIRE

TOASTED ALMONDS
- *Notes of toasted nuts*
- *A crunchy texture*

553

AMANDAS "FACON GIANDUJA" CACAO

TOASTED ALMONDS
- *Gianduja-style coating and sprinkled with cocoa*
- *Cocoa-rich*
- *A crunchy and melting texture*

552

AMANDAS "FAÇON GIANDUJA" SUCRE GLACE

TOASTED ALMONDS
- *Gianduja-style coating and sprinkled with icing sugar*
- *Sweetness*
- *Notes of nuts and praline*
- *A crunchy and melting texture*

8188 DARK

GALET NOIR

TOASTED ALMONDS
- *Coated in a fine sugar shell*
- *Dark gray decoration*
- *Notes of toasted nuts*
- *An intense blend*
- *A crunchy texture*

8187 MILK

GALET LAIT

TOASTED ALMONDS
- *Coated in a fine sugar shell*
- *Light gray decoration*
- *Notes of toasted nuts*
- *An intense blend*
- *A crunchy texture*

FANTAISIES

5300
MILK

CITRONS CONFITS LAIT

DELICATE CANDIED LEMON PEEL
• *Sweet and cocoa-rich*

5303
MILK

FIGUES LAIT

DELICIOUS SUN-DRIED FIGS
• *Sweet and cocoa-rich*

5301
MILK

BISCUITS LAIT

CRISPY PURE BUTTER BISCUITS
• *Sweet and cocoa-rich*

3295
DARK

MINI ORANGETTES

CUBED CANDIED ORANGE PEEL
• *Fruity, tangy notes*

573
DARK

GRAINS DE CAFÉ CHOCOLAT

COFFEE FLAVORED DARK CHOCOLATE MOLDED INTO COFFEE BEAN SHAPES
• *Arabica notes*

9558
DARK

PERLES DE GRUÉ

POWERFUL GHANAIAN COCOA NIBS
• *Ghanaian cocoa nibs coated in the smooth, chocolatey notes of Pure Ghana Grand Cru de Terroir Nyangbo 68%*

3293
DARK

CARRÉS NOUGATINE NOIR

HAZELNUT NOUGATINE
• *Nutty notes*
• *Crispy*

3294
MILK

CARRÉS NOUGATINE LAIT

HAZELNUT NOUGATINE
• *Nutty notes*
• *Crispy*

565
WHITE

HARICOTS BLANCS

ALMOND NOUGATINE
• *Vanilla notes*
• *Crunchy*

BRILLIANT

BARS

These 100g bars in clear cellophane packaging are a great way to explore Valrhona's Chocolate Crus.

ABINAO 85%

4347
DARK

POWERFUL & TANNIN-RICH
• *Sugar 14% Fat 48%*
• *Best-before: 14 months*

CARAÏBE 66%

4349
DARK

BALANCED & ROASTED
• *Sugar 33% Fat 40%*
• *Best-before: 14 months*

MANJARI 64%

4350
DARK

ACIDIC TANG & RED BERRIES
• *Grand Cru Madagascar*
• *Sugar 35% Fat 39%*
• *Best-before: 14 months*

TANARIVA 33%

4351
MILK

MILKY & CARAMELIZED
• *Grand Cru Madagascar*
• *Sugar 37% Fat 36%*
• *Best-before: 8 months*

Packaging: Box of 20 bars

COLLECTION

NIBBLES

BOUCHÉES

Varied little bites in generous formats offer the perfect nibbles, whatever the time of day.
Unit weight: 35g to 45g.

3888 DARK

OBLIQUE NOIR

GUANAJA 70% GRAND CRU DARK CHOCOLATE GANACHE
- *Decorated with a dot of gold*
- *Powerful flavors with a long finish*
- *Box of 30 pieces*

3889 MILK

OBLIQUE LAIT

JIVARA 40% GRAND CRU MILK CHOCOLATE GANACHE
- *Decorated with a dot of silver*
- *Notes of caramel and vanilla*
- *Box of 30 pieces*

12039 MILK

BAR'ROC

GIANDUJA CENTER
- *Decorated with almond pieces*
- *Hazelnut notes*
- *Box of 30 pieces*

3897 DARK

BIGOUDINE

MILK GIANDUJA AND BRETON-STYLE BISCUIT PIECES
- *Decorated with dried cubed apricot and almond pieces*
- *Nutty notes*
- *Box of 30 pieces*

4291 MILK

CROQUANTINE LAIT

MILK GIANDUJA WITH CRISPY CEREAL PIECES
- *Decorated with dark chocolate*
- *Nutty notes*
- *Box of 30 pieces*

3895 WHITE

CROQUANTINE IVOIRE

DARK GIANDUJA AND CRISPY CEREALS
- *Decorated with dark chocolate*
- *Nutty notes*
- *Box of 30 pieces*

12056 DARK

ONDINE

A BATON FILLED WITH SALTED CARAMEL
- *Dark chocolate decorations*
- *A finely balanced flavor with a dash of salted caramel*
- *Box of 16 pieces*

3900 DARK

SICILIA

ALMOND PASTE AND PISTACHIO PASTE
- *Green decoration*
- *A finely balanced nutty flavor*
- *Box of 32 pieces*

12269 DARK

COCO

FINELY GRATED COCONUT PASTE
- *Decorated with Ivoire chocolate*
- *Very fruity notes*
- *Box of 32 pieces*

HINT

GRAB A BITE FOR SNACK TIME!

This is a unmissable gourmet moment for all ages. Give your customers something they can take back home to share.

Make the most of daily break times to liven up your sales and stand out from the crowd.

Introduce your customers to your Bouchées with exclusive deals. Here are a few ideas:

- **Classic:** 1 Bouchée + 1 Drink
- **Gourmet snack time:** 2 Bouchées + 1 Hot drink
- **Chocolate treat:** 1 Bouchée + 1 Hot chocolate

3892 DARK

OVALINE

CARDAMOM INFUSED COFFEE GANACHE ON AN ORANGE PASTE BASE
- *Decorated with fruit pieces and coffee flavored chocolate*
- *Arabica notes with a slight tang*
- *Box of 32 pieces*

16781 DARK

3 DIFFERENT SHAPES IN EACH SALE UNIT

ROC NOIR

INTENSE ALMOND AND HAZELNUT PRALINE
- *An intense nutty flavor with toasted notes*
- *Box of 24 pieces*

16780 DARK

3 DIFFERENT SHAPES IN EACH SALE UNIT

ROC GRAINS

ALMOND PRALINE AND CRÊPE DENTELLE BISCUIT PIECES
- *Decorated with almond pieces*
- *Nutty notes*
- *Box of 24 pieces*

16782 MILK

3 DIFFERENT SHAPES IN EACH SALE UNIT

ROC LAIT

ALMOND PRALINE AND CRÊPE DENTELLE BISCUIT PIECES
- *Nutty notes*
- *Box of 24 pieces*

SEE ALL OUR PACKS ON P. 54

Present your Bouchées in their own specially designed packaging.

BOUCHÉES BOX
12481
8.5 x 4 x 3cm
BATCH OF 50

CHOCOLATES TO ENJOY

WITH TEA OR COFFEE

P48. ÉCLATS AND LINGOTS
P49. SECRETS AND SQUARES

COLLECTION

SNACK TIME

ÉCLATS AND INSTANTS

An ideal range for coffee and tea breaks.

5112
DARK

ÉCLAT NOIR

Its delicate bitterness and powerful flavors with a long finish make ÉCLAT NOIR (61%) irresistible to chocolate aficionados

8197
DARK

ÉCLAT ANDOA NOIR

MARIAGE DE GRANDS CRUS:
A BLEND OF ORGANIC,
FAIR TRADE CHOCOLATES
• *Bittersweet & Fresh*

7457
MILK

ÉCLAT LACTÉ

Intense cocoa and milk notes blend harmoniously with an ÉCLAT LACTÉ center (39%), revealing it in all its sumptuous quality

11161
DARK

INSTANT NYANGBO 68%

GRAND CRU DE TERROIR –
PURE GHANA:
Chocolatey and toasted, loaded with mild spices.

LINGOTS

Convivial • Top Quality • Distinguished

3782
MILK

LINGOT

MILK GIANDUJA
AND CRÊPE DENTELLE
• *Sweet nutty notes*
• *A melting texture with crispy pieces*

TASTING

WINNING CUSTOMERS' HEARTS

Make sure your customers never forget their last visit to your store:

Offer them something delightfully chocolatey with a tea or coffee or when you give them the bill.

Give them a chance to explore luxury chocolate in all its subtle flavors.

Place some chocolate bonbons on your check-out or reception desk for your customers to enjoy, or put them in your hotel rooms or lounges.

SECRETS

Candy wrapped with love.

12077
MILK

SECRET FAÇON GIANDUJA

MILK AND CRÊPE DENTELLE
• *Coated in milk chocolate*
• *A melting texture with crispy pieces*

12081
MILK

SECRET PRALINÉ AMANDES NOISETTES 50%

• *Coated in milk chocolate*
• *A melting texture*

12075
DARK

SECRET CAFÉ ARABICA

DARK CHOCOLATE GANACHE
INFUSED WITH ARABICA
COFFEE BEANS
• *Coated in dark chocolate*
• *A melting texture*

12065
DARK

SECRET VIOLETTE

DARK CHOCOLATE GANACHE
FLAVORED WITH VIOLETS
• *Coated in dark chocolate*
• *A melting texture*

12079
MILK

SECRET PRALINÉ FRUITÉ CRAQUANT

ALMOND AND HAZELNUT 50%
• *Coated in milk chocolate*
• *A crunchy texture*

SEE ALL OUR PACKS ON P. 54

Package Secrets in our special packs, available in three sizes for batches of 10:

24-PIECE GIFT BOX
14963
14 x 12.5 x 1.7cm

6-PIECE GIFT BOX
14962
7.1 x 6.3 x 1.7cm

2-PIECE GIFT BOX
14961
4.2 x 3.6 x 1.7cm

SQUARES

Tasting • Classic • Emblematic

510
DARK

GUANAJA

BITTERSWEET & ELEGANT
It takes on a remarkable bitterness, revealing a whole range of warm aromatic notes.

511
DARK

CARAÏBE 66%

BALANCED & ROASTED
This Mariage de Grands Crus blend originates from a number of small farms on the shores of the Caribbean Ocean. It has a lengthy, exceptional and sweet nutty aroma.

1895
DARK

MANJARI 64%

ACIDIC TANG & RED BERRIES
The tangy notes unique to the red berries and nuts of Madagascar's unusual Trinitario variety come to the fore in this chocolate.

1896
MILK

JIVARA 40%

CREAMY & COCOA-RICH
Its intense flavor of cocoa-rich notes is simply irresistible. Their creamy tone perfectly complements its final vanilla and malt notes.

TIPS TO SELL SUCCESSFULLY

AND DEVELOP YOUR STORE

P.52 WELL-BALANCED ASSORTMENTS
P.54 FIND YOUR PERFECT PACKAGING
P.56 DON'T FORGET THE BASICS

ADVICE

COLLECTION

WELL-BALANCED ASSORTMENTS

TO SUIT YOUR CUSTOMERS' EVERY LAST FANCY

Uncover all the must-have products you need to make a comprehensive assortment which your customers will love – And which give you sales figures to prove it!

1. IDEALLY PROPORTIONED SHELVES

Create just the right assortment so that your customers can pick a range of delights to meet their every need.

COATING

60% DARK,
Unanimously popular

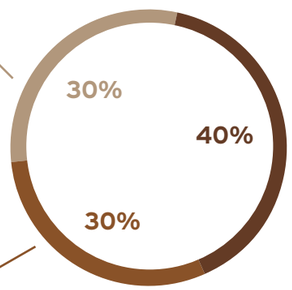
30% MILK,
Ultra-gourmet

10% WHITE,
Kids' favorite

FILLINGS

OTHER CHOCOLATE BONBONS
(almond, nougat, fruit pastes, etc.)

PRALINE



GANACHE

2. YOUR ESSENTIAL STARTER ASSORTMENT

This assortment of eight gourmet, varied best-sellers is bound to thrill your customers.

	DARK	MILK	WHITE
GANACHE	PALET OR: 368 GANACHE POIRE: 421	PALET ARGENT: 404 CARAMEL SALÉ LAIT: 4683	
PRALINE	PRALIFEUILLETÉ NOIR: 1875	PRALIFEUILLETÉ LAIT: 1876	PRALINÉ INTENSE IVOIRE: 3505
OTHER	ORANGETTE: 367		

3. OPTIMAL OPTIONS THAT WILL BOOST YOUR SALES

This comprehensive assortment of 16 products unlocks the door to higher turnovers.

	DARK	MILK	WHITE
GANACHE	PALET OR: 368 GANACHE POIRE: 421 CHAPKA NOIR: 495	PALET ARGENT: 404 CARAMEL SALÉ LAIT: 4683 CHAPKA LAIT: 1424	IVOIRE CASSIS: 3022
PRALINE	PRALIFEUILLETÉ NOIR: 1875 PRALINÉ NOISETTE 55% NOIR: 10877	PRALIFEUILLETÉ LAIT: 1876 GRETA LAIT: 11702	PRALINÉ AMANDE NOISETTE 60% IVOIRE: 10879
OTHER	ORANGETTE: 367 MÉDITERRANÉEN NOIR: 11416 ALICANTE: 360	MÉDITERRANÉEN LAIT: 11417	

TOP TIP

Depending on your clientele's preferences, you can replace one product for another, so long as you check they have the same coating and filling.

FIND YOUR PERFECT PACKAGING

TO OFFER YOUR CLIENTS A UNIQUE EXPERIENCE

Use fabulous packaging to show your exceptional chocolates at their best. It is the first thing customers notice and makes all the difference.

FOR BOUCHÉES

Delicately wrap your Bouchées in unique packaging.

12481
8.5 x 4 x 3cm
BATCH OF 50
1 PIECE

BOUCHÉES BOX

POUR LES TRUFFES

Present your truffles in sophisticated packaging.

13623
22 x 6 x 3cm
BATCH OF 10
6 TRUFFLES

TRUFFLE BOX

FOR SECRETS

Preserve the mystery of these Secrets, which have been carefully hidden away in their smooth, sophisticated box.*

14963
14 x 12.5 x 1.7cm
BATCH OF 10

24-PIECE GIFT BOX

14962
7.1 x 6.3 x 1.7cm
BATCH OF 10

6-PIECE GIFT BOX

14961
4.2 x 3.6 x 1.7cm
BATCH OF 10

2-PIECE GIFT BOX

FOR FANTAISIES

Subtly reveal the delights of your collection.

12513
11.5 x 5cm
BATCH OF 10
100g

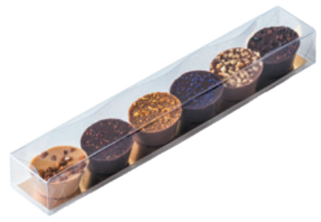
LARGE DECORATIVE BOX

12512
8 x 4cm
BATCH OF 10
40g

SMALL DECORATIVE BOX

TRAYS

Show off all your chocolates in a charming, elegant elongated box with a window.



10659
20.5 x 3.3 x 2.5cm
BATCH OF 50
6 PIECES

CHOCOLATE BONBONS TRAY

ESSENTIALS

Colorful boxes to show off and protect your chocolate bonbons.

12489
9.4 x 9.4 x 1.55cm
BATCH OF 10
4 PIECES

BOX FOR 4 CHOCOLATE BONBONS **

13620
11 x 11 x 2cm
BATCH OF 10
6 PIECES

BOX FOR 6 CHOCOLATE BONBONS

13621
11 x 11 x 2cm
BATCH OF 10
10 PIECES

BOX FOR 10 CHOCOLATE BONBONS

12488
17 x 10 x 2cm
BATCH OF 10
16 PIECES

BOX FOR 16 CHOCOLATE BONBONS **

*Not suitable for direct contact with food. ** Specially adapted boxes for the Pop collection.

ADVICE

DON'T FORGET

THE BASICS

FOR SUPER CHOCOLATE BONBON SALES

Whether your customers are making a planned purchase or an impulse buy, it's vital that you guide them. This way, you can pique their interest, introduce them to your products and help them make their choices.
Here are a few rules that guarantee you sales.

1. CHOOSE THE RIGHT PITCH TO EXPLAIN YOUR OFFER

Because your range is so diverse, there's the right chocolate bonbon filling for every taste.

Your customer is…	*Offer them…*	*And describe the recipe to encourage them to buy*
… a chocolate lover	p.12 **GANACHES** They enhance the chocolate's qualities	*"A creamy mix of chocolate and cream and/or fruit pulp."*
… a gourmet	p.15 **PRALINES** They have a toasted nutty, caramelized flavor	*"A mixture of nuts, sugar and a pinch of vanilla ground into a fine or coarse powder."*
… a lover of gourmet nut flavors	p.31 **"GIANDUJA-STYLE" BONBONS** These are iconic chocolate bonbons, but also the epitome of delicious hazelnut flavor	*"A mixture of toasted hazelnuts and brewed, finely ground cocoa beans."*
… a devotee of sweet almond flavors	p.18 **ALMOND PASTES**	*"Almonds cooked in syrup before being finely ground."*
… a thrill-seeker	p.35 **LIQUEURS** These combine real liqueur with an intense chocolate flavor	*"The liqueur is encased in a fine sugar shell thanks to a minutely careful setting process."*

2. TASTING

Encourage your customers to sample your chocolate bonbons as they make their choice.

What's the aim?

› To generate extra sales

› To reveal your whole range to your customers

› To encourage customers to:

1. "Taste" products with their eyes
2. Explore textures
3. Experience the various flavors
4. Appreciate a harmony of different tastes

3. SIGNS

Make your customers eager to buy as soon as they step into your store.

A good sign supports your sales pitch.
It's a "silent seller", whetting your customers' appetites and saving your sales team time.

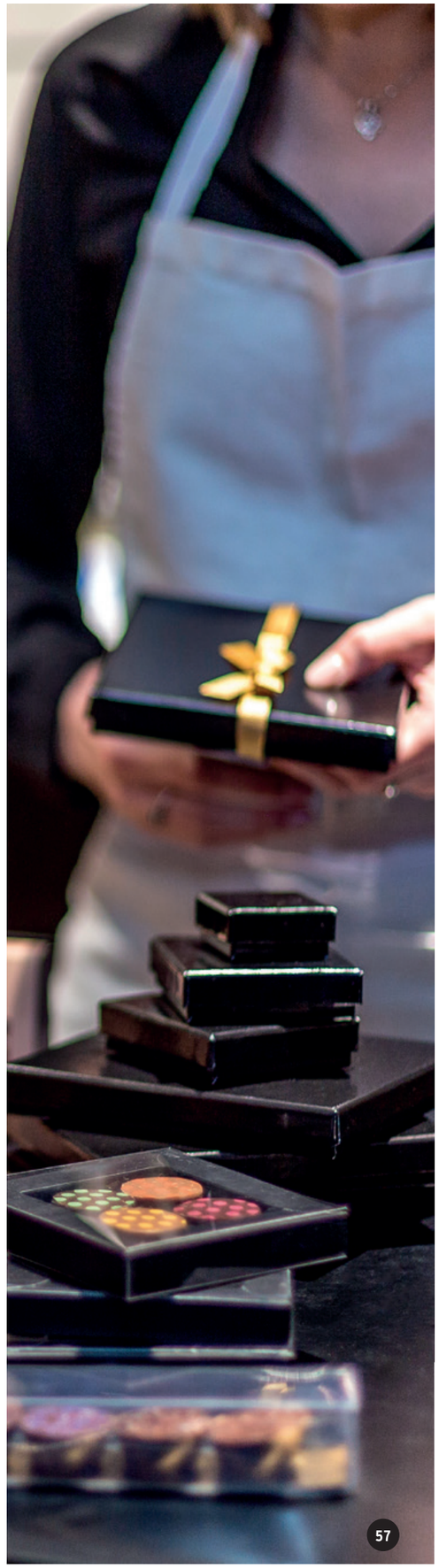
Labelling:
› Present the product clearly

› Indicate the price

Wall signs:
› Present your range of the day on a chalkboard, sign or poster

› Give your gift boxes pride of place

Tip:
Try out a mini format priced at less than €10



INDEX

VALRHONA'S COLLECTIONS AT A GLANCE

	PAGE	PRODUCT NAME	REF.	CHOCOLATE	PACKAGING	UNIT WEIGHT (G)	MSL* (IN MONTHS)	AVAILABILITY
SENSATIONS								
	18	ALICANTE	360	DARK	2KG	11	3	
	12	CAFÉ NOIR	366	DARK	2KG	11	3	
	18	ORANGETTE	367	DARK	2KG	4.5	4	
	11	PALET OR	368	DARK	2KG	11	4	
	14	CARRÉ PRALINÉ IVOIRE	369	WHITE	2KG	11	5	
	15	MALAKOFF NOIR	371	DARK	2KG	11	2	
	10	CARAFRUTTI ABRICOT	372	DARK	2KG	11	5	
	10	GANACHE MANDARINE	375	DARK	2KG	10	4	
	11	GUANAJA AMER	376	DARK	2KG	11	4	
	13	GANACHE MARRONS	380	DARK	2KG	11	3	
	11	CARAÏBE	383	DARK	2KG	11	4	
	10	CARAFRUTTI COCO	385	MILK	2KG	11	5	
	11	GUANAJA LACTÉE	386	MILK	2KG	11	4	
	12	CAFÉ CRÈME	390	WHITE	2KG	11	4	
	14	CARRÉ PRALINÉ LAIT	402	MILK	2KG	11	2	
	11	PALET ARGENT	404	MILK	2KG	11	4	
	16	RINETTE LAIT	405	MILK	2KG	10	4	
	16	PRALINOUGAT	417	DARK	2KG	10.5	2	
	10	GANACHE POIRE	421	DARK	2KG	11	4	
	15	MALAKOFF LAIT	427	MILK	2KG	11	2	
	12	CHAPKA NOIR	495	DARK	2KG	10.5	4	
	13	MENTHE VIVE	496	DARK	2KG	11	4	
	12	DOUCE AMANDE	498	MILK	2KG	11	4	
	11	JIVARA ALIZÉ	1423	MILK	2KG	11	4	
	12	CHAPKA LAIT	1424	MILK	2KG	10.5	4	
	16	PRALINÉ NOUGATINE	1425	MILK	2KG	10.5	2	

	PAGE	PRODUCT NAME	REF.	CHOCOLATE	PACKAGING	UNIT WEIGHT (G)	MSL* (IN MONTHS)	AVAILABILITY
	10	GANACHE CASSIS	1426	DARK	2KG	11	4	
	16	RINETTE NOIRE	1869	DARK	2KG	10	2	
	16	RINETTE IVOIRE	1870	WHITE	2KG	10	4	
	16	PRALIFEUILLETÉ NOIR	1875	DARK	2KG	11	2	
	16	PRALIFEUILLETÉ LAIT	1876	MILK	2KG	11	4	
	18	CROQUANT NOUGATINE NOIR	2092	DARK	2KG	12	2	
	18	CROQUANT NOUGATINE LAIT	2093	MILK	2KG	12	2	
	18	NOUGAT	2094	DARK	2KG	8	2	
	12	GANACHE THÉ JASMIN	2545	DARK	2KG	11	4	
	13	GANACHE CANNELLE	2546	MILK	2KG	11	4	
	13	GANACHE VANILLE	2547	MILK	2KG	11	4	
	12	GANACHE MOKA	2548	DARK	2KG	11	4	
	14	PRALINÉ INTENSE NOIR	3019	DARK	2KG	10	2	
	14	PRALINÉ INTENSE LAIT	3020	MILK	2KG	10	2	
	17	PRALINÉ ORANGE	3021	DARK	2KG	10.5	2	
	10	IVOIRE CASSIS	3022	WHITE	2KG	10.5	4	
	14	GIANDUJA NOISETTE	3023	DARK	2KG	10.5	2	
	17	GIANDUJA CITRON	3024	MILK	2KG	10.5	4	
	14	NOIR	3289	DARK	2KG	10	2	
	14	PRALINÉ INTENSE IVOIRE	3505	WHITE	2KG	10	5	
	10	CARAFRUTTI GRIOTTE	3506	DARK	2KG	11	5	
	18	BRIN D'AMANDE NOIR	3509	DARK	2KG	10	2	
	12	MYRIAD	4295	DARK	2KG	10	3	
	16	PRALINÉ CRAQUANT	4297	DARK	2KG	10.5	2	
	16	ARWEN	4298	DARK	2KG	9.5	2	
	17	PRALICOCO	4299	DARK	2KG	10	2	
	21	MILLEFEUILLE	4674	WHITE	2KG	10	3	

* MSL: The Minimum Shelf-Life guaranteed by Valrhona at the time of shipping.

New for 2018

	PAGE	PRODUCT NAME	REF.	CHOCOLATE	PACKAGING	UNIT WEIGHT (G)	MSL* (IN MONTHS)	AVAILABILITY
	21	FORÊT NOIRE	4676	DARK	2KG	10.5	3	
	21	TARTE TATIN	4677	MILK	2KG	10	3	
	21	TARTE AU CHOCOLAT	4678	DARK	2KG	10.5	3	
	21	OPÉRA	4680	DARK	2KG	11	2	
	12	CARAMEL SALÉ LAIT	4683	MILK	2KG	10.5	3	
	20	GRANITÉ GRUÉ	5115	DARK	2KG	9.4	6	
	20	GRANITÉ PRALINÉ FRUITÉ	5116	MILK	2KG	9.4	6	
	20	GRANITÉ FRAMBOISE LITCHI	5117	DARK	2KG	9.4	4	
	21	CRUMBLE FRAMBOISE	5118	MILK	2KG	11	5	
	21	SUCCÈS	5119	DARK	2KG	10	2	
	21	CRÈME CARAMEL	5120	DARK	2KG	9.5	4	
	20	GRANITÉ FRUITS ROUGES - VIOLETTE	5727	DARK	2KG	9.4	9	
	21	TIRAMISU	5728	MILK	2KG	10	7	
	21	INSPIRATION PAIN D'ÉPICES	6088	DARK	2KG	10	3	
	11	GANACHE GRAND CRU MACAÉ	7372	DARK	2KG	10.4	7	
	11	GANACHE GRAND CRU MANJARI	7373	DARK	2KG	10.4	4	
	11	GANACHE GRAND CRU NYANGBO	7374	DARK	2KG	10.4	4	
	11	GANACHE GRAND CRU ABINAO	7375	DARK	2KG	10.4	4	
	13	GANACHE GRAND MARNIER	7883	WHITE	2KG	11	4	
	20	GRANITÉ PASSION	8363	MILK	2KG	9.4	4	
	18	CITRONNETTE	8395	DARK	2KG	4.6	3	
	18	GINGEMBRETTE	8396	DARK	2KG	6.3	3	
	14	PRALINÉ FRUITÉ CRAQUANT	9219	MILK	2KG	10	2	
	10	CARAFRUTTI POIRE	9304	DARK	2KG	11	3	
	10	CARAFRUTTI CITRON	9305	MILK	2KG	11	3	
	12	GANACHE THÉ	9377	DARK	2KG	10.2	8	
	12	GANACHE PIMENT D'ESPELETTE	9379	DARK	2KG	10.2	8	

	PAGE	PRODUCT NAME	REF.	CHOCOLATE	PACKAGING	UNIT WEIGHT (G)	MSL* (IN MONTHS)	AVAILABILITY
	12	CARAMEL SALÉ NOIR	9381	DARK	2KG	10.5	3	
	20	GRANITÉ DULCEY	9848	DULCEY	2KG	9.4	4	
	21	ÉCLAIR VANILLE	9935	MILK	2KG	10.5	4	
	21	ÉCLAIR CHOCOLAT	9943	MILK	2KG	10.5	4	
	21	ÉCLAIR CAFÉ	9945	DARK	2KG	10.5	4	
	16	PRALIGOURMAND	9947	MILK	2KG	10.5	2	
	16	RINETTE DULCEY	9953	DULCEY	2KG	10	3	
	14	PRALINÉ NOISETTE 55% NOIR	10877	DARK	2KG	10.5	2	
	14	PRALINÉ AMANDE NOISETTE 60% IVOIRE	10879	WHITE	2KG	10.5	3	
	18	MÉDITERRANÉEN NOIR	11416	DARK	1KG	9	3	
	18	MÉDITERRANÉEN LAIT	11417	MILK	1KG	9	3	
	15	GRETA NOIR	11701	DARK	2KG	11	3	
	15	GRETA LAIT	11702	MILK	2KG	11	4	
	18	MÉDITERRANÉEN DULCEY	11982	DULCEY	1KG	9	3	
	20	POP FRAMBOISE	12067	DARK	2KG	10	3	
	20	POP MACAÉ	12069	DARK	2KG	10	3	
	20	POP PASSION	12071	MILK	2KG	10	3	
	20	POP NOISETTE	12073	MILK	2KG	10	3	
	10	BANANE PASSION	12987	DULCEY	2KG	10.5	4	
	21	TARTE POIRE CANNELLE	12989	DULCEY	2KG	11	4	
	15	PRALINÉ PÉCAN	12998	MILK	2KG	11	2	
	15	PRALINÉ PISTACHE	13002	MILK	2KG	11	2	
	16	PRALINÉ TONKA	15195	MILK	2KG	10.5	3	

PROMESSES

	PAGE	PRODUCT NAME	REF.	CHOCOLATE	PACKAGING	UNIT WEIGHT (G)	MSL* (IN MONTHS)	AVAILABILITY
	24	PROMESSE PRALINÉ 70% NOIR	9858	DARK	1KG	9	5 WEEKS	
	25	PROMESSE PRALINÉ 66% LAIT	9861	MILK	1KG	9	5 WEEKS	
	24	PROMESSE OPALYS VANILLE	9865	MILK	1KG	9	2	

	PAGE	PRODUCT NAME	REF.	CHOCOLATE	PACKAGING	UNIT WEIGHT (G)	MSL* (IN MONTHS)	AVAILABILITY
	24	PROMESSE CASSIS	9886	DARK	1KG	9	5 WEEKS	
	24	PROMESSE GIANDUJA PASSION	9888	MILK	1KG	9	2	
	24	PROMESSE MANJARI FRAMBOISE	9896	DARK	1KG	9	2	
	24	PROMESSE CAFÉ ARABICA	9898	DARK	1KG	9	3	
	24	PROMESSE KALAMANSI	9929	MILK	1KG	9	3	
	24	PROMESSE GUANAJA	9955	DARK	1KG	9	2	
	25	PROMESSE JIVARA	9957	MILK	1KG	9	2	
	24	PROMESSE CITRON VERT	11251	DARK	1KG	9	2	
	24	PROMESSE GRIOTTE TONKA	11253	DARK	1KG	9	5 WEEKS	
	24	PROMESSE PRALINÉ CRÊPE DENTELLE	11895	DARK	1KG	9	2	
	25	PROMESSE DULCEY CARAMÉLIA	13007	DULCEY	1KG	9	2	

ÉTINCELLES

	PAGE	PRODUCT NAME	REF.	CHOCOLATE	PACKAGING	UNIT WEIGHT (G)	MSL* (IN MONTHS)	AVAILABILITY
	31	ANTHARÈS	2394	DARK	2KG	10	3	
	31	ARIÈS	2397	DARK	2KG	10.5	1	
	31	AURIGA	2861	WHITE	2KG	11	3	
	31	VEGA	2863	MILK	2KG	10	3	
	31	ORIANA	2864	MILK	2KG	10.5	3	
	31	ANDROMA	2867	MILK	2KG	10.5	3	
	31	ALTAÏR	3026	DARK	2KG	10.5	3	
	31	TRUFFE CARAÏBE	3510	DARK	2KG	8.3	1	
	31	POLARIS	4284	WHITE	2KG	11	1	
	31	LYRA	4285	MILK	2KG	10	3	
	31	PERSEA	4687	DARK	2KG	10	3	
	31	ATRIA	6823	DARK	2KG	10.5	3	
	31	OCTANS	8393	DARK	2KG	10	3	

	PAGE	PRODUCT NAME	REF.	CHOCOLATE	PACKAGING	UNIT WEIGHT (G)	MSL* (IN MONTHS)	AVAILABILITY

SCINTILLANTES

	30	CASSIS IVOIRE	11504	WHITE	5KG	11	2	
	30	CARAÏBE NOIR		DARK				
	30	JIVARA LAIT		MILK				
	30	AMANDE LAIT		MILK				
	30	PRALINÉ LAIT		MILK				
	30	PRALIFEUILLETÉ NOIR		DARK				

ESPRITS DE NOËL

	32	ESPRIT DE NOËL CARAÏBE	11206	DARK	2KG	5	8	
	32	ESPRIT DE NOËL DULCEY	11207	DULCEY	2KG	5	7	
	32	ESPRIT DE NOËL CARAMÉLIA	12013	MILK	2KG	5	6	
	32	ESPRIT DE NOËL IVOIRE	13008	WHITE	2KG	5	7	

FRUIT PASTES

	6	ASSORTIMENT PÂTES DE FRUITS 6 VARIÉTÉS	19826		192 PIECES	9.5	5	

CONFISEURS AND CHARDONS

	34	CERISE & KIRSCH	381	DARK	2KG	13.7	3	
	35	CHARDON PRALINÉ BLEU	450		2KG	11.5	4	
	35	CHARDON ARMAGNAC	460		2KG	11.5	6	
	35	CHARDON FRAMBOISE	461		2KG	11.5	6	
	35	CHARDON GÉNÉPI	462		2KG	11.5	6	
	35	CHARDON GRAND MARNIER	463		2KG	11.5	6	
	35	CHARDON KIRSCH	464		2KG	11.5	6	
	35	CHARDON MIRABELLE	465		2KG	11.5	6	
	35	CHARDON POIRE	466		2KG	11.5	6	
	35	CHARDON CASSIS	467		2KG	11.5	6	

* MSL: The Minimum Shelf-Life guaranteed by Valrhona at the time of shipping.

New for 2018

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	PAGE	PRODUCT NAME	REF.	CHOCOLATE	PACKAGING	UNIT WEIGHT (G)	MSL* (IN MONTHS)	AVAILABILITY
	34	CONFISEUR CHARTREUSE	481	DARK	2KG	9	3	
	34	CONFISEUR COGNAC	482	DARK	2KG			
	34	CONFISEUR FRAMBOISE	483	DARK	2KG			
	34	CONFISEUR GRAND MARNIER	484	DARK	2KG			
	34	CONFISEUR KIRSCH	486	DARK	2KG	9	3	
	34	CONFISEUR POIRE	487	DARK	2KG			
	35	CHARDONS LIQUEURS SELECTION BOX	3300		4KG	11.5	6	
	34	CONFISEURS LIQUEURS SELECTION BOX	3301	DARK	2KG	9	3	
	34	CONFISEUR MIRABELLE	4327	DARK	2KG	9	3	
	35	CHARDON DULCEY WHISKY CAFÉ	11152	DULCEY	2KG	11.5	4	

TRUFFLES

	33	TRUFFE GUANAJA	7364	DARK	1KG	13.5	9	
	33	TRUFFE TANARIVA CARAMEL	7365	MILK	1KG	13.5	9	
	33	TRUFFE CROUSTIPRALINÉ	7366	DARK	1KG	14.5	4	
	33	TRUFFE CITRON	7368	DARK	1KG	14	9	
	33	TRUFFE RHUM COCO	7370	DARK	1KG	14	9	
	33	TRUFFE GUANAJA ORANGE	8394	DARK	1KG	13.5	7	
	33	TRUFFE DULCEY PRALINÉ	11143	DULCEY	1KG	13.4	5	

HEARTS

	36	CŒUR JIVARA	4329	MILK	2KG	10	4	
	36	CŒUR GRAND MARNIER	4330	WHITE	2KG	10	4	
	36	CŒUR MANJARI	9314	DARK	2KG	10.5	5	
	36	CŒUR PASSION	9316	MILK	2KG	10.5	5	
	36	CŒUR VANILLE	9318	WHITE	2KG	10.5	5	
	36	CŒUR NOISETTE	10754	MILK	2KG	10.5	3	
	36	CŒUR FRAMBOISE	10757	DARK	2KG	10.5	3	

	PAGE	PRODUCT NAME	REF.	CHOCOLATE	PACKAGING	UNIT WEIGHT (G)	MSL* (IN MONTHS)	AVAILABILITY

FANTAISIES

	41	AMANDAS NOIR	550	DARK	2KG	3.1	9	
	41	AMANDAS LAIT	551	MILK	2KG	3.1	9	
	41	AMANDAS "FAÇON GIANDUJA" SUCRE GLACE	552		2KG	3.4	9	
	41	AMANDAS "FAÇON GIANDUJA" CACAO	553		2KG	3.4	9	
	41	AVELINAS NOIR	554	DARK	2KG	3	9	
	41	AVELINAS LAIT	555	MILK	2KG	3	9	
	42	HARICOTS BLANCS	565	WHITE	2KG	4	5	
	42	GRAINS DE CAFÉ CHOCOLAT	573	DARK	1KG	0.5	6	
	42	CARRÉS NOUGATINE NOIR	3293	DARK	2KG	3.6	6	
	42	CARRÉS NOUGATINE LAIT	3294	MILK	2KG	3.6	6	
	42	MINI ORANGETTES	3295	DARK	2KG	0.7	5	
	42	CITRONS CONFITS LAIT	5300	MILK	2KG	1.3	6	
	42	BISCUITS LAIT	5301	MILK	2KG	1.3	6	
	42	FIGUES LAIT	5303	MILK	2KG	1.5	3	
	41	GALET LAIT	8187	MILK	2KG	4	7	
	41	GALET NOIR	8188	DARK	2KG	4	7	
	42	PERLES DE GRUÉ	9558	DARK	2KG	0.3	5	
	41	AVELINAS DULCEY	9786	DULCEY	2KG	3	6	
	41	AMANDAS DULCEY	9787	DULCEY	2KG	3.1	6	
	41	AMANDAS IVOIRE	11705	WHITE	2KG	3.1	7	
	41	AVELINAS IVOIRE	11706	WHITE	2KG	3	7	
	41	CROUSTIBILLES CARAMÉLIA	11786	MILK	2KG	1.5	5	
	41	CROUSTIBILLES NOIR	11849	DARK	2KG	1.5	5	
	41	CROUSTIBILLES DULCEY	12951	DULCEY	2KG	1.5	5	
	41	CROUSTIBILLES INSPIRATION AMANDE	14743	ALMOND	2KG	1.5	5	

New for 2018

BOUCHÉES

	PAGE	PRODUCT NAME	REF.	CHOCOLATE	PACKAGING	UNIT WEIGHT (G)	MSL* (IN MONTHS)	AVAILABILITY
	44	OBLIQUE NOIR	3888	DARK	30 PIECES	35	3	
	44	OBLIQUE LAIT	3889	MILK	30 PIECES	35	3	
	45	OVALINE	3892	DARK	32 PIECES	37	3	
	44	CROQUANTINE IVOIRE	3895	WHITE	30 PIECES	39	4	
	44	BIGOUDINE	3897	DARK	30 PIECES	45	2	
	44	SICILIA	3900	DARK	32 PIECES	38	2	
	44	CROQUANTINE LAIT	4291	MILK	30 PIECES	39	2	
	44	BAR'ROC	12039	MILK	30 PIECES	39	3	
	44	ONDINE	12056	DARK	16 PIECES	37	3	
	44	COCO	12269	DARK	32 PIECES	40	2	
	45	ROC GRAINS	16780	DARK	24 PIECES	42.5	2	
	45	ROC NOIR	16781	DARK	24 PIECES	40.5	2	
	45	ROC LAIT	16782	MILK	24 PIECES	42	4	

BARS

	43	ABINAO 85%	4347	DARK	2KG	100	5	
	43	CARAÏBE 66%	4349	DARK	2KG			
	43	MANJARI 64%	4350	DARK	2KG			
	43	TANARIVA 33%	4351	MILK	2KG		4	

ÉCLATS, LINGOTS AND INSTANTS

	48	LINGOTS	3782	MILK	2KG	10.3	4	
	48	ÉCLAT NOIR	5112	DARK	1KG	4.1	8	
	48	ÉCLAT LACTÉ	7457	MILK	1KG	4.1	6	
	48	ÉCLAT ANDOA NOIR	8197	DARK	1KG	4.1	8	
	48	INSTANT NYANGBO 68%	11161	DARK	1600 PIECES	3.3	8	

SECRETS AND SQUARES

	PAGE	PRODUCT NAME	REF.	CHOCOLATE	PACKAGING	UNIT WEIGHT (G)	MSL* (IN MONTHS)	AVAILABILITY
	49	GUANAJA 70%	510	DARK	1KG	5	8	
	49	CARAÏBE 66%	511	DARK	1KG	5	8	
	49	MANJARI 64%	1895	DARK	1KG	5	8	
	49	JIVARA 40%	1896	MILK	1KG	5	8	
	49	SECRET VIOLETTE	12065	DARK	216 PIECES	10.2	5	
	49	SECRET CAFÉ ARABICA	12075	DARK	216 PIECES	10.2	5	
	49	SECRET FAÇON GIANDUJA	12077	MILK	216 PIECES	10.2	5	
	49	SECRET PRALINÉ FRUITÉ CRAQUANT	12079	MILK	216 PIECES	10.2	5	
	49	SECRET PRALINÉ AMANDES NOISETTES 50%	12081	MILK	216 PIECES	10.2	5	

TOOLS

	55	CHOCOLATE BONBONS TRAY	10659		50 BOXES			
	54	BOUCHÉES BOX	12481		50 BOXES			
	55	BOX FOR 16 CHOCOLATE BONBONS	12488		10 BOXES			
	55	BOX FOR 4 CHOCOLATE BONBONS	12489		10 BOXES			
	55	SMALL DECORATIVE BOX	12512		10 BOXES			
	55	LARGE DECORATIVE BOX	12513		10 BOXES			
	55	BOX FOR 6 CHOCOLATE BONBONS	13620		10 BOXES			
	55	BOX FOR 10 CHOCOLATE BONBONS	13621		10 BOXES			
	54	TRUFFLE BOX	13623		10 BOXES			
	55	2-PIECE BOX	14961		10 BOXES			
	55	6-PIECE BOX	14962		10 BOXES			
	55	24-PIECE BOX	14963		10 BOXES			

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