



CUVÉES DU SOURCEUR

2017 SELECTION

**DISCOVER
EXCEPTIONAL PLANTATIONS**



XIBUN – LOMA SOTAVENTO – MORANT BAY

Limited Editions



VALRHONA

IMAGINONS LE MEILLEUR DU CHOCOLAT®

CUVÉES DU SOURCEUR

2017 SELECTION



DISCOVERING EXCEPTIONAL PLANTATIONS

THE SOURCING TEAM'S EDITORIAL

Being a sourcing expert at Valrhona is about much more than just buying cocoa. As we go about our travels, we are always delighted to regularly meet producers who are passionate about sharing their farming culture.

The relationships we gradually build up with our partners form the bedrock which lets us then develop the finest chocolates. When a partner brings us a rare cocoa variety with singular aromatics, we do everything to bring out the very best in it and offer you an exclusive chocolate.

That was how the Cuvées du Sorceur came into being in 2008. These limited edition chocolates are our way of giving you a preview of our latest finds.

We are confident that you'll love them, not just for their aromatic diversity, but also their history.

Sourcing Experts

Cédric Robin – Julien Desmedt – Benjamin Figarède



CÉDRIC ROBIN



JULIEN DESMEDT



BENJAMIN FIGARÈDE

EXCEPTIONAL FLAVORS COME FROM ALL AROUND THE WORLD TO BE TRANSFORMED INTO SUBLIME PRODUCTS

Valrhona is characterized by its quest for excellence, and it is this which has always driven us to travel the world looking for the rarest cocoa varieties.

In 2008, our expert knowledge of cocoa and masterful grasp of flavors built up through years of experience allowed us to create the Cuvées du Sourceur. Our sourcing team selects the beans for their exceptional aromatics, and these are then assembled to create sublimely flavored chocolates, making for a limited

edition range that stands apart from the gustatory palette normally associated with our products.

For Valrhona, these chocolates are an opportunity to provide an exclusive range for its most demanding customers who seek out unique flavors. With the Cuvées du Sourceur, our ambition is to offer you rare chocolates that inspire you and make you stand out from the crowd.

XIBUN CUVÉE
BELIZE

LOMA SOTAVENTO CUVÉE
DOMINICAN REPUBLIC

MORANT BAY CUVÉE
JAMAICA

LIMITED EDITION CREATIONS

With the Cuvées du Sourceur, Valrhona is providing you with an exceptional range of couverture chocolates that combine nature's finest bounty with man's greatest production skills.

A SELECTIVE RANGE

Thanks to our intricately selected fine cocoas with unusual qualities.

AN EXCLUSIVE RANGE

For a privileged percentage of our customers only.

A PREMIUM RANGE

Thanks to the exceptional quality of our batches of selected beans.

A TEMPORARY RANGE

Ever since they were launched, the Cuvées du Sourceur have been Limited Edition products. It is our special relationships with planters which let us select rare batches of ingredients.

We offer you a selection of Cuvées year on year with flavors which evolve with the changing harvests.

XIBUN 64% CUVÉE

PURE BELIZE

SWEET & FRUITY



PROFILE

Xibun is a **chocolate with fruity notes** brought out by a gorgeous, **fresh, acidic tang**. Sample this chocolate and it slowly reveals **a dash of spice with a coffee hue** and **roasted notes** which give way to a **light bitterness** and mild chocolatey notes.



BENJAMIN FIGAREDE SOURCING EXPERT

“The Xibun Cuvée is my way of inviting you to explore Belize, a singular little Central American country. The cocoa which allows us to offer you this product comes from the Xibun River plantation, which exists thanks to the passion held by one man, Henry. He wanted to preserve the plantation's cocoa trees rather than convert the area into citrus orchards. When I went there for the first time three years ago, the plantation looked quite abandoned. To prepare the cocoa so that it has the quality which results from natural fermentation and sun-drying, together we rebuilt the infrastructure needed to condition yields on the plantation. Ever since Henry sampled the chocolate made using his cocoa, he has harvested, pruned, planted and replanted ever more cocoa trees.”

THE STORY BEHIND XIBUN CUVÉE

Belize is a tiny Central American country south of the Mexican state of Yucatán and east of Guatemala. As a nation, it has an **ancient cocoa-growing culture** dating back to Mayan times.

As Valrhona's local partner in Belize, Maya Mountain Cocoa (MMC) is dedicated to encouraging small cocoa producers to **farm quality yields**, most particularly in the Toledo district in the country's south. Along the banks of the Xibun River in southern Belize, **ancient Mayan civilizations made their home at the foot of the Maya Mountains and became the country's first cocoa producers**. While the nation's official language is English, even today, Mayan dialects remain many Belizeans' mother tongue. It is in this region of Belize, **a true cocoa-growing hotspot in the Yamwits valley**, that the Xibun River plantation is located. It is here that the cocoa used to make Xibun 64% Cuvée is produced.

The Xibun River plantation belongs to Henry, a Belizean entrepreneur famous for investing in citrus fruit orchards. As a cocoa-growing novice, Henry naturally wanted to work with MMC to **produce exceptional cocoa**, which Valrhona has selected to create the Xibun Cuvée. It is thanks to the partnership signed with MMC in 2014 and the company's role as an intermediary that Valrhona can now offer you our Cuvée du Sourceur Xibun.



PACKAGING

1kg block - Code: 14661

50g sample - Code: 14891

Best-Before*

14 months.

*Calculated based on the date of manufacture.



COMPOSITION

Cocoa 64%

Fat 39%

Sugar 36%

PRESERVATION

Store in a cool, dry place between 60-65°F (16-18°C).

PAIRINGS

FRUIT				
	Clementine	Pear	Pecan nuts	
FLAVORS			SPICES	
	Citronella	Mint		Coffee

APPLICATIONS

Coating

Molding

Bars

Mousse

Cream mix & Ganache

Ice creams & Sorbets



● Ideal application

○ Recommended application

LOMA SOTAVENTO 68% CUVÉE

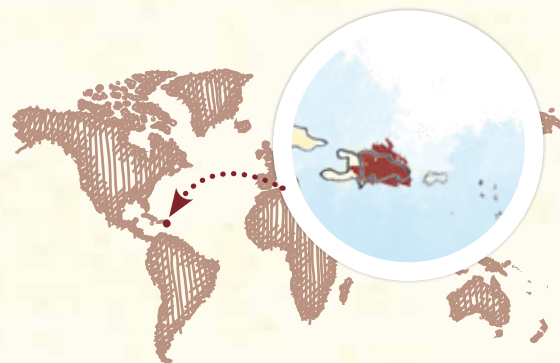
PURE DOMINICAN REPUBLIC

FRESH & POWERFUL



PROFILE

This Dominican Republic Cuvée wonderfully reflects the local soil's aromatic characteristics. Its profile stands out thanks to its **strong bitter taste and the freshness of its acidic flavor**. Its **fruity and camphor aromas** contrast with **intense toasted notes** that reveal themselves slowly on the tongue.



THE STORY BEHIND LOMA SOTAVENTO CUVÉE

It took 10 years of research and the determination to form a **trusting relationship** with the Rizek family for Valrhona to be able to acquire the Loma Sotavento plantation in 2011. This former farm (whose name means "windswept hill" in Spanish) is located at the foot of a lush green hill in the Maria Trinidad Sanchez region, situated in the **north-east of the Dominican Republic**. Thanks to its geographical location, it is ideally protected from the hurricanes which regularly batter the island's coastline, and its soil is nourished by plenty of rainwater and sunlight. Over some 20 hectares of land, new cocoa trees mingle with older ones to create cocoa of a rare quality. The Cuvée du Sourceur Loma Sotavento is the result of passionate hard work with cocoa which has been selected for its **exceptional taste**.

The refurbishment of **Los Indios elementary school** at the gateway to the plantation is a fantastic example of **Valrhona's strong relationship with the Rizek family**. The school was built in 1968 but had fallen into disrepair. Valrhona and the Rizek family decided to co-finance the renovation work in association with the Fuparoca foundation. Since May 2013, children aged 5 to 12 have enjoyed new buildings where they can study in the right conditions.



JULIEN DESMETS
SOURCING EXPERT

“In April 2015, we took a number of Valrhona clients to the Loma Sotavento plantation. We were welcomed to the sound of singing by Los Indios elementary school's students. The children then showed us the many activities they partake in at school. We discovered during the visit that the cafeteria had been named after me. When the renovation works were underway, the children were asked to come up with a name for their dining hall. They decided on **Comedor Julien**, which means "Julien cafeteria" in Spanish – I was so touched. It's a wonderful gesture which reflects our commitment to our producer communities.”



PACKAGING

1kg block - Code: 13596

50g sample - Code: 13601

Best-Before*

14 months.

*Calculated based on the date of manufacture.

COMPOSITION

Cocoa 68%

Fat 37%

Sugar 31%

PRESERVATION

Store in a cool, dry place between 60-65°F (16-18°C).

PAIRINGS

FRUIT				SPICES
	Soft fruits	Raspberries	Citrus fruits	
FLAVORS				
	Shortbread biscuit	Dark caramel	Mountain honey	

APPLICATIONS

Coating

Molding

Bars

Mousse

Cream mix & Ganache

Ice creams & Sorbets



● Ideal application

○ Recommended application



This chocolate is specially made for sweet and savory sauces to go with strongly flavored meats such as game, or for mushroom sauces.



"Specifically for Fillings" chocolate differs from couverture chocolate in that it uses the purest possible set of ingredients. This purity reveals Loma Sotavento plantation cocoa's full potential, for any and all creations you can imagine. Our technical experts have developed this pure Dominican Republic product without added cocoa butter so that you can use it for your premium products.



MORANT BAY 70% CUVÉE PURE JAMAICA

FRESH & ELEGANT

PROFILE

Morant Bay is a chocolate with an air of purity and elegance, and **distinctive notes of camphor** that bring it **freshness**. This is then followed by the **gentle bitterness of tannins** and a **slight acid tang**.



THE STORY BEHIND MORANT BAY CUVÉE

This plantation is in the heart of Bath Fountain, a nature reserve in the **far west of Jamaica** famed for its natural springs. Cyclones and tropical depressions with the potential to ravage cocoa trees regularly sweep through this region, yet it also has **perfect rainfall** for cocoa-growing.

The plantation stretches over 150 hectares and includes **a wide variety of cocoa trees**, some unique, some more classic in their form, and they all flourish in the shade of coconut trees and ancient woodland.

The local planter feels a great attachment to this land which once belonged to his grandfather and which he bought back in the early 2000s. He is now personally involved in preparing the cocoa. The care and attention devoted to this raw material create **unique, distinct aromatics with characteristic camphor notes**. When the partnership was signed in 2014 after multiple meetings to define its terms, the planter granted Valrhona **exclusive access to all the cocoa** harvested and conditioned on the plantation.



BENJAMIN FIGARÈDE
SOURCING EXPERT

“ I still remember the first time the planter took me round his plantation – We practically needed a machete to cut a pathway. We were totally surrounded by coconut trees, everywhere we looked there were amazingly shaped exotic trees and cocoa trees. Having been laid low by a cyclone, these cocoa trees had slowly sprung back to life and were bearing a whole host of colorful fruits despite their tortuously twisted shapes. The planter was so proud to be there showing me his estate. I captured this moment for posterity. ”



PACKAGING

1kg block - Code: 12830

50g sample - Code: 12949

Best-Before*

14 months.

*Calculated based on the date of manufacture.



COMPOSITION

Cocoa 70%

Fat 43%

Sugar 28%

PRESERVATION

Store in a cool, dry place between 60-65°F (16-18°C).

PAIRINGS

FRUIT



Fig



Apricot



Apple

FLAVORS



Balsamic vinegar

NUTS



Almond



Pine nuts

SPICES



Licorice



Pepper

APPLICATIONS

Coating

Molding

Bars

Mousse

Cream mix & Ganache

Ice creams & Sorbets



● Ideal application

○ Recommended application

HOW CAN YOU HIGHLIGHT CUVÉES DU SOURCEUR IN YOUR RANGE?



First and foremost, these exceptional origins are your way of standing out from the competition – Not everyone has the privilege of using Cuvées du Sourceur!
This is why it's so vital to clearly show them off in your range:
They reassure your customers that by opting for the rarest of raw ingredients, you are promising them uniquely flavored creations.

STORES

Desserts

Tell a beautiful story about your desserts by linking the Cuvée's origin to the recipes' ingredients.

Chocolate Bonbons

Mark these out from your standard range in your refrigerator display: Use little cards to illustrate your Cuvées du Sourceur chocolates' origins or "Limited Edition" stickers. You can also make special ballotins with elegant wrapping.



HOW CAN YOU HIGHLIGHT THESE EXCEPTIONAL PRODUCTS?

RESTAURANTS



Add a "dessert of the month" to your menu.
Ask your server to introduce this dessert as a unique taste experience.

BARS



Make a splash with a "Limited Edition" –
Use new packaging to make the Cuvées stand out.



Limited Edition Creations

Enchant your customers with small series of unique creations that bring your range to life and enhance your sales. Take your customers on a journey, surprise them and offer them something exceptional.



Behind Each Cuvée Lies A Thrilling History

Tell your chocolates and creations' story to pass on the passion you and our sourcing team feel for our products.



It's About More Than Just A Terroir; It's The Embodiment Of A Plantation

Stand out from the crowd by highlighting a rare cocoa from a small plot of land.



Give Excellence All Its Due

To show off what makes you exceptional both in terms of raw ingredients and your own gourmet creations, feel free to up the price of this range as compared to a standard set of products.



ESSENTIALS - RECIPES



CRÈME ANGLAISE

500g UHT cream 35%
500g Whole milk
200g Egg yolks
100g Caster sugar

Bring the cream and milk to the boil and pour into the premixed egg yolk-sugar combination (without blanching). Heat to 180-185°F (82-84°C) until the mixture coats the back of a spoon. Strain and use immediately or quickly cool and use later.

CREAM MIX

1000g Crème anglaise
375g MORANT BAY 70%
370g LOMA SOTAVENTO 68%
420g XIBUN 64%

Once the crème anglaise has been heated and strained through a chinois, slowly pour the warm mixture over the melted chocolate to make an emulsion using a spatula. Immediately mix using an electric mixer to make a perfect emulsion. Leave to stiffen in the refrigerator.

CHOCOLATE MOUSSE WITH CRÈME ANGLAISE

600g Crème anglaise
900g UHT cream 35%
635g MORANT BAY 70%
750g LOMA SOTAVENTO 68%
700g XIBUN 64%

Once the crème anglaise has been heated and strained through a chinois, slowly pour the warm mixture over the melted chocolate to make an emulsion using a spatula. Stabilize the emulsion if necessary by adding cream whipped to the texture of a mousse. Once the mixture is smooth, check the temperature is at 115-120°F (45-48°C) and add the remaining frothy whipped cream. Pour immediately and freeze.

LIGHT CHOCOLATE MOUSSE

500g Whole milk
1000g UHT cream 35%
560g + 6g* MORANT BAY 70%
600g + 8g* LOMA SOTAVENTO 68%
610g + 8g* XIBUN 64%
* quantity of gelatin

Heat the milk and add the rehydrated gelatin. Gradually pour the hot milk over the melted chocolate, taking care to form a completely smooth emulsion. Immediately mix using an electric mixer to make a perfect emulsion. Once the mixture is at 100-105°F (38-42°C), pour over the liquid cream which has been whipped until it has the texture of a mousse. Pour out immediately. Freeze.

WHIPPED GANACHE

Ganache:

450g UHT cream 35%
50g Glucose
50g Inverted sugar
355g MORANT BAY 70%
430g LOMA SOTAVENTO 68%
400g XIBUN 64%

Whipped Ganache:

900g Ganache
900g UHT cream 35%

Heat the smaller portion of cream, the glucose and the inverted sugar. Slowly pour the hot mixture over the melted chocolate. Immediately mix using an electric mixer to make a perfect emulsion. Add the larger portion of cold liquid cream. Mix in the electric mixer again. Leave to stiffen in the refrigerator, preferably for 12 hours. Whisk until the texture is consistent enough to use in a piping bag or with a spatula.

GANACHE FOR FILLING MOLDED CHOCOLATE BONBONS

500g UHT cream 35%
Inverted sugar**
Dry butter**
655g MORANT BAY 70%
750g LOMA SOTAVENTO 68%
700g XIBUN 64%

Heat the cream and inverted sugar together. Gradually pour the hot liquid over the melted chocolate, stirring vigorously all the while. Immediately mix using an electric mixer to make a perfect emulsion. At 105°F (40°C), add the cubed, tempered butter. Mix in the electric mixer again. Pour into a frame at 95-100°F (35-38°C). Leave to harden for 24 to 48 hours at 60-65°F (16-18°C) and a 55/65% relative humidity level.

** For better texture and conservation, calculate the total weight of the ganache, then add 8-10% of said weight in inverted sugar and 10-15% in butter.

CHOCOLATE JELLY

600g Milk
40g Caster sugar
3g Pectin X58
160g MORANT BAY 70%
160g LOMA SOTAVENTO 68%
190g XIBUN 64%

Mix the sugar and pectin X58 together. Sift onto the warm milk and bring to the boil, stirring all the while. Gradually pour the hot milk over the melted chocolate, mixing energetically all the while. Immediately mix using an electric mixer to make a perfect emulsion. Pour out at 95-105°F (35-40°C).

IMPORTANT: This jelly cannot be frozen. If you are planning to use the jelly later on, reheat it to 140°F (60°C) then use it at 95-105°F (35-40°C).





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