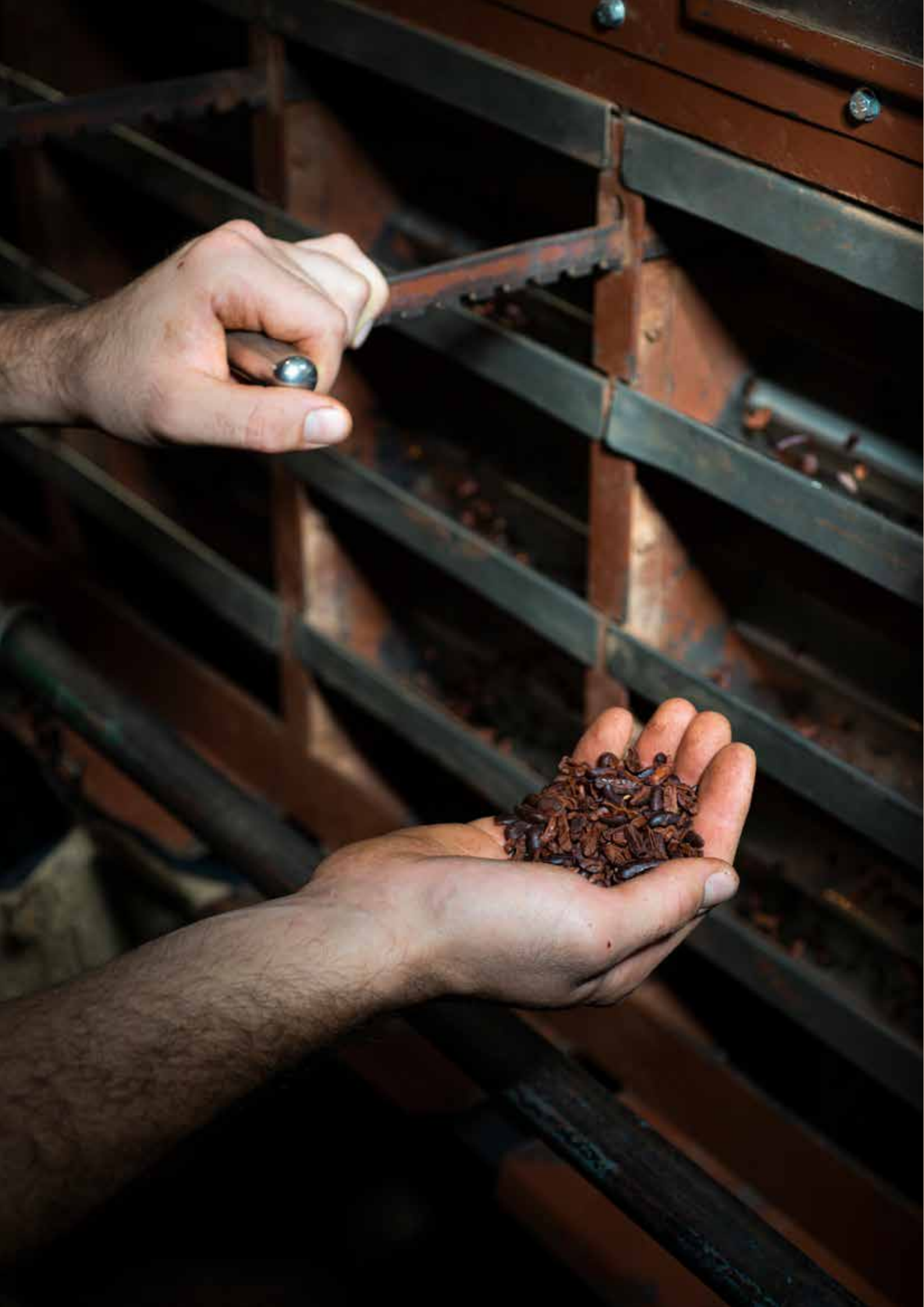


L'OFF
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ENTRE
PRISES
&
CSF

LE CHOCOLAT
ALAIN DUCASSE
MANUFACTURE À PARIS

20
23



|

BEAN TO BAR

For 10 years, Le Chocolat Alain Ducasse is the result of an unwavering passion and unrivalled expertise. In the heart of the bustling Bastille neighborhood, The Manufacture de Chocolat is one of the few workshops where chocolat is handcrafted from cocoa bean to bar. The beans sourced from America, Africa, and Asia are the culmination of a rigorous and responsible process. After being meticulously selected for their purity and origin, our teams roast them using a customised and traditional process that gives the chocolate its distinctive character, respecting the subtlety of each origin. This is followed by the grinding and conching phases, and then the creation of handmade chocolate bars and crafted chocolate candies, all meticulously crafted and packaged by hand. At the dawn of a new era, the Alain Ducasse Chocolate Manufacture asserts its style: raw, radical, and entirely artisanal.

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OUR BESPOKEN SERVICES

Our Manufacture is one of the few bean-to-bar chocolate makers in Paris, where chocolate is traditionally handcrafted. In addition, our packaging is made in France.

CORPORATE GIFTS

Our corporate team is at your service to assist you in all your projects. Your dedicated interlocutor will help you select the perfect gift according to your needs and your budget.

WORKS COUNCILS

Our Works Council offer allows your entire work force to profit from preferential treatment all year long. Bulk orders, on-site exhibit sales and more are possible. Please contact our commercial sales team to learn more about the advantages waiting for you.



CUSTOMISED GIFTS

CUSTOM PAPER SLEEVE

Dress up our boxes according to your wishes ! Create a sleeve with your image, your colours, your logo and the message of your choice.

On request - Prices according to the size of the selected box. Lead Time : 1 to 3 weeks depending on the activity after your order confirmation (signature of the print order).

CUSTOM PAPER BAND

Add your identity to our boxes ! Create a customised band with your image, your colours, your logo and the message of your choice.

Width of 11cm - Tailor-made price to be defined. (according to the volume of the order)

Lead Time : 1 to 3 weeks depending on the activity after your order confirmation (signature of the print order).

MESSAGE CARD

We print your personalised notes.

Format : 10x15cmm - Tailor-made price to be defined. (according to the volume of the order)

Lead time : 1 to 3 weeks depending on the activity after your order confirmation (signature of the print order).

DELIVERY

Delivery in 1 point offered in Metropolitan France, Corsica and Monaco.

Delivery by courier in Paris and its suburbs (to be defined according to the weight of your order and geographical location).

Delivery in Metropolitan France, Corsica and Monaco (to be defined according to the weight of your order). Delivery in Europe and United States on quote. Free pick-up in our Parisian shops and corners.

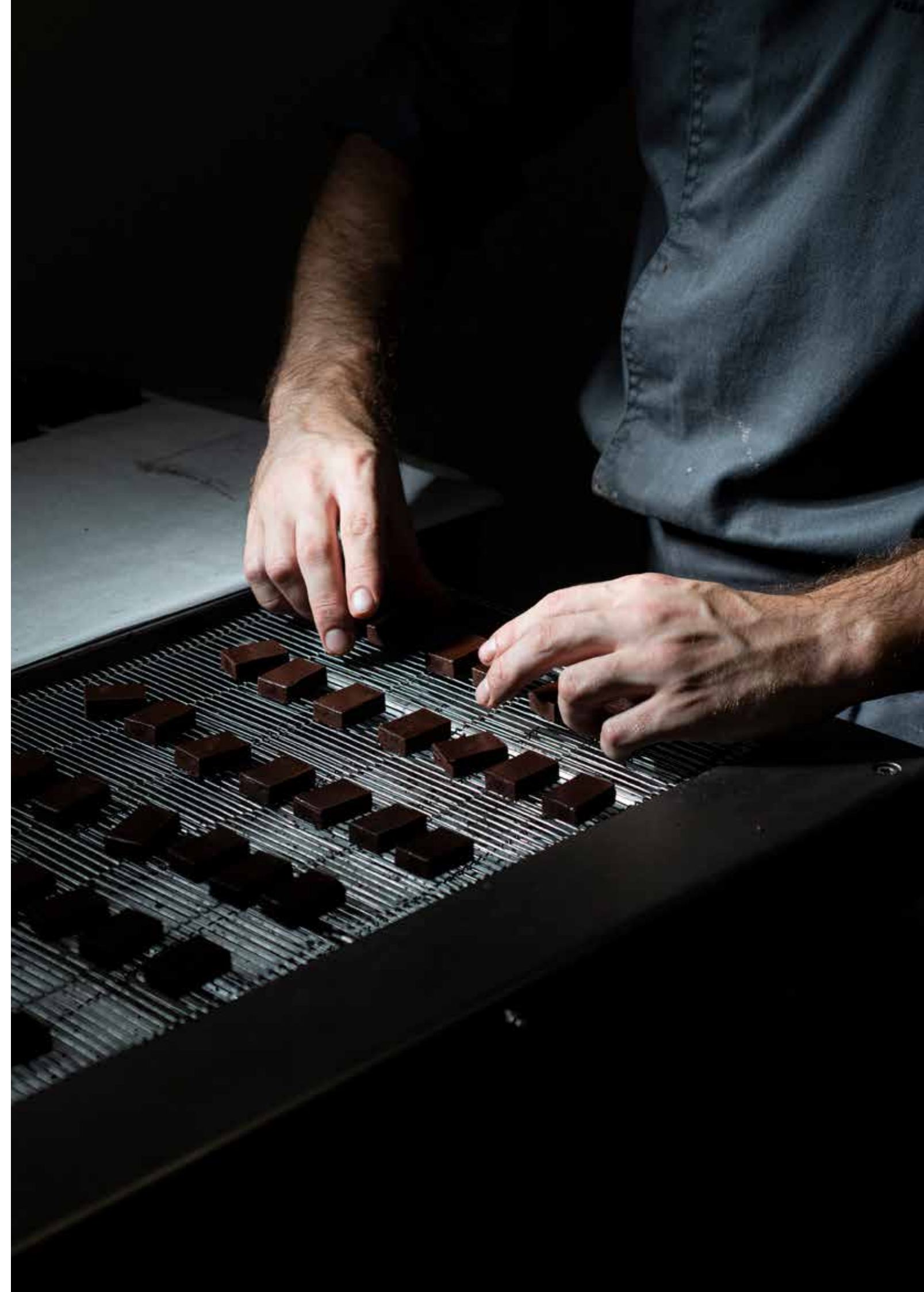
Multi-addresses delivery: Customised quote - we take care of deliveries to your customers and/or employees anywhere in France.

Delivery in Europe: Customised quote - Delivery in 1 point possible

Delivery in other countries: Customised quote - Delivery in 1 point possible.

STORAGE

Our chocolates must be kept at a temperature between 15 and 18°C / 59 to 64°F and be stored away from humidity in order to preserve their quality.





OUR CSR POLICY

AT THE BEGINNING: THE PRODUCT

Passionate about the quest for the essential, for origin flavors over original ones, the chocolate roasters select their beans for their purity as well as for the cru's character. Each origin is a response to an exact demand: the beans, from small, ecoresponsible and fair trade farms, are grown in environments known for their sustainability and biodiversity, respecting indigenous and ancestral cocoa varieties. Working as close as possible to the source, our recipes do not contain additives, artificial colors nor preservatives.

FROM THE BEAN TO THE CHOCOLATE: A FRENCH SAVOIR-FAIRE

Our Manufacture is one of the rare Parisian workshops where the artisan chocolate is worked from bean to bonbon. Each stage of its creation is mastered and controlled: like jewelry making, meticulous and creative, the craft becomes one with the simple tools of another age and the complex recipes that take time... Le Chocolat Alain Ducasse holds the title of «Entreprise du Patrimoine Vivant» (Living Heritage Company) awarded by the government, a title awarded to small-medium businesses that demonstrate artisanal excellence. This title underlines the value given to a «Made In France» label.

OUR COMMITMENT TO SUSTAINABILITY

Le Chocolat Alain Ducasse is very attentive to the impact of every step of its activities. Made in France, our packing materials are made of 90% recycled and recyclable paper sourced from European forests. We also favor biodegradable waste — for example, the cocoa bean skin is redistributed to farmers or to the Paris city government to become fertilizer.

CHRISTMAS

The Manufacture de Chocolat is back every Christmas with its collection of must-haves: Advent Calendar, Advent calendar, Truffles, Tree to assemble, Block to break...

And then there are the exclusive creations designed by artistic director Pierre Tachon around a different Christmas theme every year.

This theme is always illustrated by an artist whose design our creations: Advent Calendar, Box covers...

FROM BEAN
TO BAR





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THE MANUFACTURES' TALE

The magic of Christmas sometimes starts a little early. This was the case this year, beginning in autumn. Deep in a forest, a stag looking for food discovered a surprise placed on his path — an unknown fruit, oval in shape with a bumpy exterior. The stag rushed to show his find to his friend, the owl, a grand explorer and sophisticated gourmet.

|

FROM BEAN
TO BAR



TO FOUND ON OUR WEBSITE FROM NOVEMBER.



ADVENT CALENDAR

The owl observes, through the of the forest overlooking the Manufacture, the excitement and enchantment of Christmas. This majestic setting, created by the illustrator Jean Dalin, combined with a magical tale, conceals generous recipes behind each door (some of which are exclusive). Apricot fruit spread with rosemary praliné, chestnut praliné, or chocolate-covered marshmallow nibs... Be prepared to be patient until the 24th to discover the most anticipated surprise.

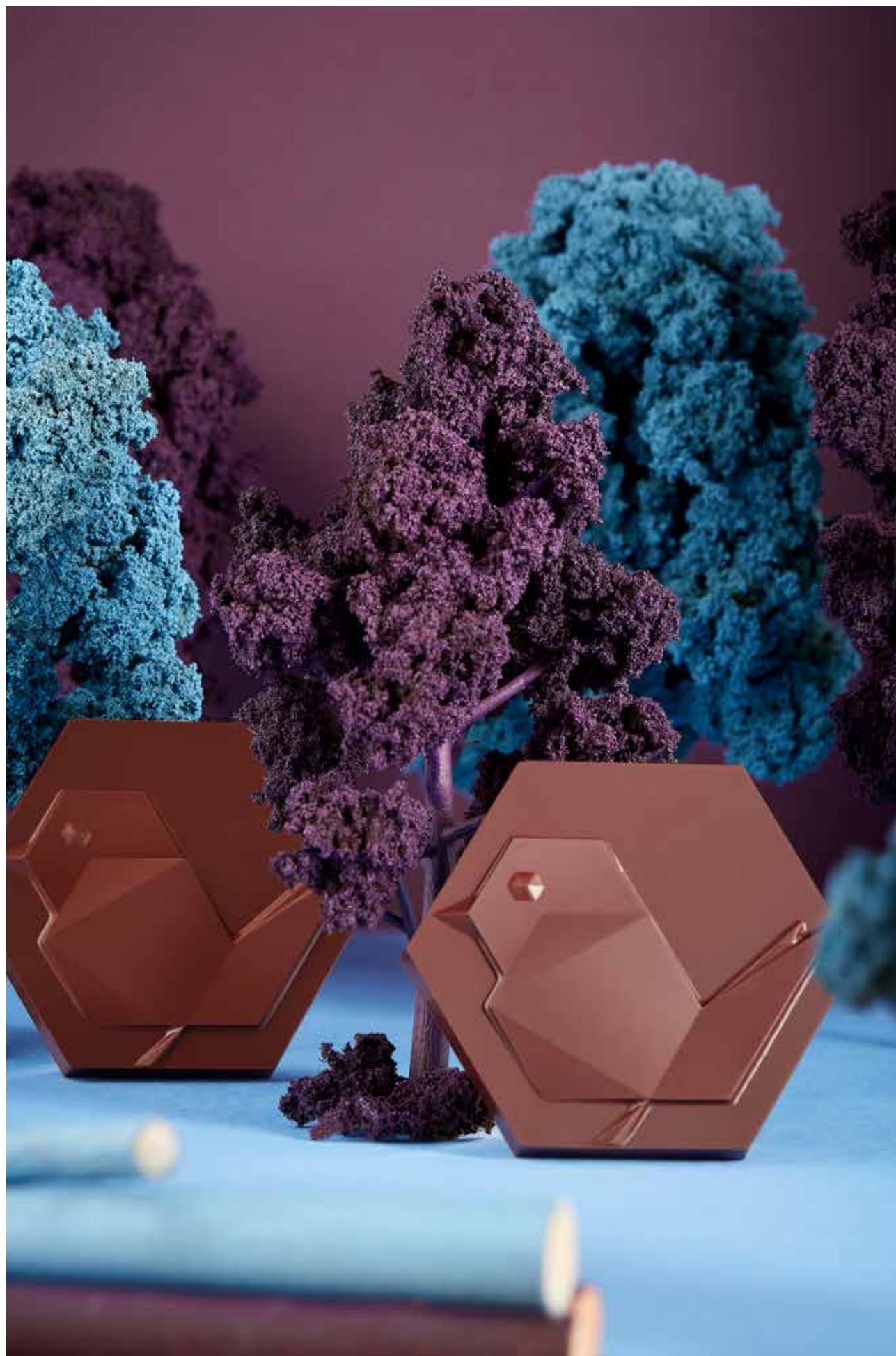
ADVENT CALENDAR

+/-225G

—

DLUO : 2 months





THE HEXA ROBIN

The Robin, a gourmet treat, adorns our praliné hexagon for Christmas. Discover its irresistibly delicious almond praliné filled with inclusions of blackcurrants and blueberries. Taste it quickly before it flies away!

THE HEXA ROBIN

In dark chocolate +/- 65g

In milk chocolate +/- 65g

—

DLUO : 6 weeks



THE OWL

Our Owl, majestic and undeniably gourmand, is the perfect gift to magically adorn your holiday tables. A true artisanal masterpiece, this creation contains a generous layer of hazelnut praline, with one side in milk chocolate and the other in dark chocolate.

THE OWL

+/- 320g

—

DLUO : 6 weeks





THE BEAR

Beautifully wrapped in its crystal bag, our adorable and delicious teddy bear will win everyone over. Write a name or message on the tag, and you have a tasty place card or a thoughtful little gift. This little teddy bear will delight your inner child and awaken unforgettable taste memories.

THE BEAR

In dark chocolate +/- 25g

In milk chocolate +/- 25g

—

DLUO : 18 months



THE STAG CANDY BOX

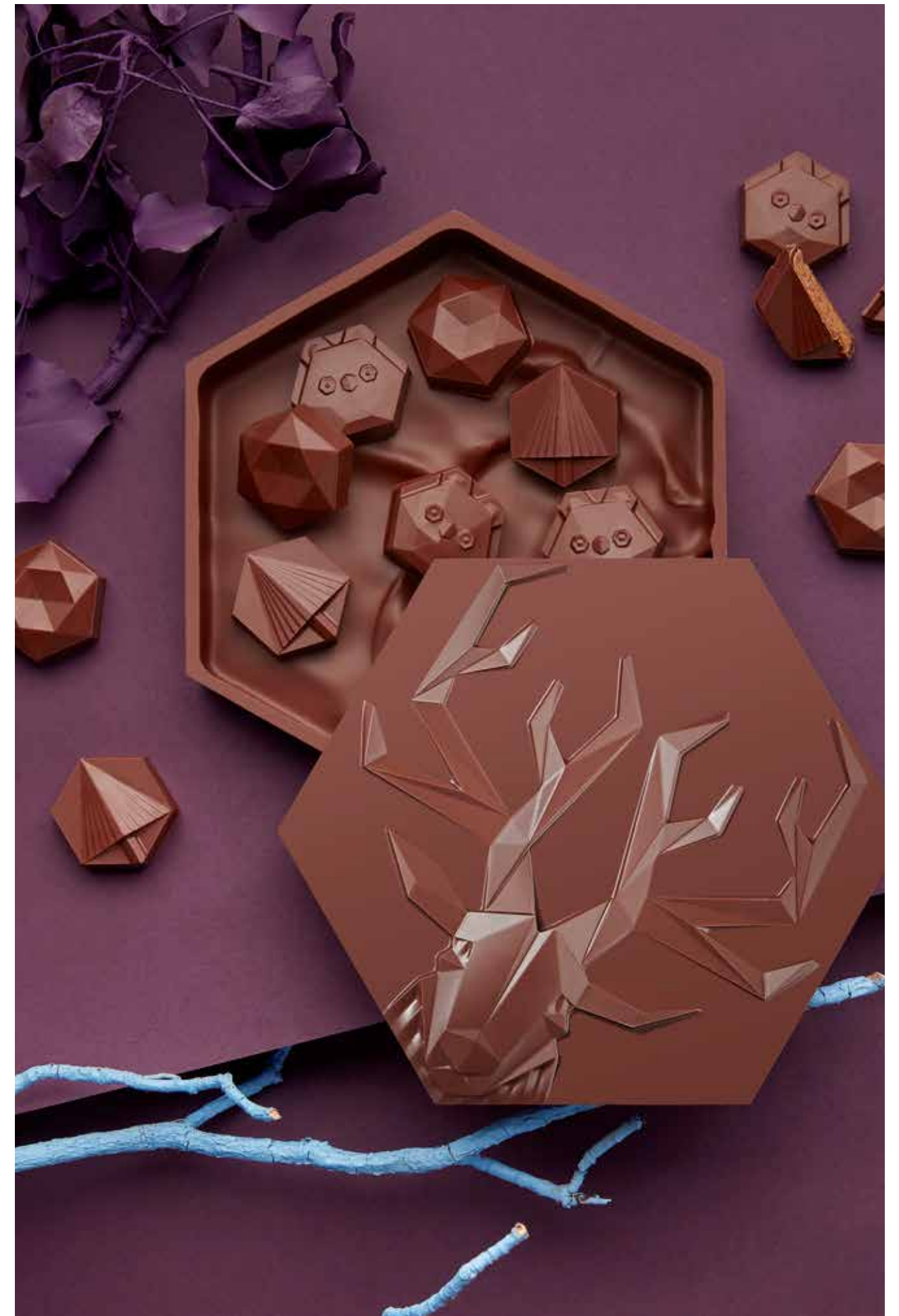
This year, a majestic stag with branching antlers adorns our candy box. Every detail is carefully sculpted, capturing the grace and elegance of the king of the forest. Underneath its lid, discover the new Christmas chocolates, generously filled with delicious almond, hazelnut, and coconut pralinés — a true gourmet declaration to celebrate the magic of Christmas.

THE STAG CANDY BOX

In dark chocolate +/- 440g

In milk chocolate +/- 440g

—
DLUO : 6 weeks





THE HEXA BEAR

For Christmas, the Brown Bear decorates the Manufacture's hexagonal Mendiante chocolate. Behind its majestic contours, brown fur, and sparkling eyes, are embedded treasures of carefully selected, French-grown whole hazelnuts, apricots, figs, and almonds.

THE MENDIANT HEXA BEAR

In dark chocolate +/- 210g

In milk chocolate +/- 210g

—

DLUO : 2 months



COCOA PODS BAR

Our Christmas chocolate bar, featuring a unique blend highlighting various cocoa origins will take you back to the source of chocolate. Indulge in our chocolate bar adorned with cocoa pods, a true symbol of our foundational ingredient.

COCOA PODS BAR

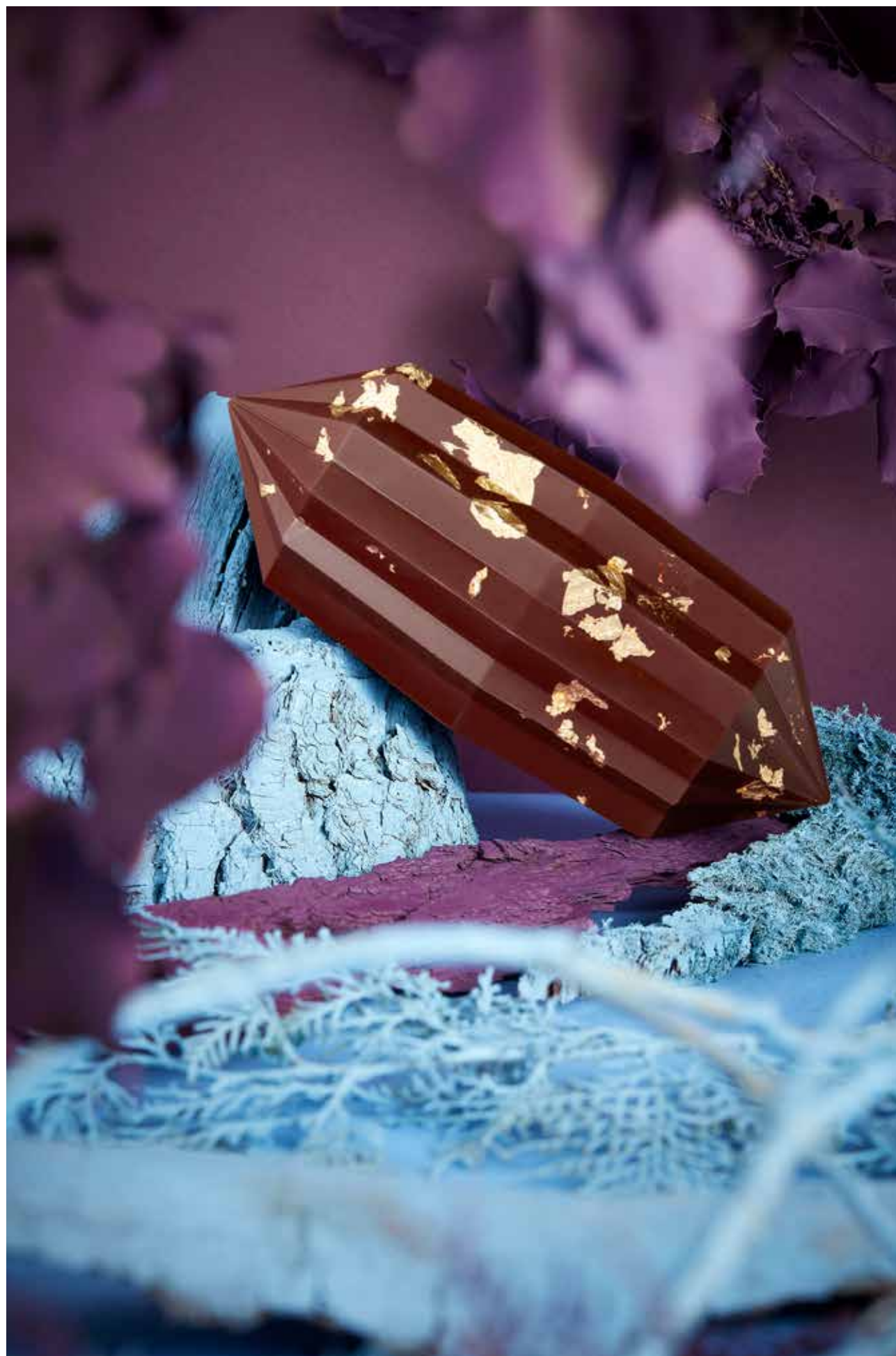
In dark chocolate +/- 75g

In milk chocolate +/- 75g

—

DLUO : 18 mois





COCOA POD

At the very source of artisanal chocolate making and a symbol of the chocolate-maker's and -roaster's craft, lies the majestic cocoa pod, here adorned with gold leaves to make your most beautiful festive tables shine. A true work of art, it will seem shameful to break it, yet you must, beneath its chocolate shell lies a generous layer of praliné nibs.

COCOA POD

Only in dark chocolate

+/- 250g

—

DLUO : 6 weeks



CHRISTMAS BOX

Entre into the excitement of the Manufacture for the Christmas season. Our chef has specially crafted thirty recipes using French ingredients. Each bite from this assortment represents a true culinary experience, harmoniously combining the sweetness of chocolate with delicious and surprising savory ingredients such as rosemary, saffron, linden, and pine nuts. Discover the subtle harmony between intense chocolate and these ingredients, a symphony of spicy and warm notes that will stimulate your senses.

CHRISTMAS BOX - 30 PIECES

+/- 250g

—

DLUO : 3 weeks





DIY MULTI-FRUIT CHRISTMAS TREE

54

The Christmas tree is back! The dried fruits, caramelized almonds and hazelnuts hanging from its branches sparkle in the heart of the forest. Three recipes adorn its six hexagons of dark and milk chocolate. It comes with white gloves for careful assembly, resulting in a tree 20 centimeters tall. Assemble, share, and enjoy it with family or friends.

DIY MULTI-FRUIT CHRISTMAS TREE

In dark chocolate et lait

+/- 460g

—

DLUO : 2 months



DIY DOUBLE CHOCOLATE CHRISTMAS TREE

Rediscover the Manufacture's Christmas Tree. It comes dressed with two types of chocolate discs — milk or dark — to satisfy all the pure chocolate connoisseurs! The concept? Assemble, share, and enjoy with family or friends. The Christmas Tree is sold flat in a specially designed box and comes with white gloves for a delicate assembly experience.

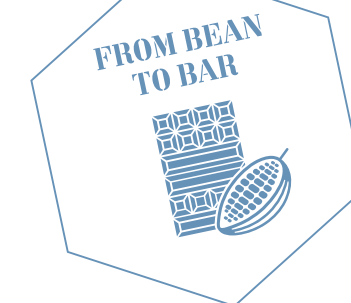
DIY DOUBLE CHOCOLATE CHRISTMAS TREE

+/- 320g

—

DLUO : 12 months





TRUFFLES

The Truffles are coated in chocolate and then dusted with cocoa powder. Their shape is intentionally irregular, and their texture is deliciously smooth. Wrapped in a sheath featuring the colors of our collection, our truffles will be the perfect gift for the holiday season.

TRUFFES ASSORTIES – 15 PIECES

+/- 145g

TRUFFES ORIGINES – 15 PIECES

+/- 150g

TRUFFES WHISKY – 15 PIECES

+/- 150g

TRUFFES ASSORTIES – 27 PIECES

+/- 260g

TRUFFES ORIGINES – 27 PIECES

+/- 265g

—

DLUO : 3 weeks



SQUARE BITES

The Square Bites Box invites you to discover multiple chocolate origins from the Manufacture. These small, beveled squares, with their signature shapes, explore the flavors and finesse of our terroirs.

SQUARE BITES – 30 PIECES

+/- 150g

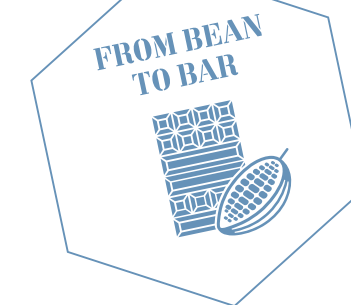
SQUARE BITES – 50 PIECES

+/- 250g

—

DLUO : 12 mois





SANTA CLAUS

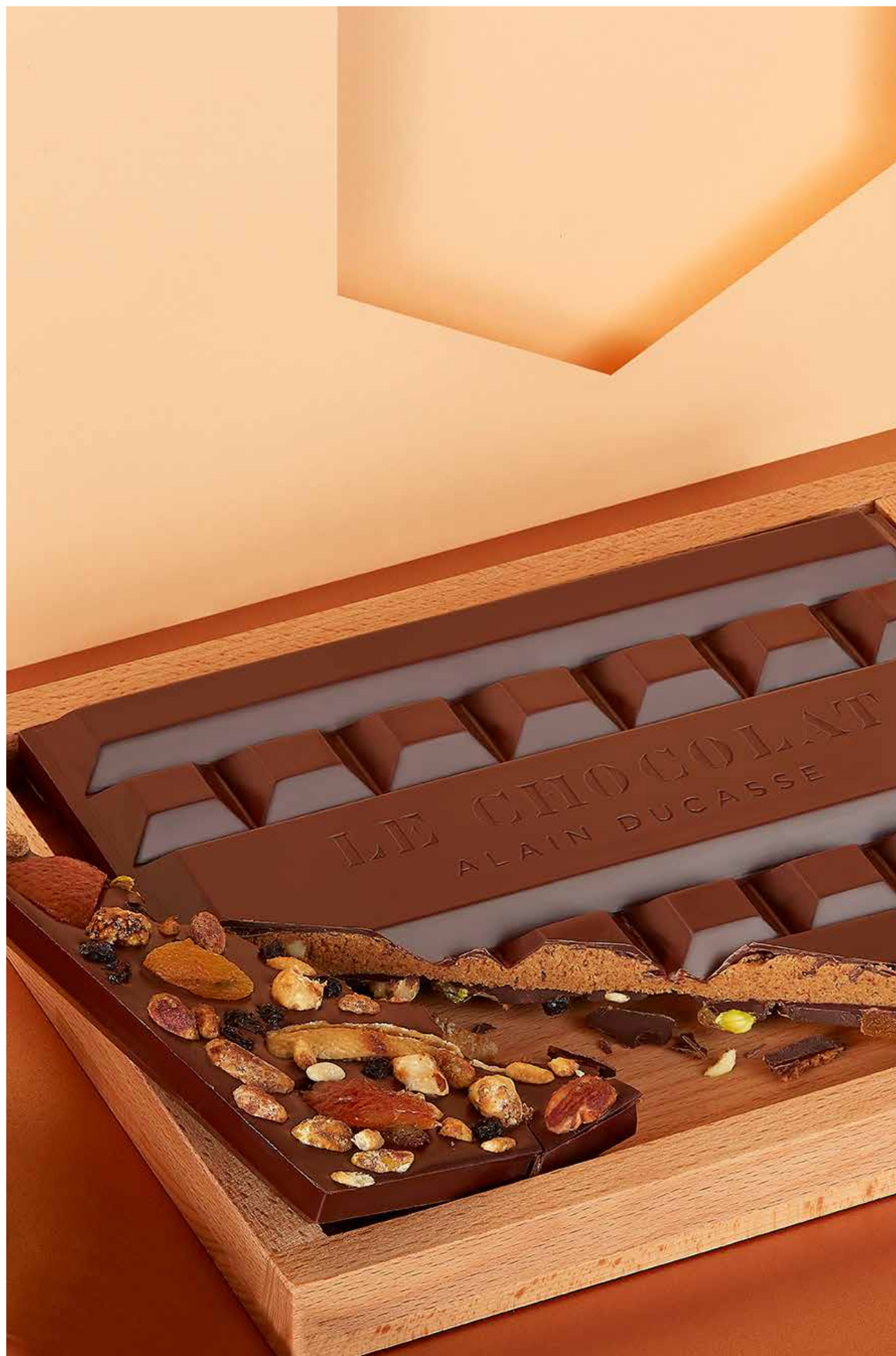
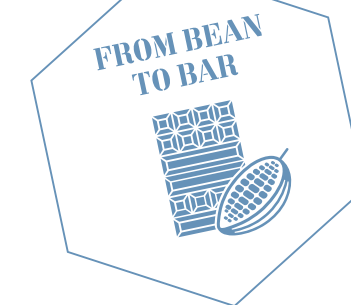
For the first time, a stylized Santa Claus adorns the Manufacture's hexagon. Behind his faceted beard and hat, he contains a delicious praliné made with gingerbread, orange zest, chestnut honey, and star anise — and stars in your eyes!

In dark chocolate +/- 60g

In milk chocolate +/- 60g

—

DLUO : 6 weeks



CHRISTMAS CHOCOLATE BLOCK

In dark chocolate or milk chocolate. A praline-almond bar covered in chocolate and adorned in all its finery: dried and candied fruit. Beautiful and playful, young and less young alike will enjoy breaking the pieces off the Christmas bar after a meal, to share...

CHRISTMAS CHOCOLATE BLOCK

In dark or milk chocolate

+/- 1,100g

—
DLUO : 2 mois



HEXA STAR

Hoisted to the top of the Christmas Tree or placed on your holiday dining table, our Star, as if created from raw materials, will shine on until the New Year. Under its stylized facets, you will discover the Manufacture's traditionally-made, indispensable hazelnut praliné.

HEXA STAR

In dark or milk chocolate

+/- 70g

—

DLUO : 6 semaines





LE CHOCOLAT
ALAIN DUCASSE
MANUFACTURE À PARIS

SIMPLE PLEASURES

La Manufacture makes chocolates and so much more!
Beside the inevitable bonbons and chocolate bars,
our artisan chocolatiers develop french gourmet
recipes, crispy or creamy, that are tasted with
pleasure. Candied fruit, dragées and rocs can be
shared after a meal or over a cup of tea. These treats
are covered in dark or milk chocolate.

FROM BEAN
TO BAR





GOURMET GIFTS

1 CHOCOLATE SPREAD

Dark and milk chocolate either with hazelnut and almond praline or a peanut praline, with a particular crunchy texture, this spread will delight young and old alike.

ALMOND AND HAZELNUT

250g jar

550g jar

Shelf life : 2 to 3 months

PEANUTS

250g jar

Shelf life : 2 to 3 months

2 20 CHOCOLATE BARS

Individual bars of chocolate to enjoy on the go or slipped into a piece of bread. This compact and practical box is easily transportable, for an impromptu snack, a picnic, at the office, traveling...

BOX OF 20 INDIVIDUALLY WRAPPED BARS DARK CHOCOLATE PRALINÉ

+/- 240g

CHOCOLAT AU LAIT

+/- 240g

Shelf life : 8 to 12 months



SQUARE BITES BOX

The square bites box invites you to discover 3 or 5 of our “origins”.

The small squares decorated with our signature design will take you on an exploratory trip through the flavours of our cocoa.

To enjoy on their own, accompanied by coffee, or discover in a blind test with connoisseurs.

BOX OF 30 PIECES – 3 ORIGINS

DARK CHOCOLATE AND MILK CHOCOLATE

Ecuador 85%, Mexico Porcelana 75%, Milk Peru 45%

150g

Shelf life : 8 to 12 months

BOX OF 50 PIECES – 5 ORIGINS

DARK CHOCOLATE AND MILK CHOCOLATE

Ecuador 85%, Mexico Porcelana 75%, Trinidad & Tobago 75%, Milk Madagascar 55%, Milk Peru 45%

250g

Shelf life : 8 to 12 months





1



2



SMALL GIFTS

1

PAIR OF MINI CHOCOLATE BARSS

—

The perfect set for a small gift. One dark and one milk.
20g

—

Shelf life : 8 to 12 months

2

BOX OF 4 CHOCOLATES

—

Milk Chocolate Almond Praliné, Dark Chocolate
Hazelnut Praliné, Vanilla Dark Ganache,
Lime Dark Ganache
+/- 35 g

—

Shelf life : 2 to 3 weeks



CHOCOBAR

Generous proportions, geometric shapes that have become the chocolate Manufacture signature, a delicious recipe and a re-sealable pouch... the chocolate bar is THE perfect treat to carry with you, in your pocket, to indulge anytime, anywhere...

CHOCOBAR 60g

Dark chocolate: almond and hazelnut praliné, slivers of pistachios, raisins and candied orange peels.

—
Shelf life : 2 to 3 months

Milk chocolate: almond praliné, cornflakes and caramel ganache.

—
Shelf life : 4 to 6 weeks

Black sesame: almond praliné, black sesame and puffed rice.

—
Shelf life : 2 to 3 months

TO SHARE

Indulge in delightful gourmet breaks by sharing our
small pleasures, candied fruits, dragées and rocs.
To satisfy everyone's palate





SIMPLE PLEASURES

SOVERIAN CANDIED FRUITS

It is in Soveria, a small village in Corsica, that craftsmen incrust oranges, lemons, grapefruit and ginger with sugar. After they rest a night they are then individually cut, before being coated with cocoa powder, with the exception of candied ginger. The final step exalts their natural flavours: a thin coating of dark chocolate... For a very delicious and delectable result.

Orange, Lemon, Grapefruit, Citrus Trio, Ginger
150g bag
250g bag

Shelf life : 3 to 4 weeks



1 ALMOND DRAGEES | HAZELNUT DRAGEES

Dragées perpetuate the long-standing, classic recipe of caramelized nuts coated in chocolate. They are available in both dark and milk chocolate: almond and hazelnut.

150g bag

250g bag

—

Shelf life : 2 to 3 months

2 ROC'

A “Roc” is delicious and highly addictive: a blend of nuts and dried fruits, puffed cereals and shavings of lace crêpes all coated in either dark or milk chocolate. Unique combinations, high-quality ingredients and an artisanal savoir-faire that results in no two Roc’s having the same shape, but all having a delicious taste that is constant!

DARK OR MILK CHOCOLATE

100g bag

DARK OR MILK CHOCOLATE

200g bag

—

Shelf life : 3 to 5 weeks





LES CROC'S

Retournez en enfance grâce à nos Croc'. Ces céréales soufflées sont soigneusement enrobées de chocolat noir ou au lait, créant ainsi une texture croquante qui fond délicieusement en bouche. Nos Croc' sont l'encas ou le goûter idéal !

IN DARK CHOCOLAT AND MILK CHOCOLAT

150G

300G

—
DLUO : 3 months

BOXES

Single-Origin Ganaches Chocolates, Double Bites Pralinés "A l'Ancienne"... select among them with pleasure in our Chocolate Boxes. Every recipe offers different aromas and textures for the gourmet chocolate lover. From traditional creations to more surprising ones, our luxury french chocolates all share in common an artisanal production based on carefully selected ingredients, best quality and perfectly tuned tastes. In dark or milk chocolate, our assorted chocolate boxes are the result of numerous experiments, tastings, trials, and blends in order to create the perfect balance between the different flavors, textures and subtle differences.



FROM BEAN
TO BAR





BOXES

Our boxes contain chocolates, 'pépites' bites and confectionery. About twenty assortments and for each of them, different flavours and textures to discover.

“PÉPITES” BOXES

“PÉPITES” BOXES 16 PIECES

Assortment of gourmet bites made of our famous hazelnut “old-style” praliné, in dark and milk chocolate, a small dose of caramel and crushed hazelnuts.

“PÉPITES” BOXES (16 PIECES)

Dark or milk chocolate
Dark and milk chocolate
+/- 150g

Shelf life : 4 to 5 weeks

“PÉPITES” BOXES 36 PIECES

In addition to the unmissable Caramel Hazelnut ones, the Manufacture offers you to discover new recipes. Try the chocolaty intensity of the Cocoa Nibs Pépité, the character of the Kenyan coffee Pépité, the roundness of the Walnut Pépité or the crunchy Buckwheat Pépité.

“PÉPITES” BOXES (36 PIECES) +/- 337g

Dark and milk chocolate
+/- 337g

Shelf life : 6 weeks



CHOCOLATE BOXES

Square or rectangular, simple or double, our chocolates come in a wide range of single-origin ganaches – revealing all the subtlety of the origin, flavoured ganaches – tasteful blend of spices and fresh fruits, and “old-style” pralinés – mixing the softness and the crunchiness of almonds, hazelnuts, pistachios, coconut...all roasted.

DISCOVERY BOX

Assortment of single-origin ganaches, “old-style” praliné ganaches and gourmet ganaches.

BOX OF 12 CHOCOLATES

+/- 100g

BOX OF 21 CHOCOLATES

+/- 170g

BOX OF 30 CHOCOLATES

+/- 260g

BOX OF 45 CHOCOLATES

+/- 380g

BOX OF 58 CHOCOLATES

+/- 490g

BOX OF 90 CHOCOLATES

+/- 760g

Shelf life : 2 to 3 weeks





1 SINGLE-ORIGIN GANACHES

Assortment of single-origin ganaches:
Java, Madagascar, Venezuela, Trinidad and Peru

BOX OF 30 PIECES

+/- 240g

Shelf life : 2 to 3 weeks

2 PRALINÉS A L'ANCIENNE

Assortment of "old-style" praliné in dark chocolate
or milk chocolate: almonds, hazelnut, pistachios,
peanuts, coconuts...

BOX OF 27 PIECES +/- 240g

BOX OF 39 PIECES +/- 345g

Shelf life : 4 to 5 weeks

3 FLAVOURED GANACHES

Assortment of flavoured ganaches in dark and milk
chocolate: Raspberry, Blackcurrant, Coffee, Vanilla, Lime,
Tonka, Mint, Lemon & Tea, Armagnac Prune, Caramel,
Coconut & Passion fruit.

BOX OF 21 PIECES +/- 170g

Shelf life : 2 to 3 weeks

4 DOUBLE-BITES BOX

La Manufacture merge its delicious ganaches and its
old-fashioned pralinés in an even more delectable format.
Two textures in one single chocolate, with a very elegant
form. Four different combination. Coconut praliné with
passion fruit, almond praliné with hazelnut, almond
marzipan with pistachio and a hazelnut praliné with
caramel mousse.

BOX OF 4 PIECES +/- 85g

BOX OF 12 PIECES +/- 245g

Shelf life : 2 to 3 weeks





1 SINGLE ORIGIN GANACHES & PRALINÉS A L'ANCIENNEE

A set to discover our Single-Origin chocolate Ganaches and Pralinés "à l'Ancienne".

BOX OF 60 PIECES

+/- 510g

Shelf life : 2 to 3 weeks

2 FLAVOURED GANACHES & PRALINÉS A L'ANCIENNE

A selection of 51 bonbons to discover the Flavoured Ganaches and Pralinés "à l'Ancienne".

BOX OF 51 PIECES +/- 440g

Shelf life : 2 to 3 weeks

3 FLAVOURED GANACHES & SINGLE-ORIGIN GANACHES

A selection of 54 bonbons to discover the Flavoured Ganaches and Single-Origin dark chocolate Ganaches.

BOX OF 54 PIECES +/- 440g

Shelf life : 2 to 3 weeks





THE ESSENTIALS BOXES

Our Soverian candied fruits, roc's, and dragées are gathered in one box for a delightful tasting experience!

Available in 2 sizes:

SMALL

Milk chocolate roc's, Soverian candied oranges, milk chocolate hazelnut dragées
+/- 190g

LARGE

Milk & dark chocolate roc's, Soverian candied oranges, milk chocolate hazelnut dragées, dark chocolate almond dragées
+/- 365g

Shelf life : 3 to 4 weeks





BARs

Our range of bars comes in about 50 different types, revealing the wealth of origins of cocoa beans and recipes dreamed up by our artisan chocolatemaker. The «Grand Cru» and «Single-Origin» bars honour the origin of the bean and the unique taste of the land from which it comes.

The «Signature» bars express the emblematic tastes of La Manufacture, through old and sometimes raw recipes. The Mendiante chocolate bar hark back to the classic recipe of the same name, containing dried fruit. Generous filled bars are a pure appeal to gluttony !





SIGNATURE BARS

The Signature chocolate bars are the combination of a taste with a unique identity, discover aromas revealing the raw and pure character of our selected beans.

“SIGNATURE 75%” | DARK CHOCOLATE

Rustic Peru, Peru 100%, Sugar-free 85%, The Blend 75%
75g

Shelf life : 8 to 12 months

“MILK SIGNATURE 45%” | MILK CHOCOLATE

Rustic Madagasca
75g

Shelf life : 8 to 12 months

VEGAN BAR

Discover the first vegan recipe of La Manufacture, 100% vegan, it is just as delicious.

“VEGAN 45%” | MILK CHOCOLATE

Coconut milk
75g

Shelf life : 8 to 12 months



“GRAND CRU” & SINGLE-ORIGIN BARS

The “grand cru” and single-origin bars explore the real taste of cocoa beans from diverse origin.

GRAND CRU | DARK CHOCOLATE

Ecuador Nacional Arriba 85%
Colombia 75%, Tanzania 75%, Madagascar Mivoatra 85%
Venezuela Chuaoa 75%
Peru Chuncho 75%
NEW 2023 > Bolivie Cacao Sauvage 75%
Brasil Forastero Blanco 75%
Philippines Trinitario 75%
São Tomé and Príncipe Amelano 75%
Mexico Almendra Blanca 75%

—
Shelf life : 8 to 12 months

Java 75% ; Madagascar Criollo & Trinitario 75%
| 8,53€ HT | 9€ TTC

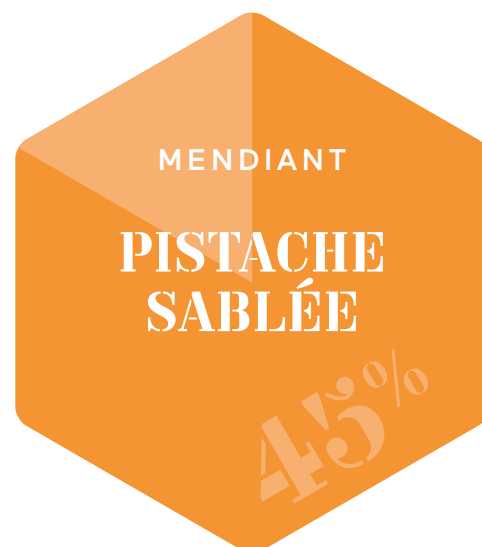
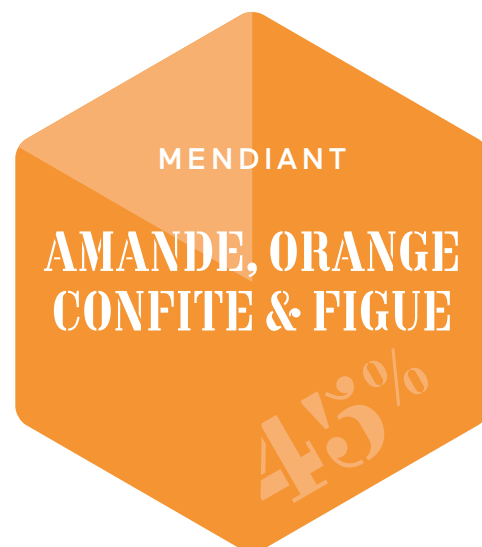
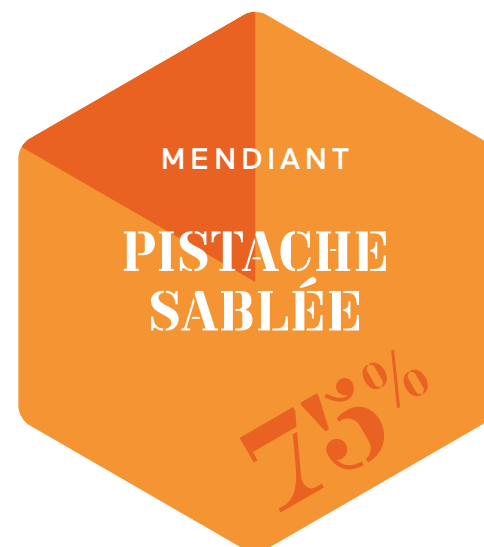
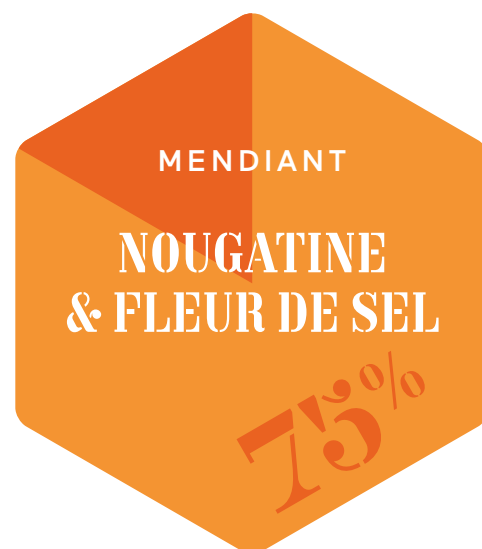
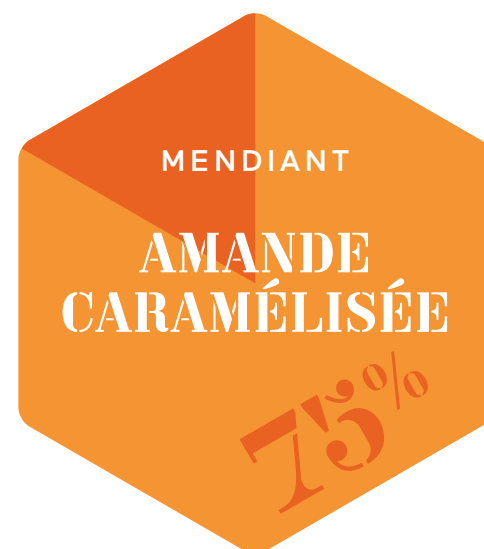
—
Shelf life : 8 to 12 months

“MILK SINGLE-ORIGIN” | MILK CHOCOLATE

Madagascar Trinitario 35%
Madagascar Trinitario 45%
Madagascar Trinitario 55%
Péru Trinitario 45%
NEW 2023 > Togo Forastero & Amelonado 60%, Ecuador 60%,
Ecuador Nacional Arriba 60%

—
Shelf life : 8 to 12 months





“MENDIANT” BARS

The Mendiante chocolate bar harks back to the classic recipe of the same name, containing dried fruits... or not! Crunchy bars of chocolate covered with luscious ingredients, candied fruits, caramelized hazelnuts, salted pistachios or honey and almond, available in dark chocolate 75% or milk chocolate 45%.

“MENDIANT 75%” | DARK CHOCOLATE

Almonds & Candied Oranges & Figs..., Muesli, Caramelized Almonds, Caramelized Hazelnuts, Nougatine & Fleur de sel, Chopped Pistachios
+/- 110g

Shelf life : 4 to 8 weeks

“MENDIANT 45%” | MILK CHOCOLATE

Almonds & Candied Oranges & Figs..., Muesli, Caramelized Almonds, Caramelized Hazelnuts, Nougatine & Fleur de sel, Chopped Pistachios

MILK MENDIANT BAR

+/- 110g

Shelf life : 4 to 8 weeks





FILLED BARS

The chocolate bar is filled and covered in a thin layer of plain chocolate. The filling is delicately placed onto the poured chocolate, which is then layered with melted chocolate. The result is a delicious bar with a praliné, marzipan, ganache or fruit center for crunchy or fondant centers..

“FILLED BAR 75%” | DARK CHOCOLATE

Smooth Caramel,
Hazelnut Praliné & Fleur de Sel, Pistachio Praliné,
Crunchy Praliné & Caramel Mousse,
Pistachioflavoured Marzipan,

NEW 2025 > Coconut Praliné

+/- 110g

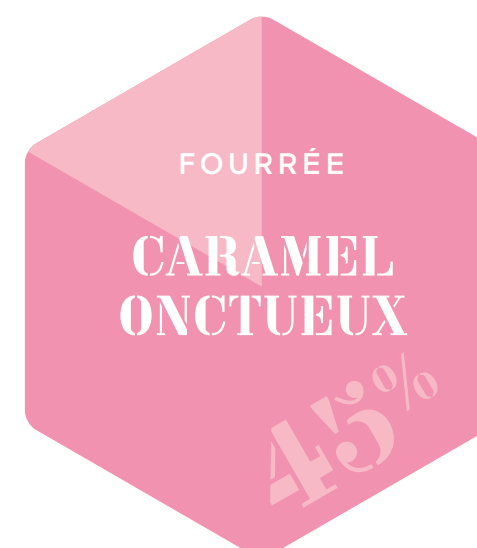
Shelf life : 3 to 6 weeks

“FILLED BAR 45%” | MILK CHOCOLATE

Smooth Caramel,
Hazelnut Praliné & Fleur de Sel

+/- 110g

Shelf life : 3 to 6 weeks





CHOCOLATE BARS DISCOVERY BOX

An original idea: to bring together in a box of six bars the know-how of our artisan chocolate maker and the uniqueness of the different families of bars created at La Manufacture. From the grand cru to the single-origin bars, not to mention the Mendiant and the rustic bars, this set of chocolate bars is an invitation to the sweet world of La Manufacture. This assortment expresses the diversity and origins of the selected beans.

BOX OF 6 CHOCOLATE BARS

+/- 630g

—

Shelf life : 4 to 8 weeks





ELYSIAN CREATIONS

For the Elysée, we created with Pierre Tachon new patriotic creations. Part of the proceeds from their sales are contributed to the French Presidential Palace renovation work.

FRENCH NUTS & CANDIED FRUITS

Decorated with nuts & candied fruits all from France, its tasting offers a variety of flavors and textures in dark and milk chocolate.

75% Dark chocolate | +/- 110g

45% Milk Chocolate | +/- 110g

Shelf life : 4 to 8 weeks

FRENCH HEXAGON

Small, it is filled with a French hazelnuts praliné. Large, it is garnished with French dried fruits and nuts..

PRALINÉ FRENCH HEXAGON +/- 85g

75% Dark Chocolate

45% Milk Chocolate

Shelf Life : 5 weeks

MENDIANT FRENCH HEXAGON +/- 180g

75% Dark Chocolate

45% Milk Chocolate

Shelf Life : 8 weeks





CHOCOLATE BLOCKS

The dark chocolate and milk chocolate produced by La Manufacture are available in XXL formats! This comes in one, two or three kilo, breakable blocks. To be enjoyed as they come or to offer as an original present in a novel form. This artisanal chocolate, with its unique flavour, can also be used in the preparation of desserts.

CHOCOLATE BLOCK 75% | DARK CHOCOLATE

1 kg

CHOCOLATE BLOCK 45% | MILK CHOCOLATE

1 kg

—
Shelf life : 8 to 12 months

THE CHOCOLATE BLOCK & ACCESSORIES

In dark chocolate and milk chocolate.
The giant chocolate block and accessories: a wooden tray and a mallet to break it. A chocolate to enjoy as it is, or to use in desserts or delicious confectionary.

CHOCOLATE BLOCK 75% | DARK CHOCOLATE

1 kg

CHOCOLATE BLOCK 45% | MILK CHOCOLATE

1 kg

The box set including the tray and mallet are made in France.
—
Shelf life : 8 to 12 months



EASTER

Every year, there is no lack of La Manufacture de Chocolat for your Easter festivities. We offer ever more creative, innovative and creative, innovative and gourmet collections to offer you a unique taste experience rich in texture, aroma and flavour.

Discover our selection of inescapable creation: egg, rabbit, cocotte or even dry frying and pralines.

On top of this, exclusive creations are added around a different Easter theme every year.

TO BE DISCOVERED IN JANUARY 2024





TURNING EGG

An original and mysterious design that seem to have been sculpted, turned, and handcrafted, evoking the delicate artisanal confection of Le Chocolat Alain Ducasse. riding on its success, the Turning Egg garnished with delicious praliné treats is now a part of the signature creations of the Manufacture.

DARK CHOCOLATE

+/- 150g

+/- 400g

MILK CHOCOLATE

+/- 150g

+/- 400g

—
Shelf life : 4 to 6 weeks



EASTER BUNNY

Clear lines, streamlined shapes, our Easter Bunny is garnished with French-style Easter treats made of almond praline and coconut. Adopt our dark chocolate bunny!

EASTER BUNNY +/- 250g

Dark or milk chocolate

—
Shelf life : 4 to 6 weeks





FRENCH HEN

With its pure, simple, geometric lines, it appears hand-carved. its stylized silhouette recalls the craftsmanship characteristics of Le Chocolat Alain Ducasse. The French hen is filled with almond praliné egg treats.

FRENCH HEN +/- 160g

Dark or milk chocolate

—

Shelf life : 4 to 6 weeks



SARDINE TIN

The Manufacture de Chocolat Alain Ducasse caught eight small sardines which are attractively displayed in their cardboard “tin”. In pure dark or milk chocolate, they seem to wiggle in the mouth and will satisfy small gourmand cravings. Speaking of a miraculous catch...

SARDINE TIN

+/- 110g

—

Shelf life : 12 months





4 EASTER EGGS - PRALINÉ

The box contains 4 eggs in their shells lined with chocolate before being filled with praline. To eat, simple and fun: you peel the eggshell... The old fashioned praline comes in 4 flavours: coconut, cocoa nib, almond and hazelnut. An indulgence at any age! Old-fashioned praline is available in 4 flavors: coconut, cocoa nibs, almond and hazelnut.

4 EASTER EGGS PRALINÉ BOX

+/- 200g

—

Shelf life : 6 to 8 weeks



EASTER TREATS PRALINÉ

At La Manufacture de Chocolat, the traditionnal easter treats combine with the signature chiseled lines of our creations. Three praliné recipes are hidden in these dark or milk chocolate coated treats: eggs are filled with a delightful almond praliné, shells and shellfish with an hazelnut praliné, and the Easter bells with our iconic coconut praliné...

EASTER TREATS PRALINÉ

Dark or milk chocolate

+/- 150g

+/- 250g

—

Shelf life : 4 to 6 weeks





EASTER TREATS

Easter creations miniature version : Rabbit, Hen & Egg are molded in our signature shapes. The fineness of the moulding allows a deliciously melting texture when tasted.

EASTER TREATS

Dark or milk chocolate

+/- 150g

+/- 250g

—

Shelf life : 18 months



CHRISTMAS AT LA MANUFACTURE

PAGE 11 TO 40 | THE CHRISTMAS COLLECTION

	NET WEIGHT IN GRAMS	VAT RATE	SHELF LIFE	DIMENSIONS LENGTH*WIDTH*HEIGHT
ADVENT CALENDAR	185G	5,50%	2 MONTHS	40CM*35CM*3CM
HEXA ROBIN DARK OR MILK CHOCOLATE	70G	20%	6 WEEKS	10,5CM
SANTA CLAUS DARK OR MILK CHOCOLATE	60G	20%	6 WEEKS	10,5CM
OWL DARK OR MILK CHOCOLATE	320G	20%	6 WEEKS	
STAG CANDY BOX DARK CHOCOLATE	440G	5,50%	6 WEEKS	15CM*15CM*4CM
STAG CANDY BOX MILK CHOCOLATE	440G	20%	6 WEEKS	15CM*15CM*4CM
CHRISTMAS BOX 30 PIECES	240G	5,50%	2 TO 3 WEEKS	27CM*10,9CM*2,6CM
HEXA BEAR DARK OR MILK CHOCOLATE	210G	20%	8 WEEKS	20,5CM
COCOA PODS BAR DARK OR MILK CHOCOLATE	75G	20%	18 MONTHS	
COCOA POD DARK CHOCOLATE	250G	20%	6 WEEKS	
BEAR DARK CHOCOLATE	25G	5,50%	18 MONTHS	-
BABY ELEPHANT MILK CHOCOLATE	25G	20%	8 TO 18 MONTHS	-
CHRISTMAS SQUARE BITES DARK AND MILK CHOCOLATE	150G	5,50%	8 TO 12 MONTHS	11,3 CM*7,2CM*3,5CM
CHRISTMAS SQUARE BITES DARK AND MILK CHOCOLATE	250G	5,50%	8 TO 12 MONTHS	18,3CM*7,2CM*3,5CM
TRUFFES ASSORTIES 15 PIECES	145G	5,50%	2 TO 3 WEEKS	10,4CM*11CM*2,6CM
TRUFFES ASSORTIES 27 PIECES	260G	5,50%	2 TO 3 WEEKS	17,6CM*11CM*2,6CM
TRUFFES ORIGINES 15 PIECES	150G	5,50%	2 TO 3 WEEKS	10,4CM*11CM*2,6CM
TRUFFES ORIGINES 27 PIECES	265G	5,50%	2 TO 3 WEEKS	17,6CM*11CM*2,6CM
TRUFFES WHISKY 15 PIECES	150G	5,50%	2 TO 3 WEEKS	10,4CM*11CM*2,6CM
HEXA-STAR DARK OR MILK CHOCOLATE	70G	20%	4 TO 8 WEEKS	10,5CM
DIY MULTI-FRUIT CHRISTMAS TREE DARK OR MILK CHOCOLATE	460G	20%	4 TO 8 WEEKS	41,5CM*30CM*5CM HAUTEUR PRODUIT : 20 CM
DIY DOUBLE CHOCOLATE CHRISTMAS TREE DOUBLE CHOCOLAT	320G	20%	8 TO 12 MONTHS	41,5CM*30CM*5CM HAUTEUR PRODUIT : 20 CM
CHRISTMAS CHOCOLATE BLOCK DARK OR MILK CHOCOLATE	1KG	20%	4 TO 8 WEEKS	42,7CM*30,5CM*3,7CM

SMALL GIFTS

PAGE 13 TO 22 | THE PERMANENT COLLECTION

PRALINÉ SPREAD PEANUT	250G	20%	2 TO 3 MONTHS	-
PRALINÉ SPREAD ALMOND AND HAZULNUT	250G	20%	2 TO 3 MONTHS	-
	550G	20%	2 TO 3 MONTHS	-
CHOCOLATE BAR DARK CHOCOLATE	240G	20%	8 TO 12 MONTHS	17,8CM*8,7CM*2,7CM
CHOCOLATE BAR MILK CHOCOLATE	240G	20%	8 TO 12 MONTHS	17,8CM*8,7CM*2,7CM
SQUARE BITES BOX 30 PIECES	150G	5,50%	8 TO 12 MONTHS	11,3 CM*7,2CM*3,5CM
SQUARE BITES BOX 50 PIECES	250G	5,50%	8 TO 12 MONTHS	18,3CM*7,2CM*3,5CM
PAIR OF MINI CHOCOLATE BARS	20G	5,50%	8 TO 12 MONTHS	11CM*7,4CM*1MM
BOX OF 4 CHOCOLATES	35G	5,50%	2 TO 3 MONTHES	13CM*5.2CM*2, 6CM
BARRE À CROQUER CHOCOLAT NOIR	60G	20%	2 TO 3 MONTHES	16,3CM*2,8CM*2,2CM
CHOCOBAR MILK CHOCOLATE	60G	20%	4 TO 6 WEEKS	16,3CM*2,8CM*2,2CM
CHOCOBAR BLACK SESAME	60G	20%	2 TO 3 MONTHES	16,3CM*2,8CM*2,2CM

SIMPLE PLEASURES

PAGE 21 TO 26 | THE PERMANENT COLLECTION

CANDIED FRUITS ORANGE / LEMON / GRAPEFRUIT/ CITRUS TRIO/ GINGER	150G	5,50%	3 TO 4 WEEKS	9CM*6CM
	250G	5,50%	3 TO 4 WEEKS	9CM*12,5CM
DRAGEES ALMONDS, HAZELNUTS DARK CHOCOLATE OR MILK CHOCOLATE	150G	5,50%	2 TO 3 MONTHES	9CM*6CM
	250G	5,50%	2 TO 3 MONTHES	9CM*12,5CM
ROC’ DARK OR MILK CHOCOLATE	100G	5,50%	3 TO 5 WEEKS	9CM*6CM
ROC’ DARK OR MILK CHOCOLATE	200G	5,50%	3 TO 5 WEEKS	9CM*12,5CM
CROC’ DARK OR MILK CHOCOLATE	150G	5,50%	3 MONTHS	9CM*6CM
CROC’ DARK OR MILK CHOCOLATE	300G	5,50%	3 MONTHS	9CM*12,5CM

BOXES

PAGE 27 TO 34 | THE PERMANENT COLLECTION

	NET WEIGHT IN GRAMS	VAT RATE	SHELF LIFE	DIMENSIONS LENGTH*WIDTH*HEIGHT
“PEPITES” BOX 16 PIECES DARK OR MILK CHOCOLATE	150G	5,50%	4 TO 5 WEEKS	10,7CM*10,7CM*2,3CM
“PEPITES” BOX 16 PIECES DARK OR MILK CHOCOLATE	150G	5,50%	4 TO 5 WEEKS	10,7CM*10,7CM*2,3CM
“PEPITES” BOX 36 PIECES DARK OR MILK CHOCOLATE	337G	5,50%	6 WEEKS	16,1CM*16,8CM*2,5CM
THE ESSENTIALS BOX SMALL	190G	5,50%	4 WEEKS	17,5CM*11CM*4CM
THE ESSENTIALS BOX LARGE	365G	5,50%	4 WEEKS	35,5CM*11CM*3,5CM
DISCOVERY BOX 12 PIECES	100G	5,50%	2 TO 3 WEEKS	10,4CM*11CM*2,6CM
DISCOVERY BOX 21 PIECES	170G	5,50%	2 TO 3 WEEKS	17,6CM*10,3CM*2,6CM
DISCOVERY BOX 30 PIECES	260G	5,50%	2 TO 3 WEEKS	23CM*10,3CM*2,6CM
DISCOVERY BOX 45 PIECES	380G	5,50%	2 TO 3 WEEKS	35,3CM*10,9CM*2,6CM
DISCOVERY BOX 58 PIECES	490G	5,50%	2 TO 3 WEEKS	26,2CM*18,6CM*2,6CM
DISCOVERY BOX 90 PIECES	760G	5,50%	2 TO 3 WEEKS	35,5CM*22CM*2,6CM
SINGLE-ORIGIN GANACHES 30 PIECES	240G	5,50%	2 TO 3 WEEKS	17,6CM*11CM*2,6CM
PRALINÉS A L’ANCIENNE 27 PIECES	240G	5,50%	4 TO 5 WEEKS	17,6CM*11CM*2,6CM
PRALINÉS A L’ANCIENNE 39 PIECES	345G	5,50%	4 TO 5 WEEKS	23,5CM*11CM*2,6CM
FLAVOURED GANACHES 21 PIECES	170G	5,50%	2 TO 3 WEEKS	17,6CM*11CM*2,6CM
DOUBLE BITES BOX 4 PIECES	85G	5,50%	2 TO 3 WEEKS	10,4CM*11CM*2,6CM
DOUBLE BITES BOX 12 PIECES	245G	5,50%	2 TO 3 WEEKS	17,6CM*11CM*2,6CM
SINGLE-ORIGIN GANACHES & PRALINÉS A L’ANCIENNE 60 PIECES	510G	5,50%	2 TO 3 WEEKS	35,5CM*11CM*2,6CM
FLAVOURED GANACHES & PRALINÉS A L’ANCIENNE 51 PIECES	440G	5,50%	2 TO 3 WEEKS	35,5CM*11CM*2,6CM
FLAVOURED GANACHES & SINGLE-ORIGIN GANACHES 54 PIECES	440G	5,50%	2 TO 3 WEEKS	35,5CM*22CM*2,6CM

CHOCOLATE BARS

PAGE 35 TO 46 | THE PERMANENT COLLECTION

	NET WEIGHT IN GRAMS	VAT RATE	SHELF LIFE	DIMENSIONS LENGTH*WIDTH*HEIGHT
SIGNATURE BAR DARK CHOCOLATE	75G	5,50%	8 TO 12 MONTHS	13CM*19CM
SIGNATURE BAR MILK CHOCOLATE	75G	20%	8 TO 12 MONTHS	13CM*19CM
VEGAN BAR MILK CHOCOLATE	75G	20%	8 TO 12 MONTHS	13CM*19CM
GRAND CRU BAR DARK CHOCOLATE	75G	5,50%	8 TO 12 MONTHS	13CM*19CM
SINGLE-ORIGIN BAR DARK CHOCOLATE	75G	5,50%	8 TO 12 MONTHS	13CM*19CM
SINGLE-ORIGIN BAR MILK CHOCOLATE	75G	20%	8 TO 12 MONTHS	13CM*19CM
MENDIANT BAR DARK CHOCOLATE	110G	5,50%	4 TO 8 WEEKS	13CM*19CM
MENDIANT BAR DARK CHOCOLATE	110G	5,50%	4 TO 8 WEEKS	13CM*19CM
FILLED BAR DARK OR MILK CHOCOLATE	110G	20%	3 TO 6 WEEKS	13CM*19CM
CHOCOLATE BARS DISCOVERY BOX	630G	20%	4 TO 8 WEEKS	13,5CM*20,4CM*5,5CM

ELYSIAN CREATIONS

PAGE 47 TO 48 | THE PERMANENT COLLECTION

FRENCH BAR DARK CHOCOLATE	110G	5,50%	4 TO 8 WEEKS	13CM*19CM
FRENCH BAR MILK CHOCOLATE	110G	20%	4 TO 8 WEEKS	13CM*19CM
HEXA-FRANÇAIS DARK	85G	20%	5 WEEKS	11CM*9,5CM*3CM
HEXA-FRANÇAIS MILK	85G	20%	5 WEEKS	11CM*9,5CM*3CM
HEXA-FRANÇAIS DARK	180G	5,5%	8 WEEKS	21,5CM*19CM*3,5CM
HEXA-FRANÇAIS MILK	180G	20%	8 WEEKS	21,5CM*19CM*3,5CM

CHOCOLATE BLOCKS

PAGE 49 TO 50 | THE PERMANENT COLLECTION

CHOCOLATE BLOCK DARK CHOCOLATE	1KG	5,50%	8 TO 12 MONTHS
CHOCOLATE BLOCK MILK CHOCOLATE	1KG	20%	8 TO 12 MONTHS

EASTER AT LA MANUFACTURE

PAGE 91 TO 106 | THE EASTER COLLECTION

	NET WEIGHT IN GRAMS	VAT RATE	SHELF LIFE	DIMENSIONS LENGTH*WIDTH*HEIGHT
SARINE TIN	110G	5,50%	8 TO 12 MONTHS	17,6CM X 11CM X 2,6CM 1 SARINE : 10CM X 3CM X 1,2CM
EASTER FRENCH HEN DARK CHOCOLATE	160G	5,50%	4 TO 6 WEEKS	12,2CM X 10,6CM X 8,6CM
THE EASTER FRENCH HEN MILK CHOCOLATE	160G	20%	4 TO 6 WEEKS	12,2CM X 10,6CM X 8,6CM
EASTER BUNNY DARK CHOCOLATE	250G	5,50%	4 TO 6 WEEKS	19,5CM X 6,5CM X 9CM
EASTER BUNNY C MILK CHOCOLATE	250G	20%	4 TO 6 WEEKS	19,5CM X 6,5CM X 9CM
SMALL TURNED EASTER EGG T1 DARK CHOCOLATE	150G	5,50%	4 TO 6 WEEKS	7,7CM X 9CM X 10CM
SMALL TURNED EASTER EGG T1 MILK CHOCOLATE	150G	20%	4 TO 6 WEEKS	7,7CM X 9CM X 10CM
SMALL TURNED EASTER EGG T2 DARK CHOCOLATE	400G	5,50%	4 TO 6 WEEKS	11,3CM X 12CM X 15CM
SMALL TURNED EASTER EGG T2 MILK CHOCOLATE	400G	20%	4 TO 6 WEEKS	11,3CM X 12CM X 15CM
EASTER TREATS T1 CHOCOLAT NOIR	150GR	5,50%	2 TO 12 MONTHS	10CM X 6,4CM X 12CM
EASTER TREATS T1 CHOCOLAT AU LAIT	150GR	5,50%	2 TO 12 MONTHS	10CM X 6,4CM X 12CM
EASTER TREATS T2 DARK CHOCOLATE	250G	5,50%	2 TO 12 MONTHS	12CM X 8,3CM X 12CM
EASTER TREATS T2 MILK CHOCOLATE	250G	5,50%	2 TO 12 MONTHS	12CM X 8,3CM X 12CM
EASTER TREATS PRALINE T1 DARK CHOCOLATE	150G	5,50%	4 TO 6 WEEKS	10CM X 6,4CM X 12CM
EASTER TREATS PRALINE T1 MILK CHOCOLATE	150G	5,50%	4 TO 6 WEEKS	10CM X 6,4CM X 12CM
EASTER TREATS PRALINE T2 DARK CHOCOLATE	250G	5,50%	4 TO 6 WEEKS	12CM X 8,3CM X 12CM
EASTER TREATS PRALINE T2 MILK CHOCOLATE	250G	5,50%	4 TO 6 WEEKS	12CM X 8,3CM X 12CM
4 EASTER EGGS PRALINE	200G	20%	2 TO 3 MONTHS	1 EASTER : 4,5CM X 4CM X 5CM

OUR ADDRESSES

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LA MANUFACTURE DE CHOCOLAT ALAIN DUCASSE

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LA MANUFACTURE DES GRANDS CHAMPS

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LUXEMBOURG

CORNER GALERIES LAYAETTE

103 Grand-Rue, 1661 Luxembourg

UNITED KINGDOM

LE COMPTOIR COAL DROPS YARD - KING'S CROSS

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BOROUGH YARDS MANUFACTURE

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GERMANY

LE CHOCOLAT ALAIN DUCASSE MANUFACTURE MUNICH

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The products are subjected to French VAT

LECHOCOLAT-ALAINDUCASSE.COM

Photography credits : Pierre Monetta, L'Atelier Mai 98 & Philippe Vaurès Santamaria, IlyaFood



CGV CHOCOLATE SALES DEPARTMENT ALAIN DUCASSE

TO PLACE YOUR ORDER

The confirmation of your first order with our corporate sales department automatically engages the creation of a Customer account with your billing information.

In order to place your order, the Customer commits to enter all the necessary information to the order processing :

Choice of products, quantity ordered (from 20 products), billing address, delivery address, delivery date, payment method, order checkout, acknowledgement of the General Terms & Conditions of Sale, order payment accordingly to provided conditions.

ORDER CONFIRMATION

Our sales coordinators will confirm your order placement and payment by email.

In order to best guarantee your order, please kindly return this document signed and confirmed «Read and approved».

For our new customers, the total payment is requested at the signature of the quotation. No order will be taken into account without a proof of bank transfer.

After validation by the sales department, some companies and major accounts may benefit from a payment deadline of 30 days after receipt of the invoice.

The payment of the order must be made by bank transfer to the account below :

Bank transfer

IBAN : FR76 1020 7000 9021 2164 3937 648
BIC : CCBPFRPPMTG

All receipts will be sent shortly after the dispatch of your order to the email address you have signed up in the tab «Contact Invoice Payment». In case the billing email address in your customer account is not accurate, the payment will be requested from your company.

ORDER MODIFICATION OR CANCELLATION

According to article L221-28 of the French Consumer Code, the 14-day cooling-off period shall not be applied to the following contracts:

- Supply of customised confectioneries or under specifications of the consumer
- Supply of perishable agri-food products

However, and as far as possible, a modification or cancellation by the consumer may be taken into account in the extent that the package is in preparation and has not yet been delivered to the carrier. This possibility is assessed on a case by case basis. In the event of cancellation, the Customer will be refunded for his order. However, from the moment the package is sent by mail or courier, no modification or cancellation can be taken into account and the payment will not be refunded.

DELIVERY CONDITIONS

Chronopost : France Mainland France, Corsia and Monaco - Delivery under 24 to 48 hours.

Coursier : Paris and inner suburbs - Delivery under 24 hours.

Europe : IDelivery under 48 to 72 hours.

In regards of delivery to multiple adresses, no adress modification will be taken into account upon signature of the quotation.

During peak periods (Easter, Christmas - from 12/01 to 12/31), order preparation times and delivery times may be lengthened. The delivery date is guaranteed with the exception of:

- Case of force majeure
- Case of transportation strikes
- Extreme weather conditions (floods, snowfalls, storms)
- Under the condition that the delivery address is precise, accurate and complete (including door code, floor, telephone)

The customer service of Chocolat Alain Ducasse will contact the customer to organise the delivery of a new order, if they wish, at their own expenses including the shipping fees and product price.

No product price or shipping fee refund will be possible in case of an unsuccessful delivery due to imprecise, inaccurate and incomplete delivery information communicated to Cabosse & Associés.

- Under the condition that the recipient of the order will be present at the delivery

Please kindly note that orders are not shipped or delivered on Saturdays, Sundays, holidays, the days before and after public holidays.

Orders shipping to a post office box address will neither be confirmed nor processed.

In case the recipient or any person able to receive the package is absent during the delivery, the carrier will leave a note indicating the procedure for picking up the package.

Under no circumstances may Cabosse & Associés be held responsible for a delay in delivery or any deterioration of the products due to their late collection from the carrier. Cabosse & Associés means, by late collection, any collection made two (2) days after the first delivery attempt of the carrier.

For the carrying delivery, we draw your attention to the fact that after the failure of the 2nd delivery of your product and without any news from you (despite our reminders), Le Chocolat Alain Ducasse informs you that the remaining parcels will be automatically sent to your company address.

However, if the expiry date allows it, we will inform you that a 3rd delivery may be considered subject to the payment of this service at your expense.

CLAIMS AND REFUNDS

(SEE BELOW)

The customer must ensure the conformity of the delivery with their order.

Any claim must, to be taken into account, be made within the day of the delivery by email to the following address:

service.client@ducasse-paris.com

Any claim must be reasoned and accompanied by proof of the damage suffered (bill of lading, photos of the parcel received ...).

Any disagreement in regards of the billing process will only be taken into account within eight (8) days after the invoice date. The claim should be made to the sale coordinator in charge of the order.

FEES

The prices indicated on the purchase order are stated in Pounds VAT included..

Milk chocolate, white chocolate, filled chocolates, when not in the state of bonbons are subjected to a VAT rate of 20%.

Dark chocolate and chocolate bonbons are subjected to a VAT rate of 5.5%. Bonbons refer to any products of which the size does not exceed 5cm and the weight does not exceed 20g.

The shipping fees are supplements. The delivery fares may vary depending on the destination, the weight and the volume of the package. For further information regarding these fares, you may contact us.

There are no import taxes within EU countries. For other countries, taxes and custom fees may occur and will be at the expenses of the customer.

GUARANTEE AND PRESERVATION

The products on sale are in compliance with the applicable regulations in France. In accordance with the law, Cabosse & Associés assumes two guarantees: the guarantee of conformity and the guarantee relating to the latent defects of the products.

The deadline for the consumption of Cabosse & Associés products is indicated on each packaging. It differs depending on the variety of products selected.

Cabosse & Associés guarantees the quality and freshness of its products, provided that they are kept in a dry and cool place (between 15°C and 18°C) away from light, moisture and odours.

1. Legal guarantee of conformity

In compliance with article L.217-4 of the French Consumer Code, CABOSSE is required to deliver items in conformity with the confirmed order and respond to any defects as stated during the delivery.

According to article L.217-5 of the French Consumer Code:

«To be considered in conformity with the contract, the item must:

1. Be ready for usage as normally expected by a similar product and must, if applicable :

- Match the description as given by the seller and possess the same characteristics the latter has presented under the form of samples or models.

- Possess the characteristics that a buyer can legitimately expect from public affirmations by the seller, the producer or their representative, including in advertising and labelling.

- 2. Or to possess characteristics defined by a mutual agreement between parties or to be appropriate for any kind of special usage expected by the buyer which has been declared to and accepted by the buyer. «When it comes to the legal guarantee of conformity, the Customer:

- has a period of 2 years from the delivery of the items to make a claim to Cabosse & Associés

- may choose between the replacement and the refund of the product, with reservations of the pricing conditions as stated by article L.221-9 of the French Consumer Code.

- is not obligated to prove the existence of the conformity defect within 24 months from the delivery of the items.

2. . Legal guarantee of latent defects

According to clauses foreseen by the articles from 1641 to 1649 of the Civil Code, CABOSSE is also required to assert the guarantee against latent defects of the delivered items which make them unusable, under the condition that the buyer proves the existence of the latent defect and within a period of 2 years from the discovery of the defect (article 1648 of the Civil Code).

In the case of application of the guarantee against latent defects, the Customer may choose between the cancellation of the sale or a reduction of the selling price (provisions of articles 1644 of the Civil Code).

FORCE MAJEURE

Cabosse & Associés may not be held liable in case of nonperformance or delay in the performance of one of its obligations described in these T&C which result from a case of major force (war, riot, protestation, strike, blockade or difficult traffic, damage affecting the installations of Cabosse, epidemic...).

PROHIBITIONS

The Customer must not under any circumstances resell the products that are intended for his personal use or that of the recipient of his order.