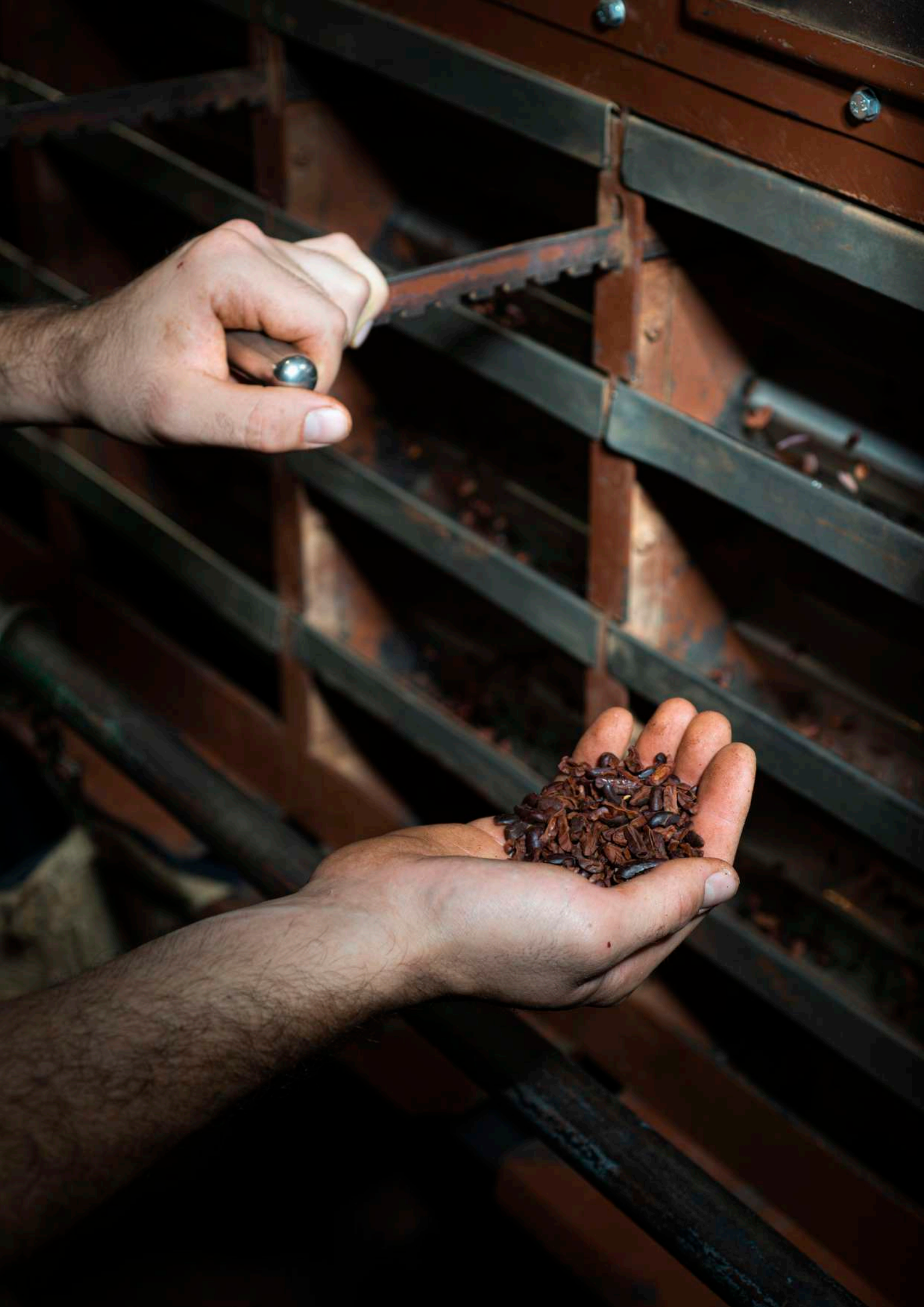




|
2022
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FROM BEAN TO BAR

In the heart of the bustling Bastille neighborhood, we enter into a unique place: “Le Chocolat Alain Ducasse”, one of the only Parisian workshops where chocolate is traditionally handcrafted, from bean to bar, with “vintage” machines using traditional methods.

The Alain Ducasse chocolate Manufacture is born from the desire to return to the source, the very essence of what chocolate is made of: precise, meticulous and creative work, a craft that works with bespoke machinery, a drawn-out process. In a world in constant motion and at an increasingly rapid pace, this environment returns to a slower, more patient time.

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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.

GIFT VOUCHERS

Offer gift vouchers to spend on our e-shop. With their personal code, your employees will be able to fill their basket according to their heart's desire. A quick gift, fully customisable for which you can define the amount.
Lead Time : 1 to 3 weeks depending on the activity after your order confirmation



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 - Prices from 1,45€ VAT excl. (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 : 10x15cm Prices from £0.70 VAT excl. (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 from 250€ VAT excl. of order. Delivery by courier in Paris and its suburbs from 8€ VAT excl. (to be defined according to the weight of your order and geographical location). Delivery in Metropolitan France, Corsica and Monaco from 10€ VAT excl. (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, eco-responsible 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 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.

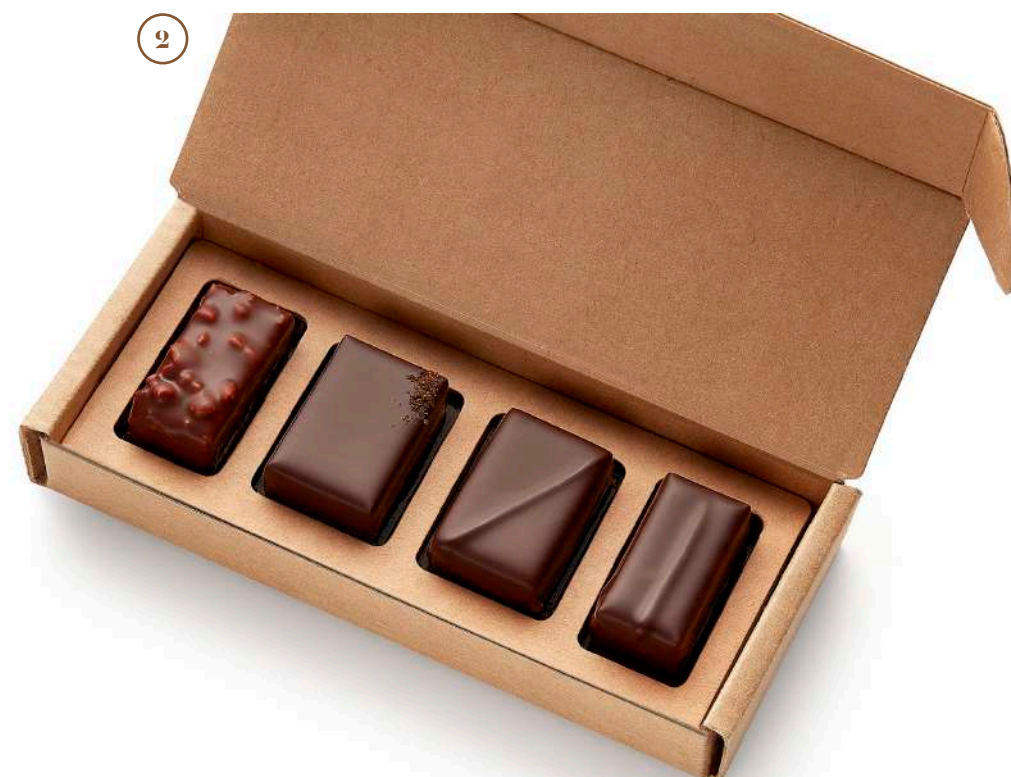


|
2022
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①

SMALL GIFTS



②

① PAIR OF MINI CHOCOLATE BARS

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

20g | **£3.79 VAT excl. | £4 VAT incl.**

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 | **£7.58 VAT excl. | £8 VAT incl.**

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 | £7.50 VAT excl. | £9 VAT incl.

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



①

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 | £16 VAT excl. | £16 VAT incl.

550g jar | £30 VAT excl. | £30 VAT incl.

Shelf life : 2 to 3 months

PEANUTS

250g jar | £16 VAT excl. | £16 VAT incl.

Shelf life : 2 to 3 months

②



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 | £16.67 VAT excl. | £20 VAT incl.

MILK CHOCOLATE

+/- 240g | £16.67 VAT excl. | £20 VAT incl.

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 | £14.17 VAT excl. | £17 VAT incl.

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 | £21.67 VAT excl. | £26 VAT incl.

Shelf life : 8 to 12 months





SIMPLE PLEASURES

① 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 | £16.67 VAT excl. | £20 VAT incl.
250g bag | £23.33 VAT excl. | £28 VAT incl.

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 | **£16.67 VAT excl. | £20 VAT incl.**

250g bag | **£23.33 VAT excl. | £28 VAT incl.**

—
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 | **£11.67 VAT excl. | £14 VAT incl.**

200g bag | **£21.67 VAT excl. | £26 VAT incl.**

DARK AND MILK CHOCOLATE

300g bag | **£34.12 VAT excl. | £36 VAT incl.**

—
Shelf life : 3 to 5 weeks





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

① “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) +/- 150g
Dark chocolate | £20 VAT excl. | £24 VAT incl.
Milk chocolate | £20 VAT excl. | £24 VAT incl.
Dark and milk chocolate | 23,70€ HT | 25€ TTC

Shelf life : 4 to 5 weeks

② “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 | £43.33 VAT excl. | £52 VAT incl.

Shelf life : 6 weeks

1

2



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 | £15.83 VAT EXCL. | £19 VAT INCL.

BOX OF 21 CHOCOLATES

+/- 170g | £24.17 VAT EXCL. | £29 VAT INCL.

BOX OF 30 CHOCOLATES

+/- 260g | £33.33 VAT EXCL. | £40 VAT INCL.

BOX OF 45 CHOCOLATES

+/- 380g | £49.17 VAT EXCL. | £59 VAT INCL.

BOX OF 58 CHOCOLATES

+/- 490g | £65 VAT EXCL. | £78 VAT INCL.

BOX OF 90 CHOCOLATES

+/- 760g | £99.17 VAT EXCL. | £119 VAT INCL.

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
£30 VAT EXCL. | £36 VAT INCL.

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
£30 VAT EXCL. | £36 VAT INCL.
BOX OF 39 PIECES +/- 345g
£39.17 VAT EXCL. | £47 VAT INCL.

Shelf life : 4 to 5 weeks

⑤ 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
£23.33 VAT EXCL. | £28 VAT INCL.

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 | **£10.83 VAT EXCL. | £13 VAT INCL.**
BOX OF 12 PIECES
+/- 245g | **£28.33 VAT EXCL. | £34 VAT INCL.**

Shelf life : 2 to 3 weeks





① SINGLE ORIGIN GANACHES & PRALINÉS A L'ANCIENNE

A set to discover our Single-Origin chocolate Ganaches and Pralinés “à l’Ancienne”.

BOX OF 60 PIECES

+/- 510g | **£56.67 VAT EXCL. | £68 VAT INCL.**

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 | **£48.33 VAT EXCL. | £58 VAT INCL.**

Shelf life : 2 to 3 weeks

⑤ 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 | **£51.67 VAT EXCL. | £62 VAT INCL.**

Shelf life : 2 to 3 weeks





CANDY BOXES

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 dragees
+/- 190g | **£21.67 VAT EXCL. | £26 VAT INCL.**

LARGE

Milk & dark chocolate roc's, Soverian candied oranges, milk chocolate hazelnut dragees, dark chocolate almond dragees
+/- 365g | **£43.33 VAT EXCL. | £52 VAT INCL.**

Shelf life : 3 to 4 weeks



CHOCOLATE 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 chocolate maker. 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 Mèdiant 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 | **£6.67 VAT excl. | £8 VAT incl.**

Shelf life : 8 to 12 months

“MILK SIGNATURE 45%” | MILK CHOCOLATE

Rustic Madagascar
75g | **£6.67 VAT excl. | £8 VAT incl.**

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 | **£6.67 VAT excl. | £8 VAT incl.**

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

Philippines Trinitario 75%,
Mexico Almendra Blanca 75%, Ecuador Nacional Arriba 85%, Madagascar Criollo & Trinitario 75%, Venezuela Chuao 75%, Peru Chuncho 75%, Venezuela Criollo Porcelana 75%, Brasil Forastero Blanco 75%, São Tomé and Príncipe Amelano 75%, Bolivia wild cocoa 75%
75g | **£9.17 VAT excl. | £11 VAT incl.**

Shelf life : 8 to 12 months

“SINGLE-ORIGIN” | DARK CHOCOLATE

Vietnam 75%, Java 75%, Colombia 75%, India 75%,
Trinidad & Tobago 75%
75g | **£6.67 VAT excl. | £8 VAT incl.**

Shelf life : 8 to 12 months

“MILK SINGLE-ORIGIN” | MILK CHOCOLATE

Madagascar 55%, Madagascar 45%, Peru 45%,
Java 45%, Madagascar 35%
75g | **£6.67 VAT excl. | £7 VAT incl.**

Shelf life : 8 to 12 months





“MENDIANT” BARS

The Mendant 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 | **£9.17 VAT excl. | £11 VAT incl.**

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
+/- 110g | **£9.17 VAT excl. | £11 VAT incl.**

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, Pistachio-
flavoured Marzipan, Coconut & Passion Fruit
+/- 110g | **£11.67 VAT excl. | £14 VAT incl.**

Shelf life : 3 to 6 weeks

“FILLED BAR 45%” | MILK CHOCOLATE

Smooth Caramel,
Hazelnut Praliné & Fleur de Sel
+/- 110g | **£11.67 VAT excl. | £14 VAT incl.**

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 Mendant 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 | £41.67 VAT excl. | £50 VAT incl.

—
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 | **£10 VAT excl. | £12 VAT Incl.**
45% Milk Chocolate |
+/- 110g | **£10 VAT excl. | £12 VAT incl.**

-
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.

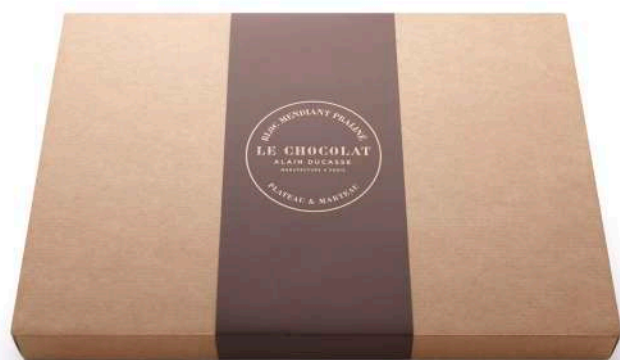
PRALINÉ FRENCH HEXAGON +/- 85g
75% Dark Chocolate | **£12.50 VAT excl. | £15 VAT incl.**
45% Milk Chocolate | **£12.50 VAT excl. | £15 VAT incl.**

-
Shelf Life : 5 weeks

MENDIANT FRENCH HEXAGON +/- 180g
75% Dark Chocolate | **£19.17 VAT excl. | £23 VAT incl.**
45% Milk Chocolate | **£19.17 VAT excl. | £23 VAT incl.**

-
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 | £50 VAT excl. | £60 VAT incl.

CHOCOLATE BLOCK 45% | MILK CHOCOLATE

1 kg | £50 VAT excl. | £60 VAT incl.

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.

1KG OF CHOCOLATE, TRAY & Mallet

Dark Chocolate | £82.50 VAT excl. | £99 VAT incl.

1KG OF CHOCOLATE, TRAY & Mallet

Milk Chocolate | £82.50 VAT excl. | £99 VAT incl.

The box set including the tray and mallet are made in France.

Shelf life : 8 to 12 months





SMALL GIFTS

PAGE 13 TO 16 | THE PERMANENT COLLECTION

	NET WEIGHT IN GRAMS	UNIT PRICE VAT EXCL.	UNIT PRICE VAT INCL.	VAT RATE	SHELF LIFE	DIMENSIONS LENGTH*WIDTH*HEIGHT
PAIR OF MINI CHOCOLATE BARS	20G	£3.79 VAT EXCL.	£4 VAT INCL.	20%	8 TO 12 MONTHS	11CM*7.4CM*1MM
BOX OF 4 CHOCOLATES	35G	£7.58 VAT EXCL.	£8 VAT INCL.	20%	2 TO 3 WEEKS	13CM*5.2CM*2. 6CM
CHOCOBAR DARK CHOCOLATE	60G	£7.50 VAT EXCL.	£9 VAT INCL.	20%	2 TO 3 MONTHS	16.3CM*2.8CM*2.2CM
CHOCOBAR MILK CHOCOLATE	60G	£7.50 VAT EXCL.	£9 VAT INCL.	20%	4 TO 6 WEEKS	16.3CM*2.8CM*2.2CM
CHOCOBAR BLACK SESAME	60G	£7.50 VAT EXCL.	£9 VAT INCL.	20%	2 TO 3 MONTHS	16.3CM*2.8CM*2.2CM

GOURMET GIFTS

PAGE 17 TO 20 | THE PERMANENT COLLECTION

PRALINÉ SPREAD PEANUTS	250G	£18 VAT EXCL.	£18 VAT INCL.	0%	2 TO 3 MONTHS	-
PRALINÉ SPREAD ALMONDS & HAZELNUTS	250G	£18 VAT EXCL.	£18 VAT INCL.	0%	2 TO 3 MONTHS	-
	550G	£32 VAT EXCL.	£32 VAT INCL.	0%	2 TO 3 MONTHS	-
SQUARE BITES BOX 30 PIECES	150G	£14.17 VAT EXCL.	£17 VAT INCL.	20%	8 A 12 MONTHS	11.3 CM*7.2CM*3.5CM
SQUARE BITES BOX 50 PIECES	250G	£21.67 VAT EXCL.	£26 VAT INCL.	20%	8 A 12 MONTHS	18.3CM*7.2CM*3.5CM
CHOCOLATE BARS DARK OR MILK CHOCOLATE	240G	£16.67 VAT EXCL.	£20 VAT INCL.	20%	8 TO 12 MONTHS	17.8CM*8.7CM*2.7CM

SIMPLE PLEASURES

PAGE 21 TO 26 | THE PERMANENT COLLECTION

CANDIED FRUITS ORANGE/ LEMON / GRAPEFRUIT/ CITRUS TRIO/ GINGER	150G	£16.67 VAT EXCL.	£20 VAT INCL.	20%	3 TO 4 WEEKS	10CM*13CM*6.2CM
	250G	£23.33 VAT EXCL.	£28 VAT INCL.	20%	3 TO 4 WEEKS	11.7CM*12.8CM*7.8CM
DRAGEES ALMONDS, HAZELNUTS DARK CHOCOLATE OR MILK CHOCOLATE	150G	£16.67 VAT EXCL.	£20 VAT INCL.	20%	2 TO 3 MONTHS	10CM*13CM*6.2CM
	250G	£23.33 VAT EXCL.	£28 VAT INCL.	20%	2 TO 3 MONTHS	11.7CM*12.8CM*7.8CM
ROC DARK OR MILK CHOCOLATE	100G	£11.67 VAT EXCL.	£14 VAT INCL.	20%	3 TO 5 WEEKS	11.7CM*12.8CM*7.8CM
	200G	£21.67 VAT EXCL.	£26 VAT INCL.	20%	3 TO 5 WEEKS	11.7CM*12.8CM*7.8CM

BOXES

PAGE 27 TO 34 | THE PERMANENT COLLECTION

	NET WEIGHT IN GRAMS	UNIT PRICE VAT EXCL.	UNIT PRICE VAT INCL.	VAT RATE	SHELF LIFE	DIMENSIONS LENGTH*WIDTH*HEIGHT
“PEPITES” BOX 16 PIECES DARK OR MILK CHOCOLATE	150G	£20 VAT EXCL.	£25 VAT INCL.	20%	6 WEEKS	10.7CM*10.7CM*2.3CM
“PEPITES” BOX 16 PIECES DARK AND MILK CHOCOLATE	150G	£20 VAT EXCL.	£25 VAT INCL.	20%	6 WEEKS	10.7CM*10.7CM*2.3CM
“PEPITES” BOX 36 PIECES DARK AND MILK CHOCOLATE	337G	£43.33 VAT EXCL.	£52 VAT INCL.	20%	6 WEEKS	16.1CM*16.8CM*2.5CM
THE ESSENTIALS BOX SMALL	190G	£21.67 VAT EXCL.	£26 VAT INCL.	20%	4 WEEKS	17.5CM*11CM*4CM
THE ESSENTIALS BOX LARGE	365G	£43.33 VAT EXCL.	£52 VAT INCL.	20%	4 WEEKS	35.5CM*11CM*3.5CM
DISCOVERY BOX 12 PIECES	100G	£15.83 VAT EXCL.	£19 VAT INCL.	20%	2 TO 3 WEEKS	10.4CM*11CM*2.6CM
DISCOVERY BOX 21 PIECES	170G	£24.17 VAT EXCL.	£29 VAT INCL.	20%	2 TO 3 WEEKS	23.5CM*11CM*2.6CM
DISCOVERY BOX 30 PIECES	260G	£33.33 VAT EXCL.	£40 VAT INCL.	20%	2 TO 3 WEEKS	27CM*10.9CM*2.6CM
DISCOVERY BOX 45 PIECES	380G	£49.17 VAT EXCL.	£59 VAT INCL.	20%	2 TO 3 WEEKS	35.3CM*10.9CM*2.6CM
DISCOVERY BOX 58 PIECES	490G	£65 VAT EXCL.	£78 VAT INCL.	20%	2 TO 3 WEEKS	26.2CM*18.6CM*2.6CM
DISCOVERY BOX 90 PIECES	760G	£99.17 VAT EXCL.	£119 VAT INCL.	20%	2 TO 3 WEEKS	35.5CM*22CM*2.6CM
SINGLE-ORIGIN GANACHES 30 PIECES	240G	£30 VAT EXCL.	£36 VAT INCL.	20%	2 TO 3 WEEKS	17.6CM*11CM*2.6CM
PRALINÉS A L'ANCIENNE 27 PIECES	240G	£30 VAT EXCL.	£36 VAT INCL.	20%	6 WEEKS	17.6CM*11CM*2.6CM
PRALINÉS A L'ANCIENNE 39 PIECES	345G	£39.17 VAT EXCL.	£47 VAT INCL.	20%	6 WEEKS	27CM*10.9CM*2.6CM
FLAVOURED GANACHES 21 PIECES	170G	£23.33 VAT EXCL.	£28 VAT INCL.	20%	2 TO 3 WEEKS	17.6CM*11CM*2.6CM
DOUBLE BITES BOX 4 PIECES	85G	£10.83 VAT EXCL.	£13 VAT INCL.	20%	2 TO 3 WEEKS	10.4CM*11CM*2.6CM
DOUBLE BITES BOX 12 PIECES	245G	£28.33 VAT EXCL.	£36 VAT INCL.	20%	2 TO 3 WEEKS	17.6CM*11CM*2.6CM
SINGLE-ORIGIN GANACHES & PRALINÉS A L'ANCIENNE 60 PIECES	510G	£57.67 VAT EXCL.	£68 VAT INCL.	20%	2 TO 3 WEEKS	35.5CM*22CM*2.6CM
FLAVOURED GANACHES & PRALINÉS A L'ANCIENNE 51 PIECES	440G	£48.33 VAT EXCL.	£58 VAT INCL.	20%	2 TO 3 WEEKS	35.5CM*22CM*2.6CM
FLAVOURED GANACHES & SINGLE-ORIGIN GANACHES 54 PIECES	440G	£51.67 VAT EXCL.	£62 VAT INCL.	20%	2 TO 3 WEEKS	35.5CM*22CM*2.6CM

CHOCOLATE BARS

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	NET WEIGHT IN GRAMS	UNIT PRICE VAT EXCL.	UNIT PRICE VAT INCL.	VAT RATE	SHELF LIFE	DIMENSIONS LENGTH*WIDTH*HEIGHT
SIGNATURE BAR DARK OR MILK CHOCOLATE	75G	£6.67 VAT EXCL.	£8 VAT INCL.	20%	8 TO 12 MONTHS	13CM*19CM
	75G	£6.67 VAT EXCL.	£8 VAT INCL.	20%	8 TO 12 MONTHS	13CM*19CM
VEGAN BAR MILK CHOCOLATE	75G	£6.67 VAT EXCL.	£8 VAT INCL.	20%	8 TO 12 MONTHS	13CM*19CM
GRAND CRU BAR DARK CHOCOLATE	75G	£9.17 VAT EXCL.	£11 VAT INCL.	20%	8 TO 12 MONTHS	13CM*19CM
SINGLE-ORIGIN BAR DARK OR MILK CHOCOLATE	75G	£6.67 VAT EXCL.	£8 VAT INCL.	20%	8 TO 12 MONTHS	13CM*19CM
	75G	£6.67 VAT EXCL.	£8 VAT INCL.	20%	8 TO 12 MONTHS	13CM*19CM
MENDIANT BAR DARK OR MILK CHOCOLATE	110G	£9.17 VAT EXCL.	£11 VAT INCL.	20%	4 TO 8 WEEKS	13CM*19CM
	110G	£9.17 VAT EXCL.	£11 VAT INCL.	20%	4 TO 8 WEEKS	13CM*19CM
FILLED BAR DARK OR MILK CHOCOLATE	110G	£11.67 VAT EXCL.	£14 VAT INCL.	20%	3 TO 6 WEEKS	13CM*19CM
CHOCOLATE BARS DISCOVERY BOX	475G	£41.67 VAT EXCL.	£50 VAT INCL.	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	£10 VAT EXCL.	£12 VAT INCL.	20%	4 TO 8 WEEKS	13CM*19CM
FRENCH BAR MILK CHOCOLATE	110G	£10 VAT EXCL.	£12 VAT INCL.	20%	4 TO 8 WEEKS	13CM*19CM
HEXA-FRANÇAIS DARK CHOCOLATE	85G	£12.50 VAT EXCL.	£15 VAT INCL.	20%	5 WEEKS	10.5CM
HEXA-FRANÇAIS MILK CHOCOLATE	85G	£12.50 VAT EXCL.	£15 VAT INCL.	20%	5 WEEKS	10.5CM
HEXA-FRANÇAIS DARK CHOCOLATE	180G	£9.17 VAT EXCL.	£23 VAT INCL.	20%	8 WEEKS	20.5CM
HEXA-FRANÇAIS MILK CHOCOLATE	180G	£19.17 VAT EXCL.	£23 VAT INCL.	20%	8 WEEKS	20.5CM

CHOCOLATE BLOCKS

PAGE 49 TO 50 | THE PERMANENT COLLECTION

CHOCOLATE BLOCK DARK OR MILK CHOCOLATE	1KG	£50 VAT EXCL.	£60 VAT INCL.	20%	8 TO 12 MONTHS	
	1KG	£50 VAT EXCL.	£60 VAT INCL.	20%	8 TO 12 MONTHS	
CHOCOLATE BLOCK DARK OR MILK CHOCOLATE, TRAY & MALLET	1KG	£85.50 VAT EXCL.	£99 VAT INCL.	20%	8 TO 12 MONTHS	42.7CM*30.5CM*3.7CM

OUR ADDRESSES

UNITED KINGDOM

LE COMPTOIR COAL DROPS YARD
– KING’S CROSS
Unit 15, Bagley Walk Arches, London

LE COMPTOIR SELFRIDGES
400 Oxford St, W1A 1AB London

JAPAN

MANUFACTURE À TOKYO
1-1-1, Nihonbashi-Honcho,
Chuo-ku, Tokyo

LE COMPTOIR ROPPONGI
Roppongi Kayaki-Dori 1F, 6-12-2
Roppongi, Minato-ku, Tokyo

LE COMPTOIR TAKASHIMAYA
NIHONBASHI
2-4-1 Nihonbashi Chuo-ku,
Tokyo 103-8265
Nihonbashi Takashiyama SC Main
Building B1

LE COMPTOIR HANEDA
Terminal 2, 2F Kin No Tsubasa 3-4-2
Haneda Airport,
Ota-ku 144-0041 Tokyo

LE COMPTOIR DAIMARU
Daimaru Shinsaibashi Honkan B1, 1-7-1
Shinsaibashisuji,
Chuo-ku, Osaka-shi 542-8501 Osaka

LE COMPTOIR SHIBUYA
2-24-12, Shibuya, Shibuya-ku, Tokyo
Shibuya Scramble Square
Shops & Restaurants

LE COMPTOIR NAGOYA
1-1-4, Meieki, Nakamura-ku, Nagoya, Aichi
JR Nagoya Takashimaya B1
Tokyu Food Show Edge 1F

FRANCE

LA MANUFACTURE DE
CHOCOLAT ALAIN DUCASSE
40, rue de la Roquette 75011 Paris

LE COMPTOIR ABBESSES
34 rue des Abesses 75018 Paris

LE COMPTOIR ANNONCIATION
26 rue de L’annonciation 75016 Paris

LE COMPTOIR CAP 3000 CORSO
Avenue Eugène Donadeï
06700 Saint-Laurent-Du-Var

LE COMPTOIR CHERCHE-MIDI
47 Rue du Cherche-Midi 75006 Paris

LE COMPTOIR CLER
53 rue Cler 75007 Paris

LE COMPTOIR COMMERCE
72 rue du Commerce 75015 Paris

LE COMPTOIR DAGUERRE
15 rue Daguerre 75014 Paris

LE CORNER AUX
GALERIES LAFAYETTE
35, boulevard Haussmann 75009 Paris

LE CORNER GALERIES
LAFAYETTE CHAMPS-ÉLYSÉES
Le Food Court – niveau -1
60 avenue des Champs-Élysées
75008 Paris

LE CORNER EN GARE DU NORD
TERMINAL TRANSMANCHE
DEPART EUROSTAR
18, rue de Dunkerque 75010 Paris

LE COMPTOIR LA CANOPÉE
Forum des Halles, Porte Rambuteau

75001 Paris

LE COMPTOIR LÉVIS
44 rue de Lévis 75017 Paris
LE COMPTOIR MARTYRS
13 rue des Martyrs 75009 Paris

LE COMPTOIR MOUFFETARD
104 rue Mouffetard 75005 Paris

LE COMPTOIR PALAIS ROYAL
11 Rue des Petits Champs 75001 Paris

LE COMPTOIR PONCELET
7 rue Poncelet 75017 Paris

LE COMPTOIR SAINT-BENOÎT
26, rue Saint-Benoît 75006 Paris

LE COMPTOIR SAINT-HONORÉ
9, rue du Marché-Saint-Honoré
75001 Paris

LE COMPTOIR VALLÉE VILLAGE
Centre commercial La Vallée Village,
3 cours de la Garonne 77700 Serris

LE COMPTOIR VICTOR HUGO
105 avenue Victor Hugo 75016 Paris

LE CORNER TERMINAL 2E
Aéroport Roissy Charles de Gaulle
Les Halles - Terminal 2E
Niveau 2 - zone réservée aux voyageurs
95700 Roissy-en-France

LE CORNER TERMINAL LIAISON B-D
Aéroport Roissy Charles de Gaulle
Les Halles - Liaison Terminal B et D
95700 Roissy-en-France

LE COMPTOIR VERSAILLES
15 rue Maréchal Foch 78000 Versailles

CONTACTS FOR CORPORATE GIFTS

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entreprise@lechocolat-alainducasse.com

All the prices are indicated in pounds (£), shipping fees excluded.
The products are subjected to French VAT.
We reserve the right to modify the prices at any time.

LECHOCOLAT-ALAINDUCASSE.COM

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GENERAL TERMS AND CONDITIONS OF SALE

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: Mainland France, Corsica and Monaco – Delivery under 24 to 48 hours.

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

Europe: Delivery under 48 to 72 hours.

In regards of delivery to multiple addresses, no address 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.

FEEES

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 & Associes

- 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 non-performance 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.