

CORPORATE & WORKPLACE SOCIAL COMMITTEE OFFER

CORPORATE OFFER

OLDIN
DUCASSE
CHOCOLAT
PARIS

**WE ROAST AND MAKE
OUR OWN
CHOCOLATE,
WE DO NOT
BUY IT.**

ALAIN
DUCASSE
CHOCOLAT
PARIS

**IN THE WORLD OF CHOCOLATE,
THERE ARE THE ‘ROASTERS’
AND THEN THERE ARE THE ‘MELTERS’.**

Just as chefs create their own sauces and bakers bake their bread, chocolatiers make their own chocolate.

Making one's own chocolate does not mean buying chocolate to melt and process. Making one's own chocolate means roasting, cracking, grinding, and conching the cocoa bean to transform it into chocolate.

**WE, AT LES MANUFACTURES ALAIN
DUCASSE, ARE CHOCOLATE ROASTERS.**

For the past ten years, we have been the only chocolatiers to roast 100% of our chocolate on a large scale right in the heart of Paris.

All of our chocolate recipes are created and manufactured using our own chocolate production.

Similarly, we cook nuts to make our own pralines, and use fresh fruit to create our own ganaches.

**WE DO NOT BUY OUR CHOCOLATE –
WE MAKE IT.**

This is a conscious choice reflecting contemporary craftsmanship that honours tradition and holds manual skills in high respect.

That's why we call ourselves 'Manufactures'. Because we make by hand. From start to finish. Today, unlike the term 'baker', defined as a person who makes their own bread, the term 'chocolatier' is unfortunately not reserved for those who make their own chocolate. That is why we are fighting for recognition.

We are committed to offering our customers a unique chocolate, with a true and memorable taste.

Ingredient, expertise, taste

Alain Ducasse



THE MANUFACTURES

THE MANUFACTURE DE CHOCOLAT WAS CREATED IN 2013, ESTABLISHING THE FOUNDING PRINCIPLES OF A GRAND ADVENTURE BASED ON THE MAXIM 'INGREDIENT, EXPERTISE, TASTE'.

Over the past 10 years, 3 other Manufactures have also been opened, each with its own expertise: coffee, ice cream and biscuits. These Manufactures are the work of Alain Ducasse. They are the reflection of his quest for true, authentic taste and his vision as a chef. All our products are made using raw ingredients so that we can oversee the manufacturing process from start to finish, and they are crafted lovingly by hand by our chefs and teams in our Manufactures in Paris. Every single creation is prepared with one goal in mind: to conjure up meaningful, unforgettable memories.

Photo taken from the book 'L'Art des Manufactures'
Édition Assouline © Laziz Hamani



INGREDIENT

We select our cocoa beans for their purity and personality, sourcing them from around fifteen different locations for an array of distinctive tastes and characters. Origin is key to enjoying Chocolat Alain Ducasse products.

EXPERTISE

Our philosophy has remained the same for the past ten years. We transform every bean into chocolate using our skill in every stage of the bean-to-bar process and the techniques passed on meticulously to our teams. Each bean is processed according to its specific character: conching for as long or as little required, cooking lightly or thoroughly, adding very little cocoa butter and less sugar.

TASTE

Our chocolates have distinctive tastes and rich and varied textures. They are made with personality-rich recipes to create extraordinary memories that are always divine. Whether intense, well-rounded, peppery, plant-based, roasted, fruity, delicate, floral, spicy, mild, generous, melting or crisp, we have an array of flavours for even more pleasure.



Photo taken from the book 'L'Art des Manufactures'
Édition Assouline © Laziz Hamani



OUR TAILOR-MADE SERVICES

CORPORATE GIFTS

Our team can help you with all your chocolate needs. Your designated contact will be able to cater to your requirements and budget.

WORKPLACE SOCIAL COMMITTEES

Our special offers for workplace social committees give your employees all-year-round discounts. Group orders, sales events on your premises, and more... Contact our sales team to find out what we can do for you.



PERSONALISED GIFTS

PERSONALISED SLEEVE

Dress our boxes to suit your needs! Create a full sleeve with your corporate colours, logo and the message of your choice.

On request - Price depends on the size of the box selected.

Lead time: 1 to 3 weeks, depending on the seasonal period and the date of your order confirmation (validation of the print proof).

PERSONALISED CUFF

Add your identity to our boxes! Create a personalised cuff with your corporate colours, logo and the message of your choice.

11cm wide - Custom price (depending on order volume).

Lead time: 1 to 3 weeks, depending on the seasonal period and the date of your order confirmation (validation of the print proof).

MESSAGE CARD

We can print your personalised message.

10cm x 15cm rectangular card - Custom price (depending on order volume).

Lead time: 1 to 3 weeks, depending on the seasonal period and the date of your order confirmation (validation of the print proof).

DELIVERY

Free delivery to one location in mainland France, Corsica and Monaco for orders over €250 excl. VAT.

Delivery by courier in Paris and the suburbs (cost depends on the weight of your order and your geographical location).

Delivery in mainland France, Corsica and Monaco (cost depends on the weight of your order). Free collection from our stores and corners in Paris.

Multi-address delivery in France from €14 excl. VAT per address.

International delivery: custom quote, delivery to one location possible.

STORAGE INSTRUCTIONS

Our chocolates should be kept at a temperature of between 15°C and 18°C and stored away from moisture to preserve their full flavour.



Photo extraite du livre 'L'Art des Manufacturés'
Édition Assouline © Laziz Hamani





Photo extraite du livre 'L'Art des Manufactures'
Édition Assouline © Laziz Hamani

OUR COMMITMENTS

INGREDIENT SELECTION

Each origin meets precise specifications: the beans are sourced from small, fairtrade plantations, and are grown in a sustainable environment that respects biodiversity, and indigenous and ancestral cocoa varieties. Keeping as close as possible to the raw product, our recipes contain no additives, colourings or preservatives.

FRENCH SAVOIR-FAIRE

Le Chocolat Alain Ducasse has been awarded the EPV label. EPV stands for Entreprise du Patrimoine Vivant [Living Heritage Company in English]. Issued by the French government, this label recognises small and medium-sized companies that are emblematic of French industrial or artisanal excellence. These companies showcase the high added value of 'Made in France' manufacturing.

FAIR VALUES

We work with producers that provide a fair and equitable working environment for all their employees. In 2022, the professional gender equality index for Les Manufactures was 87/100.

FOR THE PLANET

Here at Le Chocolat Alain Ducasse, we closely monitor every stage of our operations and their impact. That is why our packaging is produced in France and is made of 90% recycled and recyclable cardboard sourced from forests in Europe. We also recycle our organic waste. For example, we redistribute cocoa bean skins to farmers and even the Paris city council for use as a natural fertiliser. We use mock products made from resin and produced in France for our displays to avoid waste.

PERMANENT COLLECTION



ASSORTMENT BOXES

From Praline Gems to Single-Origin Ganaches, from Double Bites to Old-Fashioned Pralines, take your pick from our gourmet assortments! Each recipe offers different flavours and textures. From traditional creations to the most surprising associations, our chocolates all have one thing in common: they are handmade using carefully selected ingredients with expertly mastered taste. Our dark and milk chocolates are the fruit of multiple experiments, tastings, attempts, blends and combinations, to achieve the perfect fusion of flavours, textures and shades.



BOXES OF PRALINE GEMS

As an iconic creation at Le Chocolat Alain Ducasse, the Praline Gems assortment offers an exploration of praline recipes in an ideal tasting format. Beneath these clean, chiselled lines, reminiscent of the bricks of the Manufacture's walls, delicious pralines are waiting to be savoured.

BOX OF 16 CHOCOLATES

An assortment of old-fashioned hazelnut praline coated in dark or milk chocolate, plus a hint of caramel and crushed hazelnuts.

75% DARK OR 45% MILK CHOCOLATE
+/- 150g | £27,50 excl. VAT | £33 incl. VAT

75% DARK AND 45% MILK CHOCOLATE
+/- 150g | £27,50 excl. VAT | £33 incl. VAT



Shelf life: 6 weeks

BOX OF 36 CHOCOLATES

75% DARK AND 45% MILK CHOCOLATE
+/- 335g | £65,40 excl. VAT | £69 incl. VAT



Shelf life: 6 weeks



BOXES OF CHOCOLATES

Our discovery boxes are filled with Single-Origin Ganaches, Flavoured Ganaches and Old-Fashioned Pralines offering a taste of all the recipes created by our artisan chocolatiers. This range of flavours and textures will delight chocolate gourmets who are inquisitive, have an indecisive streak or are looking for variety.

DISCOVERY BOX

An assortment of single-origin ganaches, old-fashioned pralines and flavoured ganaches.

- BOX OF 12 CHOCOLATES**
+/- 100g | £18,01 excl. VAT | £19 Incl. VAT
- BOX OF 21 CHOCOLATES**
+/- 170g | £33,18 excl. VAT | £35 Incl. VAT
- BOX OF 30 CHOCOLATES**
+/- 250g | £47,39 excl. VAT | £50 Incl. VAT

- BOX OF 45 CHOCOLATES**
+/- 380g | £71,09 excl. VAT | £75 Incl. VAT
- BOX OF 90 CHOCOLATES**
+/- 760g | £120,83 excl. VAT | £145 incl. VAT
-  Shelf life: 2-3 weeks





BOX OF SINGLE-ORIGIN GANACHES

An assortment of single-origin ganaches from Java, Madagascar, Venezuela, Trinidad and Peru.

BOX OF 30 CHOCOLATES
+/- 250g | £47,39 excl. VAT | £50 Incl. VAT



Shelf life: 3 weeks



BOX OF FLAVOURED GANACHES

Made with fresh fruit or spices, our flavoured ganaches offer original and creative associations including vanilla, prune, mint, raspberry, lime, blackcurrant, passion fruit and coconut, lemon tea, coffee, tonka and caramel.

BOX OF 21 CHOCOLATES
+/- 170g | £33,18 excl. VAT | £35 Incl. VAT



Shelf life: 2-3 weeks



BOX OF PRALINÉS À L'ANCIENNE

An assortment of pralinés à l'anciennes made with almonds, hazelnuts, pistachios, peanuts and coconut coated in dark and milk chocolate.

BOX OF 27 CHOCOLATES
Available in three versions: mixed dark & milk, dark chocolate, milk chocolate.
+/- 240g | £46,45 excl. VAT | £49 Incl. VAT

BOX OF 39 CHOCOLATES
+/- 345g | £65,40 excl. VAT | £69 Incl. VAT



Shelf life: 6 weeks



BOX OF DOUBLE BITES

The Manufacture has prepared its flavoured ganaches and old-fashioned pralines in an even more indulgent format. Double bites are available in a small discovery box of 4 (coconut & passion fruit, hazelnut praline, Madagascar ganache & pistachio marzipan, caramel praline).

BOX OF 4 CHOCOLATES
+/- 85g | £17,06 excl. VAT | £18 Incl. VAT



Shelf life: 3 weeks



ESSENTIALS

An assortment of candied fruit, choc rocks and dragées in an indulgent boxed set.



SMALL BOX

Milk chocolate roc's, Soveria Candied Oranges and dark chocolate hazelnut dragées.

+/- 190g | **£35,07** excl. VAT | **£37** Incl. VAT



Shelf life: 4 weeks

LARGE BOX

Milk & dark chocolate roc's, Soveria Candied Oranges, dark chocolate hazelnut dragées, dark chocolate almond dragées.

+/- 365g | **£59,72** excl. VAT | **£63** Incl. VAT



Shelf life: 4 weeks



SQUARE BITES

Our boxes of square bites invite you to discover several of the Manufacture's cocoa bean origins. These small squares with our signature bevelled shapes will take you on an exploratory voyage of the flavours and finesse of our cocoa bean terroirs. To enjoy on their own, with a coffee, or as a blind-tasting among connoisseurs.

BOX OF 30 CHOCOLATES – 3 ORIGINS

Chocolat noir et chocolat au lait:
Ecuador 85%, Congo 75%, Peru 75%

150g | £21.67 excl. VAT | £26 incl. VAT

BOX OF 50 CHOCOLATES – 5 ORIGINS

Ecuador 85%, Congo 75%, Thailand 75%,
Peru 75%, Togo 60%

250g | £30 excl. VAT | £36 incl. VAT



Shelf life: 8-12 months

*The list of tablets may vary from one origin to another depending on availability





CORPORATE OFFER EXCLUSIVE GIFT BOXES

Exclusive gifts to offer your customers or employees for a memorable, genuine taste experience.

1

BOX OF 4 CHOCOLATES

Milk chocolate almond praline, dark chocolate hazelnut praline, dark chocolate vanilla ganache and dark chocolate lime ganache.

+/- 35g | £9.17 excl. VAT | £10 incl. VAT



Shelf life: 2-3 weeks

2

DUO OF MINI CHOCOLATE BARS

An ideal gift to introduce two of the Manufacture Alain Ducasse signature cocoa bean origins.

20g | £5 excl. VAT | £6 Incl. VAT



Shelf life: 8-12 months

CHOCOLATE BARS

With the rich origins of our beans and the wide variety of recipes invented by our cocoa-roasting chocolatiers, our chocolate bars come in around fifty varieties. Our Grand Cru chocolate bars celebrate the heritage of the beans and honour their unique local flavour.

Our Signature chocolate bars express the iconic flavours of the Manufacture, using traditional recipes and sometimes minimally processed chocolate. Our Mendiants bars are topped with dried and/or candied fruits while our generous Filled chocolate bars are pure indulgence!



SIGNATURE CHOCOLATE BAR

Our Signature chocolate bars are a staple at the Manufacture. In dark or milk chocolate, they reveal the typical characteristics of the cocoa origins using beans rigorously selected and blended by our artisans.

1

VEGAN CHOCOLATE BAR

Discover the Manufacture's first vegan chocolate bar, 100% plant-based and just as delicious!

2



DARK CHOCOLATE

The Blend 75%
Rustic 75%
Extra Dark
Sugar-Free 85%

75g | £10,43 excl. VAT | £11 Incl. VAT



Shelf life: 8-12 months

MILK CHOCOLATE

Rustic 45%

75g | £10,43 excl. VAT | £11 Incl. VAT



Shelf life: 8-12 months



VEGAN MILK CHOCOLATE 45%

Coconut Milk

75g | £8,33 excl. VAT | £10 Incl. VAT



Shelf life: 8-12 months





GRAND CRU CHOCOLATE BAR

Our Grand Cru chocolate bars explore the purity and variety of cocoa bean origins by showcasing each unique terroir.

DARK CHOCOLATE

Ecuador National Arriba 85%
Madagascar Mivoatra 85%
Peru Chuncho 75%
Madagascar Criollo & Trinitario 75%
Venezuela Chuao 75%
Philippines Trinitario 75%
Thailand 75%
Congo 75%

75g | £11,37 excl. VAT | £12 Incl. VAT



Shelf life: 8-12 months

MILK CHOCOLATE

Togo Forastero & Amelonado 60%
Madagascar Trinitario 55%
Madagascar Trinitario 45%
Peru Trinitario 45%
Madagascar Trinitario 35%

75g | £8,33 excl. VAT | £10 Incl. VAT



Shelf life: 8-12 months

MENDIANT CHOCOLATE BAR

Caramelised almonds and hazelnuts, candied pistachios, nougatine or candied fruit, the Manufacture's Mendant bars hark back to yesteryear and offer an exquisite crunch.

75% DARK CHOCOLATE

Caramelised Almonds
Caramelised Hazelnuts
Almond, Candied Orange & Fig
Nougatine & Fleur de Sel

+/- 110g | **£13,27** excl. VAT | **£14** Incl. VAT



Shelf life: 4-8 weeks

Candied Pistachios

+/- 110g | **£14,22** excl. VAT | **£15** Incl. VAT



Shelf life: 4-8 weeks

45% MILK CHOCOLATE

Caramelised Almonds
Caramelised Hazelnuts
Almond, Candied Orange & Fig

+/- 110g | **£11,67** excl. VAT | **£14** Incl. VAT



Shelf life: 4-8 weeks

Candied Pistachios

+/- 110g | **£12,50** excl. VAT | **£15** Incl. VAT



Shelf life: 4-8 weeks



FILLED CHOCOLATE BAR

First the chocolate is delicately poured. The filling is then carefully placed and covered with a layer of melted chocolate. The result is an indulgent bar filled with marzipan, ganache or old-fashioned praline.



75% DARK CHOCOLATE

Hazelnut Praline & Fleur de Sel
Coconut Praline

+/- 110g | **£12,50** excl. VAT | **£15** Incl. VAT



Shelf life: 3-6 weeks

Pistachio Marzipan
Pistachio Praline

+/- 110g | **£13,33** excl. VAT | **£16** Incl. VAT



Shelf life: 3-6 weeks

45% MILK CHOCOLATE

Hazelnut Praline & Fleur de Sel
Smooth Caramel

+/- 110g | **£12,50** excl. VAT | **£15** Incl. VAT



Shelf life: 3-6 weeks

ELYSÉE CREATIONS

For the Elysée Palace, we have worked closely with Pierre Tachon to prepare creations that embody the spirit of the French Republic. Its sale will help finance the renovation of the Élysée Palace, 300 years after its construction, and contribute to the preservation of its cultural and historical heritage.





FRENCH NUTS & CANDIED FRUIT BAR

Almonds, walnuts, candied fruit from Soveria (in Corsica) and other French dried fruit and nuts adorn the back of these dark chocolate bars.

75% DARK CHOCOLATE
+/- 110g | **£17,06 excl. VAT | £18 incl. VAT**



Shelf life: 4-8 weeks



SMALL FRENCH-HEXA

Our Small French-Hexa contains a generous praline made of French hazelnuts.

75% DARK OR 45% MILK CHOCOLATE
+/- 85g | **£15.83 excl. VAT | £19 incl. VAT**



Shelf life: 5 weeks



LARGE FRENCH-HEXA

75% DARK OR 45% MILK CHOCOLATE

+/- 85g | **£32,50 excl. VAT | £39 incl. VAT**



Shelf life: 8 weeks



LITTLE ROOSTER

Paying homage to the famous French emblem, Little Rooster is a delightful sweet treat, a melt-in-the-mouth blend of French almond and hazelnut praline coated in dark or milk chocolate.

75% DARK CHOCOLATE
+/- 25g | **£6,64 excl. VAT | £7 Incl. VAT**
45% MILK CHOCOLATE
+/- 25g | **£5,83 excl. VAT | £7 Incl. VAT**



Shelf life: 2 months



BREAKFAST & SNACKS

The Manufacture makes chocolates and so much more! In addition to our heavenly assorted chocolates and chocolate bars, our artisan chocolatiers use their talents to concoct other divine crunchy or melt-in-the-mouth delicacies. These dark or milk chocolate treats are perfect for sharing at the end of a meal or with a cup of tea.



CHOCOLATE SPREAD

Popular for its unique, slightly grainy and ultra-indulgent texture, the Manufacture's old-fashioned praline is now available as a spread.

1



CHOCOLATE SNACK BARS

A small box containing a treasure trove of delicious treats! It is hard to resist these individual chocolate bars, a quick and easy snack that slips nicely into a bag or rucksack. This compact, practical box can go with you anywhere, for a treat at a picnic, in the park, at the office or while you travel...

2

HAZELNUT & ALMOND PRALINE

250g jar | £16.67 excl. VAT | £20 incl. VAT
Shelf life: 2-3 months

75% DARK CHOCOLATE PRALINE

+/- 240g | £24,17 excl. VAT | £29 Incl. VAT
Shelf life: 8-12 months

45% MILK CHOCOLATE

+/- 240g | £24,17 excl. VAT | £29 Incl. VAT
Shelf life: 8-12 months



CHOCOBAR

Generously proportioned and adorned with the geometric shapes that have become the Manufacture de Chocolat's signature, the Chocobar comes in delicious flavours and a resealable pouch. The perfect treat to carry with you everywhere, in your pocket or a bag, to indulge anytime, anywhere...

75% DARK CHOCOLATE

Almond and hazelnut praline, slivers of pistachio, raisins and candied orange peel. Black sesame and almond praline, puffed rice.

60g | **£9.17 excl. VAT** | **£11 incl. VAT**



Shelf life: 2-3 months

45% MILK CHOCOLATE

Almond praline, cornflakes and caramel ganache

60g | **£9.17 excl. VAT** | **£11 incl. VAT**



Shelf life: 4-6 weeks



CHOCOLATE PISTOLES

Discover the intensity of Le Chocolat Alain Ducasse with these pistoles made from 75% cocoa dark chocolate. Produced by our artisan chocolate roasters from cocoa beans, they offer a perfect balance between power and finesse, revealing the rich aromas of beans from Ecuador, Madagascar and Peru.

1

HOT CHOCOLATE MIX

A captivating, comforting drink to prepare for breakfast or afternoon tea.

2



CHOCOLATE PISTOLES

75 % Dark Chocolate

+/- 250g | £25,59 excl. VAT | £27 incl. VAT



Shelf life: 6 months



HOT CHOCOLATE MIX

75 % Dark Chocolate

+/- 250g | £25.59 excl. VAT | £27 incl. VAT



Shelf life: 6 months



SIMPLE PLEASURES

Share a delicious and indulgent break with our simple pleasures
including choc rocks, candied fruit and almond dragées.
There is truly something for everyone.



SOVERIA CANDIED FRUIT

In Soveria, a small village on the island of Corsica, these oranges, lemons, grapefruit and ginger are candied using artisanal methods. After a night's rest, they are cut one by one, then coated in cocoa powder, except for the candied ginger. The final step enhances their natural flavours: a fine coating of dark chocolate for a delicious, highly indulgent treat.

75% DARK CHOCOLATE

Orange
Ginger
Citrus Duo

150g | £24,64 excl. VAT | £26 Incl. VAT
250g | £34,12 excl. VAT | £36 Incl. VAT



Shelf life: 3-4 weeks



DRAGÉES

Our Dragées perpetuate the traditional recipe of caramelised nuts coated in chocolate. Available in dark chocolate with either an almond or hazelnut centre.



CHOC ROCKS

Our Choc Rocks are delicious and highly addictive with their blend of nuts, candied fruit, puffed cereal and crêpe dentelle wafers, all coated in dark or milk chocolate. High quality ingredients and artisanal expertise mean our Choc Rocks are consistently delicious even if each one is different in shape!



75% DARK CHOCOLATE OR 45% MILK CHOCOLATE

Amande
Noisette

150g | **£23,70** excl. VAT | **£25** Incl. VAT
250g | **£34,12** excl. VAT | **£36** Incl. VAT



Shelf life: 2-3 months

75% DARK OR 45% MILK CHOCOLATE

100g | **£17,06** excl. VAT | **£18** Incl. VAT
200g | **£31,28** excl. VAT | **£33** Incl. VAT



Shelf life: 3-5 weeks



PRALINÉ COCOA POD

EXCEPTIONAL GIFTS

A real work of art, the gold leaf is positioned uniquely on each Cocoa Pod. You'll not to want to break it into pieces! And yet beneath the chocolate shell lies a generous layer of cocoa nib praline.

PRALINÉ COCOA POD

75% DARK CHOCOLATE

+/- 250 g | £50 excl. VAT | £60 Incl. VAT



Shelf life : 42 days



GIANT CHOCOLATE BAR

EXCEPTIONAL GIFTS

These giant chocolate bars make Alain Ducasse dark chocolate both fun and practical. They are great to offer as gifts and come in very useful when cooking with chocolate.

GIANT CHOCOLATE BAR

75% DARK CHOCOLATE

1 kg | £75.83 excl. VAT | £80 incl. VAT



Shelf life: 8-12 months

45% MILK CHOCOLATE

1 kg | £ 66.67 excl. VAT | £80 incl. VAT



Shelf life: 8-12 months





ASSORTMENT BOXES

PAGE 17 TO 30 | PERMANENT COLLECTION

	NET WEIGHT (GRAM)	VAT RATES	SHELF LIFE	DIMENSIONS
BOXES OF PRALINE GEMS 16 PIECES DARK OR MILK CHOCOLATE	150G	20%	4-5 WEEKS	10,7CM*10,7CM*2,3CM
BOXES OF PRALINE GEMS 16 PIECES DARK AND MILK CHOCOLATE	150G	20%	4-5 WEEKS	10,7CM*10,7CM*2,3CM
BOXES OF PRALINE GEMS 36 PIECES DARK AND MILK CHOCOLATE	335G	20%	4-5 WEEKS	16,1CM*16,8CM*2,5CM
DISCOVERY BOX 12 PIECES	100G	20%	2-3 WEEKS	10,4CM*11CM*2,6CM
DISCOVERY BOX 21 PIECES	170G	20%	2-3 WEEKS	17,6CM*10,3CM*2,6CMM
DISCOVERY BOX 30 PIECES	250G	20%	2-3 WEEKS	23CM*11CM*2,6CM
DISCOVERY BOX 45 PIECES	380G	20%	2-3 WEEKS	35,3CM*10,9CM*2,6CM
DISCOVERY BOX 90 PIECES	760G	20%	2-3 WEEKS	35,5CM*22CM*2,6CM
BOX OF SINGLE-ORIGIN GANACHES 30 PIECES	250G	20%	2-3 WEEKS	17,6CM*11CM*2,6CM
BOX OF FLAVOURED GANACHES 21 PIECES	170G	20%	2-3 WEEKS	17,6CM*11CM*2,6CM
BOX OF OLD-FASHIONED PRALINES 27 PIECES	240G	20%	4-5 WEEKS	17,6CM*11CM*2,6CM
BOX OF OLD-FASHIONED PRALINES 39 PIECES	345G	20%	4-5 WEEKS	23,5CM*11CM*2,6CM
BOX OF DOUBLE BITES 4 PIECES	85G	20%	2-3 WEEKS	10,4CM*11CM*2,6CM
ESSENTIALS SMALL BOX	190G	20%	4 WEEKS	17,5CM*11CM*4CM
ESSENTIALS LARGE BOX	365G	20%	4 WEEKS	35,5CM*11CM*3,5CM
SQUARE BITES 30 PIECES	150G	20%	8-12 MONTHS	11,3 CM*7,2CM*3,5CM
SQUARE BITES 50 PIECES	250G	20%	8-12 MONTHS	18,3CM*7,2CM*3,5CM
BOX OF 4 CHOCOLATES	35G	20%	2-3 WEEKS	13CM*5.2CM*2, 6CM
DUO OF MINI CHOCOLATE BARS	20G	20%	8-12 MONTHS	11CM*7,4CM*1MM



CHOCOLATE BARS

PAGE 31 TO 40 | PERMANENT COLLECTION

	NET WEIGHT (GRAM)	VAT RATES	SHELF LIFE	DIMENSIONS
SIGNATURE CHOCOLATE BAR DARK CHOCOLATE	75G	20%	8-12 MONTHS	13CM*19CM
SIGNATURE CHOCOLATE BAR MILK CHOCOLATE	75G	20%	8-12 MONTHS	13CM*19CM
VEGAN CHOCOLATE BAR VEGAN MILK CHOCOLATE	75G	20%	8-12 MONTHS	13CM*19CM
GRAND CRU CHOCOLATE BAR DARK CHOCOLATE	75G	20%	8-12 MONTHS	13CM*19CM
GRAND CRU CHOCOLATE BAR MILK CHOCOLATE	75G	20%	8-12 MONTHS	13CM*19CM
MENDIANT CHOCOLATE BAR DARK CHOCOLATE	110G	20%	4-8 WEEKS	13CM*19CM
MENDIANT CHOCOLATE BAR MILK CHOCOLATE	110G	20%	4-8 WEEKS	13CM*19CM
FILLED CHOCOLATE BAR DARK OR MILK CHOCOLATE	110G	20%	3-6 WEEKS	13CM*19CM

CREATIONS FOR THE ÉLYSÉE PALACE

PAGE 41 TO 44 | PERMANENT COLLECTION

TABLETTE ELYSÉE DARK CHOCOLATE	110G	20%	4-8 WEEKS	13CM*19CM
SMALL FRENCH-HEXA DARK CHOCOLATE	85G	20%	5 WEEKS	11CM*9,5CM*3CM
SMALL FRENCH-HEXA MILK CHOCOLATE	85G	20%	5 WEEKS	11CM*9,5CM*3CM
LARGE FRENCH-HEXA DARK CHOCOLATE	180G	20%	8 WEEKS	21,5CM*19CM*3,5CM
LARGE FRENCH-HEXA MILK CHOCOLATE	180G	20%	8 WEEKS	21,5CM*19CM*3,5CM
LITTLE ROOSTER DARK CHOCOLATE	25G	20%	2 MONTHS	
LITTLE ROOSTER MILK CHOCOLATE	25G	20%	2 MONTHS	

BREAKFAST & SNACKS

PAGE 45 TO 52 | PERMANENT COLLECTION

	NET WEIGHT (GRAM)	VAT RATES	SHELF LIFE	DIMENSIONS
CHOCOLATE SPREAD HAZELNUT & ALMOND PRALINE	250G	20%	2-3 MONTHS	-
CHOCOLATE SNACK BARS DARK CHOCOLATE	240G	20%	8-12 MONTHS	17,8CM*8,7CM*2,7CM
CHOCOLATE SNACK BARS MILK CHOCOLATE	240G	20%	8-12 MONTHS	17,8CM*8,7CM*2,7CM
CHOCOBAR DARK CHOCOLATE, ALMOND AND HAZELNUT PRALINE	60G	20%	2-3 MONTHS	16,3CM*2,8CM*2,2CM
CHOCOBAR DARK CHOCOLATE, BLACK SÉSAME	60G	20%	4-6 WEEKS	16,3CM*2,8CM*2,2CM
CHOCOBAR MILK CHOCOLATE	60G	20%	2-3 MONTHS	16,3CM*2,8CM*2,2CM
CHOCOLATE PISTOLES	250G	20%	6 WEEKS	13CM*19CM*3,5CM
HOT CHOCOLATE MIX	250G	20%	6 WEEKS	16CM*23CM*4CM

SIMPLE PLEASURES

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SOVERIA CANDIED FRUIT ORANGE / GINGER CITRUS DUO	150G	20%	3-4 WEEKS	9CM*6CM
	250G	20%	3-4 WEEKS	9CM*12,5CM
DRAGÉES HAZELNUT & ALMOND DARK CHOCOLATE	250G	20%	2-3 MONTHS	9CM*12,5CM
CHOC ROCKS DARK OR MILK CHOCOLATE	200G	20%	3-5 WEEKS	9CM*12,5CM

EXCEPTIONAL GIFTS

PAGE 59 TO 62 | PERMANENT COLLECTION

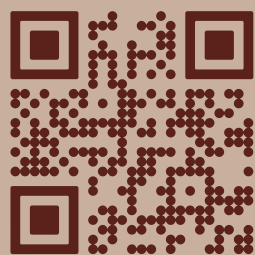
PRALINÉ COCOA POD	250G	20%	42 DAYS	23,2CM*12,7CM*14,4CM
GIANT CHOCOLATE BAR	1KG	20%	8-12 MONTHS	

CORPORATE & SOCIAL COMMITTEE CONTACTS

SALES DEPARTMENT

entreprise@lechocolat-alainducasse.com

VIEW ALL OUR LOCATIONS



Prices are listed in euros (€), excluding delivery costs.
Products are subject to French VAT.
We reserve the right to change our prices at any time.

LECHOCOLAT-ALAINDUCASSE.COM

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Philippe Vaurès Santamaria, IlyaFood

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SALES DEPARTMENT

TERMS & CONDITIONS

CHOCOLAT ALAIN DUCASSE

ORDERING

Confirming your first order with our sales department involves opening a Customer Account by entering your billing details.

To place an order, the Customer undertakes to provide all information required to process it: choice of products, quantities ordered (if more than 20 products), billing and delivery addresses, delivery date, method of payment, verification and validation of the order and of the General Terms and Conditions of Sale, payment of the order in accordance with the terms and conditions specified.

ORDER CONFIRMATION

Our sales team will email you to confirm your order and payment. In order to guarantee your order, we would be grateful if you could sign and return this document, marking it "read and approved".

Once you have signed the quotation, you will be asked to pay the full amount of your order in cash. No order will be accepted without proof of payment by bank transfer.

Payment for your order must be made by bank

TRANSFER TO THE FOLLOWING ACCOUNT:

IBAN: FR76 1020 7000 9021 2164 3937 648

BIC: CCBPFRPPMTG

A few days after your order has been dispatched, your invoice will be sent by email to the address you provided when creating your customer account, in the 'contact invoice payment' tab.

Your company will be liable for payment if you enter an incorrect email address for invoicing in your customer file.

ORDER MODIFICATION OR CANCELLATION

Pursuant to Article L221-28 of the French Consumer Code, the right of withdrawal may NOT be exercised for the following type of contracts:

- 3°** For the supply of goods made to the consumer's specifications or clearly personalised;
- 4°** For the supply of goods likely to deteriorate or perish rapidly; however, and insofar as it is possible, a modification or cancellation may be considered on a case-by-case basis.

No cancellations or changes can be made once the package has been handed over to the carrier, and the price paid will not be refunded.

DELIVERY TIMES

CHRONOPOST to mainland France, Corsica and Monaco: delivery within 24/48 hours.

COURIER SERVICE within Paris and the inner suburbs - delivery within 24 hours.

EUROPE: delivery within 48/72 hours. Once the price quote has been signed, no change of address will be accepted for deliveries to multiple addresses.

During busy periods (Easter; Christmas; months of December and January), delivery times may be longer.

The proposed delivery date is guaranteed:

- except in the event of force majeure
- except in the event of a transport strike
- except in the event of adverse weather conditions (floods, snowfalls, storms
- provided that the delivery address is accurate, correct, and complete (door lock code(s), floor number, telephone number).

Chocolat Alain Ducasse customer service department will contact the customer to organise a new order at the customer's request and expense, including delivery costs and the cost of the product.

Product and delivery costs will not be refunded if the order could not be delivered because the address provided to Cabosse & Associés was not accurate, correct, or complete.

- Provided the recipient is present when the order is placed. Please note that orders are not dispatched on Saturdays, Sundays, public holidays and the day before public holidays.

Orders are not delivered on Sundays, public holidays and the day after public holidays.

We cannot accept and process orders with a PO Box address.

If no one is available to receive the goods at the time of delivery, the delivery person will leave a note explaining how to collect the parcel.

Under no circumstances can Cabosse & Associés be held liable for late delivery or any deterioration of the product(s) due to a delay in collecting them from the carrier.

By "late collection" Cabosse & Associés means any collection made two (2) days or more after the delivery person's first visit.

Lastly, with regard to deliveries, we would like to inform you that if the second delivery of your product fails and we have not heard from you (despite our reminders), Chocolat Alain Ducasse will automatically send any undelivered packages to your company address.

However, if the shelf life allows, we will inform you whether a third delivery may be considered, subject to this delivery being paid for by you.

CONDITIONS DE PAIEMENT

Pour toute commande inférieure ou égale à 10 000€ HT, un règlement total vous sera demandé en amont. Une copie d'avis de virement devra également nous être transmise avant l'expédition de votre commande.

Pour toute commande supérieure à 10 000€ HT un acompte de 50% pourra être réalisé. Une facture proforma ou d'acompte pourra vous être transmise.

Le règlement pourra être effectué par virement bancaire ou lien de paiement. Les chèques de banque ne sont pas acceptés.

CLAIMS AND REFUNDS (SEE BELOW)

The customer must ensure that the delivery corresponds to their order.

In order to be taken into consideration, any complaints must be made on the day of delivery and be the subject of written notification emailed to the following address: service.client@ducasse-paris.com. The complaint must be justified and include proof of the loss or damage sustained (waybill, photographs of the package received, etc.).

Any dispute regarding an invoice will only be taken into consideration within eight (8) days of the date of the invoice. Any complaints should be addressed to the sales representative who dealt with the order.

PRICES

The prices shown on the order form are in Euros and include VAT.

There is a 20% VAT on any milk chocolate, white chocolate and filled chocolate that is not considered confectionery.

Confectionery is defined as a product whose maximum size does not exceed 5 cm and whose weight does not exceed 20 grams.

Delivery charges apply. Delivery rates vary depending on the destination, weight, and volume of the package. Please contact us for more information about these rates.

There is no import tax in European Union countries. For all other countries, any taxes and duties are the customer's responsibility.

GUARANTEES AND CONSERVATION

The Products sold comply with prevailing regulations in France.

Pursuant to legal provisions and by operation of law, the Products are covered by the legal guarantee of conformity and the legal guarantee against hidden defects.

The shelf life of Cabosse & Associés products is labelled on each pack. It differs according to the variety of products selected.

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

1. LEGAL GUARANTEE OF CONFORMITY

Pursuant to article L. 217-4 of the French Consumer Code, CABOSSE is required to deliver a product which conforms to the order and is held liable for any lack of conformity which exists upon delivery.

According to Article L. 217-5 of the French Consumer Code: "To conform to the contract, the product must:

1. be suitable for the purpose usually associated with such a product and, if applicable: – correspond to the description given by the seller and have the features that the seller presented to the buyer in the form of a sample or model; – have the features that a buyer might reasonably expect it to have considering the public statements made by the seller, the producer or by their representative, including advertising and labelling;

2. or have the features defined by mutual agreement between the parties or be suitable for any special requirement of the buyer which was made known to the seller and which the latter agreed to.

When acting under the legal guarantee of conformity, the Customer: - has a period of two years from the date of delivery of the product within which to take action;

- may choose between repairing or replacing the goods, subject to the cost conditions specified in article L. 221-9 of the French Consumer Code;

- is exempted from having to prove that the product is not in conformity for a period of twenty-four months from the date of delivery of the goods.

FORCE MAJEURE

Cabosse & Associés may be relieved of its obligations or suspend performance thereof if it is prevented from doing so by a case of force majeure (war, riot, demonstration, strike, road or traffic blockade, damage to Cabosse facilities, epidemics, etc.).

RESTRICTIONS

Under no circumstances may the Customer resell products which are intended for their personal use or for that of the person to whom the order was addressed.