

OLDIN
DUCCSSE
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 the chef creates their own sauces and the baker their bread, the chocolatier makes their own chocolate.

To make one's chocolate does not mean buying chocolate to melt and transform it. 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 10 years, we have been the only chocolatiers to roast 100% of our chocolate on a large scale in the heart of Paris.

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

Similarly, starting with dried fruits, we make our own pralinés, and from fresh fruits our own ganaches.

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

This is a conscious choice reflecting contemporary craftsmanship that honors tradition and holds manual skills in high respect. We named ourselves “Manufactures” because of our start-to-finish handcrafted process.

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, rendering our position on this topic militant.

Our commitment is to offer our customers a unique chocolate, with a true and memorable taste.

“Ingredient, craft, taste.”

Alain Ducasse



ALAIN DUCASSE'S CONVICTION: THE RICHNESS OF THE WORLD OF CHOCOLATE CALL FOR AN ORIGINAL TAKE.

This is how the adventure of the Manufacture de Chocolat began, and how we became chocolatiers and roasters in the heart of Paris.

We create recipes that reveal the full spectrum of chocolate flavors, without overwhelming the palate with excess fat or sugar.

We are committed to maintaining this level of craftsmanship at every stage of production, because that is how we define the craft of a chocolatier.



INGREDIENT, CRAFT, TASTE

For the past 10 years, the philosophy has remained unchanged. Every cocoa bean is transformed into chocolate thanks to the mastery of each step and techniques that have been meticulously taught to the team: a chocolate ritual, powerful and minimally sweet, ahead of its time.

Certified as a “Living Heritage Company”, Le Chocolat Alain Ducasse is the only house in the market to produce 100% of its production in Paris, using traditional and artisanal methods.



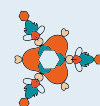
THE ENCHANTED PODS

Once upon a time, far up north, during a winter night, a sleigh flew silently beneath the stars, gliding over frosted rooftops and snow-laden pines. On board, Santa Claus, wrapped in his velvet cloak, watched over mysterious gifts: precious cocoa pods, cut like diamonds, arriving straight from the lands where chocolate is born.

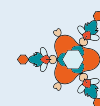
Surrounded by his loyal reindeer and soft polar bears, the man in the red coat had been entrusted with a mission of the highest importance: to deliver these enchanted pods to the Alain Ducasse Chocolate Manufacture, just in time for Christmas. There, in this secret atelier, the chocolate would be crafted — from bean to bar—with respect for flavor, raw ingredients, and origins, ready to melt hearts like snow under the sun, delighting young and old alike.

This new Christmas edition brings together a range of creations to enjoy: the Advent Calendar with 24 unique surprises; the stunning Chocolate Bonbonnière filled with mini cocoa pods and praliné bears; the exceptional Christmas Block; the box of half-marshmallow, half-praliné teddy bears; and the Christmas Cocoa Pod, an aesthetic and delicious masterpiece... Not to mention many other treasures, all born from the combined talents of our master chocolatier Quentin Francis-Gaigneux and designer Pierre Tachon.

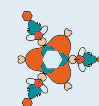
“The Enchanted Pods”: a collection celebrating the magic of chocolate craftsmanship, warming hearts one bite at a time, in a world of pristine white where wonder is everywhere.



ALAIN
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CHOCOLAT
PARIS



CHRISTMAS 2025



THE CALENDAR

The countdown has begun: Santa's brigade has 24 days to fill the sleigh with enchanted pods, nestled in ice. Each day of the harvest, they've set aside a chocolate delight just for you, carefully hidden behind a window of this magical Calendar. No two windows are alike: a sweet parade of delicious surprises to awaken your palate to the magic of Christmas!

ON THE PALATE

A mini caramel and Roussillon apricot bar, a mini coconut praliné pod, a Christmas tree with feuilletine praliné, Madagascar vanilla praline treats... to name just a few — and without revealing the surprise behind the final window.

Each treat follows the next, never repeating itself. What never changes, however, is the intensity of flavors, the richness of fruits and nuts, recognizable from the very first bite, and the exceptional ingredients sourced from carefully chosen terroirs and sustainable partnerships.

THE CALENDAR

MILK AND DARK CHOCOLATE

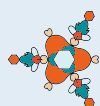
+/- 260G



BEST BEFORE: 7 weeks



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PARIS



CHRISTMAS 2025



PRALINE BEAR

Straight out of a snowy landscape, this chocolate bear stands out for its graphic lines yet endearing look. Inside the figurine lies the delicious promise of a generous layer of praline, the signature of the Manufacture. An ideal companion for the festive season, this treat-filled bear is as delicious as it is enchanting.

ON THE PALATE

Beneath its coating of sweet, comforting milk chocolate and intense, gourmet dark chocolate, there is a delicate hazelnut praline reminiscent of childhood, an iconic recipe from the Manufacture. Crunchy and creamy, one bite is all it takes to immerse yourself in the magic of Christmas.

DESIGN PIERRE TACHON (SOINS GRAPHIQUES)

PRALINE BEAR

MILK AND DARK CHOCOLATE

+/- 250G



BEST BEFORE: 6 weeks



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CHRISTMAS 2025



THE TEDDY BEAR PÉPITES

This little tribe of polar bears knows how to melt our hearts. One bite, then two, then three... it's hard to resist these praliné delights. A perfect gift—or a little treat for yourself—for cozy moments by the fire.

ON THE PALATE

What's the secret behind these bites? Their praliné filling, of course! Sicilian almonds in the Dark Chocolate Signature Blend 75%, and Naples hazelnuts in the Milk Chocolate Madagascar 45% — two iconic recipes known for their high nut content, delivering an intense flavor and a texture that's both crunchy and smooth.

DESIGN PIERRE TACHON (SOINS GRAPHIQUES)

THE TEDDY BEAR PÉPITES

MILK AND DARK CHOCOLATE

16 PIECES

+/- 130G

36 PIECES

+/- 290G



BEST BEFORE: 6 weeks



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CHRISTMAS 2025



THE CHRISTMAS COCOA POD

The highlight of the collection, our Christmas Cocoa Pod is half dark chocolate, half milk chocolate, paying tribute to the real pod that holds the cacao beans. It also hides a secret: mini praliné pods delicately nestled inside its shell. A treasure within a treasure, sure to impress any chocolate lover!

ON THE PALATE

The praliné bites embedded in the chocolate shell offer a delicious contrast of crunch and melt. Their smooth, creamy cacao nib praliné melts in your mouth, releasing rich, intense flavors. The perfect balance of authenticity and indulgence.

DESIGN PIERRE TACHON (SOINS GRAPHIQUES)

THE CHRISTMAS COCOA POD

MILK AND DARK CHOCOLATE

+/- 270G



BEST BEFORE: 6 weeks



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CHRISTMAS 2025



THE MINI COCOA PODS

Neatly lined up in their slender case, our diamond-shaped Mini Cocoa Pods are true gourmet gems. Their sleek design pays tribute to the origins of chocolate, a theme carried through by the praliné filling made from cacao nibs, straight from the bean.

ON THE PALATE

The celebration of chocolate as a raw ingredient goes beyond the pod shape. It's carried through in the recipe crafted by our master chocolatiers: a hazelnut praliné blended with cacao nibs — these are roasted, cracked cacao beans stripped of their shells. Smooth, creamy, and melting, this praliné releases the full rich flavor of the cacao nibs, combined with the indulgence of the caramelized hazelnut.

DESIGN PIERRE TACHON (SOINS GRAPHIQUES)

THE MINI COCOA PODS

MILK AND DARK CHOCOLATE

10 COCOA PODS PER BOX
+/- 110G



BEST BEFORE: 6 weeks



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CHRISTMAS 2025



THE BONBONNIÈRE

Just like the finely sculpted sleigh that adorns its lid, our Bonbonnière is filled with gifts. A true celebration of Christmas magic, it opens to reveal a treasure trove of delights: mini pods and teddy bear bites, all filled with rich pralinés. A spectacular piece sure to dazzle under the tree!

ON THE PALATE

The star of this creation is the Manufacture's iconic praliné, offered in two equally irresistible recipes. On one side, mini pods filled with cocoa nib praliné, smooth and melting in texture, releasing and intensifying the flavors. On the other, teddy bear bites with Sicilian almond praliné and fleur de sel—crisp and delightfully nostalgic.

DESIGN PIERRE TACHON (SOINS GRAPHIQUES)

THE BONBONNIÈRE

MILK OR DARK CHOCOLATE

+/- 490G



BEST BEFORE: 6 weeks



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CHRISTMAS 2025



THE CHRISTMAS BOX

With 30 recipes inside, the Christmas Box is a journey in three acts. The first takes you around the world with Origin chocolates. The second celebrates the essence of flavor through Gourmet ganaches, each dedicated to a delicious ingredient. The third, eagerly awaited, reveals a unique palette of Pralinés.

ON THE PALATE

We won't give away everything... but here's a taste. Origin bites with the distinctive aromas of different terroirs, such as the bright acidity of Madagascar or the floral notes of Peru. Melt-in-your-mouth ganaches full of surprises: Ethiopian coffee, fir, Voatsiperifery pepper, maquis honey, lemon thyme... And of course, irresistible pralinés with unique recipes: gingerbread, Espelette pepper...

ILLUSTRATION ALEKSANDRA MILETIC

THE CHRISTMAS BOX

MILK AND DARK CHOCOLATE

+/- 240G



BEST BEFORE: 3 weeks



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CHRISTMAS 2025



THE CRACKER

La Manufacture reinvents the traditional Christmas cracker with a generously sized treat filled with chocolate surprises. As tradition has it, it takes two to open — each person pulls one side, and whoever gets the cracker wins what's inside!

ON THE PALATE

If you're the lucky one, here's what you'll find: 3 praliné teddy bears with Naples hazelnuts and sea salt — crunchy and nostalgic; 3 mini cocoa pods filled with rich coconut praliné; and 2 Christmas trees with smooth Naples hazelnut praliné, full of roasted nut flavor.

ILLUSTRATION ALEKSANDRA MILETIC

THE CRACKER

MILK AND DARK CHOCOLATE

+/- 110G



BEST BEFORE: 6 weeks



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CHRISTMAS 2025



THE TEDDY BEAR BOX

This Christmas, our four little polar bears are wrapped in a chocolate coat to delight your taste buds. Beneath their crisp exterior lies a heart that's half Madagascar vanilla marshmallow, half hazelnut praliné with feuilletine. A box of pure indulgence — deliciously nostalgic — perfect to give... or to keep for yourself.

ON THE PALATE

The triple texture — 75% Signature dark chocolate, airy vanilla marshmallow, and crunchy Neapolitan hazelnut praline with feuilletine—plays on contrast. The uniquely light, fluffy sweetness of the marshmallow meets the irresistible crunch of the praliné with crisp crepe flakes, all wrapped in an intensely smooth chocolate coating.

DESIGN PIERRE TACHON (SOINS GRAPHIQUES)

THE TEDDY BEAR BOX

MILK AND DARK CHOCOLATE

+/- 120G



BEST BEFORE: 6 weeks



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CHRISTMAS 2025



ASSEMBLY CHRISTMAS TREE

Each layer of our assembled Christmas tree has different recipes: hazelnut, almond, or pistachio with pure origin dark or milk chocolate. The idea is to gather, share, and enjoy it with family or friends. It also comes with a pair of white gloves for a delicate assembly, resulting in a finished tree that stands 20 centimetres tall.

DESIGN PIERRE TACHON (SOINS GRAPHIQUES)

ASSEMBLY CHRISTMAS TREE

MENDIANT AND CHOCOLATE



BEST BEFORE: 8 weeks



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CHRISTMAS 2025



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...

DESIGN PIERRE TACHON (SOINS GRAPHIQUES)

CHRISTMAS CHOCOLATE BLOCK

MILK OR DARK CHOCOLATE

WITHOUT MALLET

+/- 1000G

WITH MALLET

+/- 1000G



BEST BEFORE: 6 weeks



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CHRISTMAS 2025



SANTA CLAUS

To honor the most iconic figure of the holiday season, only the most generous recipe would do. Our chocolate Santa is filled with an irresistible hazelnut praliné, silky vanilla caramel, and roasted hazelnut halves. It's hard not to love this wintertime magician even more!

ON THE PALATE

The first bite reveals a smooth caramel delicately infused with Madagascar vanilla. Then comes the Naples hazelnut praliné, blending in perfect harmony. And suddenly — roasted hazelnut halves that crunch with every bite. Smooth, crispy, crunchy... we know your taste buds can't resist a little texture play!

SANTA CLAUS

MILK OR DARK CHOCOLATE

+/- 60G



BEST BEFORE: 6 weeks



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CHRISTMAS 2025



CHRISTMAS TREE GIFT BOX

Our elegantly shaped Christmas trees invite you on a stroll through an enchanted holiday forest. These six trees, neatly lined up in their gift box, made from dark and milk chocolate with a subtle hazelnut flavor thanks to the secret touch of our master chocolatiers, are delicate and delicious treats to enjoy.

DESIGN PIERRE TACHON (SOINS GRAPHIQUES)

CHRISTMAS TREE GIFT BOX

MILK AND DARK CHOCOLATE

+/- 120G



BEST BEFORE: 18 months



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CHRISTMAS 2025



TRUFFLES

The truffles are coated in chocolate and dusted with cocoa powder. Their shape is intentionally irregular, and their texture is irresistibly smooth and melt-in-your-mouth.

Decadently indulgent, our truffles come in a variety of gift boxes. Choose from Origin Truffles (dark chocolate ganache) or Assorted Truffles (dark chocolate ganache, hazelnut praline, and vanilla ganache).

TRUFFLES

SINGLE-ORIGIN TRUFFLES

15 PIECES
+/- 140 G

ASSORTED TRUFFLES

15 PIECES
+/- 145 G

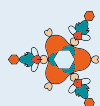
27 PIECES
+/- 260



BEST BEFORE: 3 weeks



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CHRISTMAS 2025



CHRISTMAS SQUARE BITES BOX

Christmas Square Bites Box invites you to explore different origins from the Manufacture. These small squares, featuring our signature bevelled shapes, allow you to discover the flavours and refinement of our terroirs. Enjoy them on your own, paired with a coffee, or taste them blind with fellow connoisseurs.

ILLUSTRATION ALEKSANDRA MILETIC

DESIGN PIERRE TACHON (SOINS GRAPHIQUES)

CHRISTMAS SQUARE BITES BOX

MILK AND DARK CHOCOLATE

30 PIECES AND 50 PIECES

150G

250G



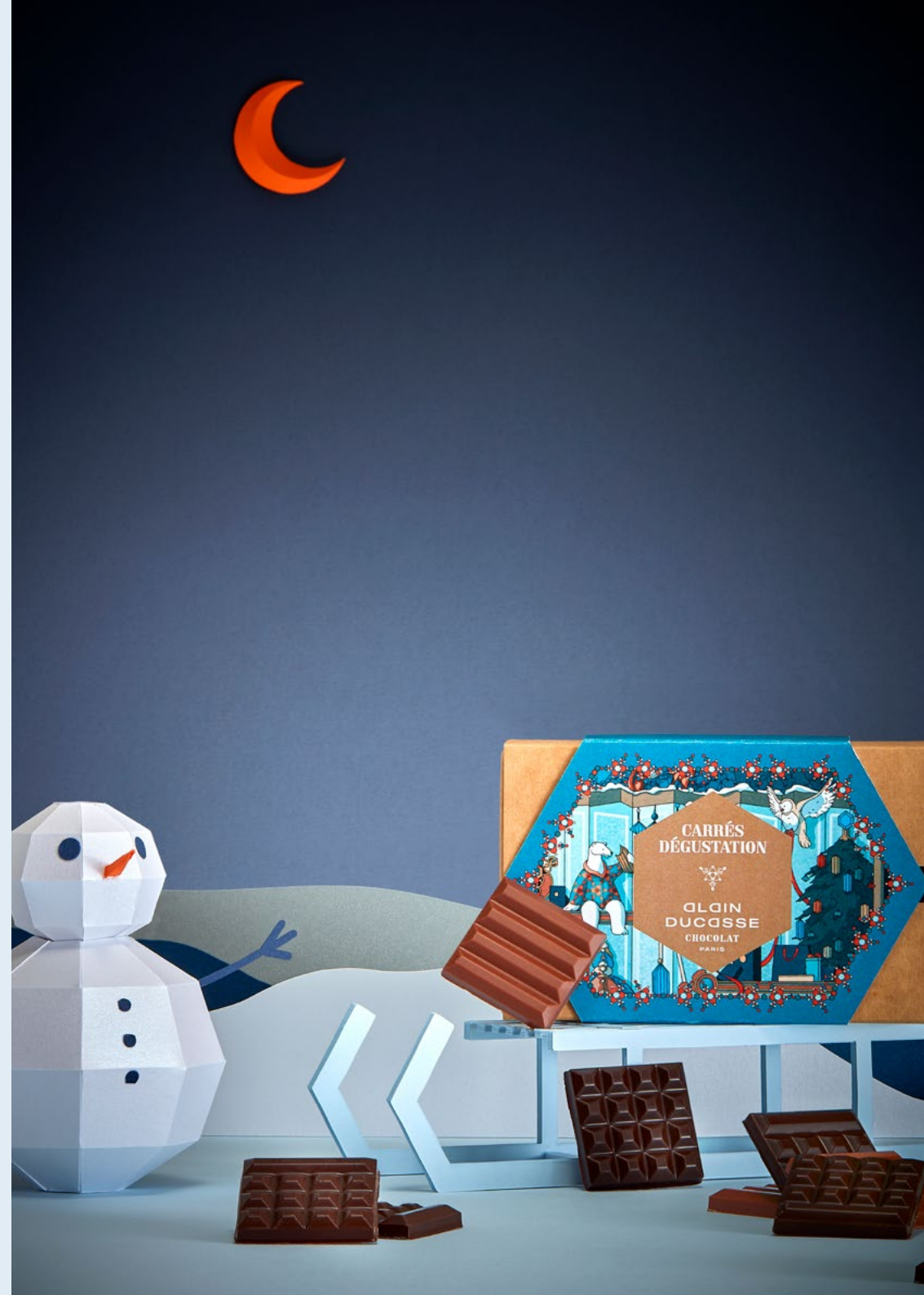
BEST BEFORE: 18 months



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PARIS



CHRISTMAS 2025



OTHER CHRISTMAS CREATIONS

These delightful creations will complete our Christmas collection.

ILLUSTRATION ALEKSANDRA MILETIC

MANUFACTURE DE CHOCOLAT

CANDIED CHESTNUTS

BY PIECE
4 PIECES

DISCOVERY BOXES

45 PIECES
90 PIECES

MANUFACTURE DE GLACE

ICED CHRISTMAS YULE LOG

MANUFACTURE DE BISCUIT

PASTRY YULE LOG

TRADITIONNAL EPIPHANY CAKE

CHOCOLATE EPIPHANY CAKE

CHRISTMAS PALET BISCUIT

ENCHANTED BISCUIT BAR

CHOCOLATE COATED PUR BEURRE BISCUITS



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CHRISTMAS 2025



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.

PAYMENT TERMS

For all orders less than or equal to €10,000 excluding tax, full payment will be required in advance.

A copy of the transfer notice must also be sent to us before your order is shipped.

For orders over €10,000 excluding VAT, a 50% deposit may be required. A proforma or deposit invoice may be sent to you.

Payment can be made by bank transfer or payment link. Bank checks are not accepted.

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.

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