

# Christmas 2022

Get into the  
warm spirit  
of Christmas

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Christmas 2022 collection  
of fine chocolates

  
VALRHONA  
Let's imagine the best of chocolate®

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## For this Christmas season, enjoy a warm landscape teeming with life.

Outside in the snow, mischievous animals tiptoe around while children play. Cozily nestled inside a chalet, the Christmas tree glows beautifully near the crackling fireplace. Out the window, an exceptional view emerges over the mountains and the snowy forest. This cozy atmosphere at the end of a winter's day invites us to enjoy a moment of indulgence with some chocolate.

It is with this wonderful landscape in mind that Valrhona has designed its new collection for the 2022 holiday season, revealing a selection of luxury chocolates with gentle aromas. A promise of shared moments, pleasure and indulgence.

This creative world has been designed in collaboration with artist Benjamin Flouw who wanted to emphasize the contrast between the winter cold, the blue of ice, straight lines, brittle angles and a warmer, cozier atmosphere. The latter comes across in soft orange and pink hues and rounder shapes. He wanted to convey the comforting feeling of returning to a warm, welcoming home after a long day enjoying the mountains, forest walks and games in the snow.



## The 2022 Christmas collection of Valrhona fine chocolates in limited edition.



140g box  
Recommended retail price: €14.00  
incl. VAT

### CHRISTMAS DELIGHTS PACK

These Christmas treats include three varieties: Caraïbe dark chocolate, Caramélia milk chocolate and Dulcey blond. The whole family will relish this fun, indulgent assortment.

### HOT CHOCOLATE PREPARATION

There's nothing quite like the unique flavour of this Kalingo hot chocolate. Its pure Grenadian origin brings a sweet, mellow touch to winter afternoons. A 65% cocoa dark chocolate with fruity and vanilla notes that will be appreciated by chocolate lovers of all ages!



250g bag  
Recommended retail price: €12.00  
incl. VAT



140g box  
Recommended retail price: €22.00  
incl. VAT

### CHRISTMAS COLLECTION GIFT BOX

This Christmas box is perfect for gifting or savoring beside the fire thanks to its indulgent selection of fine dark, milk and white chocolates with unique aromatic notes of crème caramel, mint ganache, Jivara ganache, Ivoire praliné and blackcurrant ganache.



#### TRUFFLE GIFT BOX

Valrhona's essential Christmas box features three delicious chocolates: dark Grand Cru Guanaja, milk Grand Cru Tanariva and Dulcey praliné. This sophisticated, original selection comes in a colorful, snow-decked box.

155g box  
Recommended retail price: €20,00  
incl. VAT

#### ADVENT CALENDAR 24 DAYS OF INDULGENCE

Valrhona has created an assortment of its most delicious chocolates to take you through to Christmas Day. There is delicious surprise to discover every day, including almonds and hazelnuts coated in milk or Dulcey chocolate, dark chocolate or raspberry Croustibilles, Caraïbe or Dulcey dark chocolate delights, almond and hazelnut or crunchy nut praliné, Jivara milk squares, and Caraïbe dark mini bars.



155g box  
Recommended retail price: €21,50  
incl. VAT



#### BALLOTIN GIFT BOX

This delicious luxury chocolate gift box is adorned with sophisticated festive gift wrap so it looks very at home beneath a tree. It offers a varied assortment of ganaches, pralinés, candied orange peel and other chocolate surprises!

230g gift box  
Recommended retail price: €27,50  
incl. VAT

Products and boxes available from September in luxury food stores and at  
[www.boutique.citeduchocolat.com](http://www.boutique.citeduchocolat.com)



## Gift idea: The Pâtisserie Box

This original pastry kit helps you make desserts like a professional using instructions from World Pastry Champion 2017 Bastien Girard for his festive, wintery "Intense Tart".

### High quality ingredients used by chefs

Valrhona - Chocolate of the Chefs since 1922 - has got together with two sister brands which share our values (particularly around sustainable farming methods) to offer an assortment of high-quality ingredients, namely Sosa pecan nuts and Madagascan organic vanilla beans by Norohy. The box also contains a scraper, an essential pastry-making utensil.

### A box for multiple indulgent creations

You can use the ingredients in this box several times, making it particularly handy for big families or if you would like to delight guests at New Year after dazzling everyone at Christmas! You can also use it to try out hand at the many recipes available at [www.valrhona-ensemble.fr](http://www.valrhona-ensemble.fr)

Everything is presented in a beautiful box to go under your Christmas tree, designed by illustrator Benjamin Flouw:

♦ To create this gift box, I tried to take inspiration from those winter days that are too short and a little too dark, where we seek out the comfort of a blanket and the warmth of a kitchen stove. It's the perfect time to bake a cake with your family, when everyone's cheerful, the worktop is messy and you can't wait to tuck in. I tried to recreate this warm, fuzzy feeling through a palette of warm colors and elements arranged in a joyful mess. ♦



Pâtisserie Box: €60.00 incl. VAT

Box contains: Valrhona Guanaja fèves 1kg bag, Valrhona 50% hazelnut and almond praliné 300g pot, Sosa caramelized pecan nut 130g pot, Norohy tube of 3 Madagascan organic vanilla beans, 1 scraper, 1 recipe booklet.

Box available in luxury food stores and at: [www.valrhona-ensemble.fr](http://www.valrhona-ensemble.fr)

Contents available individually at: [www.valrhona-ensemble.fr](http://www.valrhona-ensemble.fr)

**About Norohy:** Norohy provides bold vanilla cultivated to create a more ethical gastronomy industry. At Norohy, we are committed to creating links throughout the value chain from grower to chef. In the world's most beautiful terroirs, we find exceptional vanilla cultivated and prepared the traditional way. We want to offer our customers optimal traceability so that they are assured their ingredients are both delicious and ethical.

For more information, go to [www.norohy.com](http://www.norohy.com)

**About Sosa:** Committed to pushing back the limits of flavor and texture Its determination to discover intense taste and delicious texture while reducing sugar and fat content has driven Sosa Ingredients to innovate, developing products that enhance your recipes and their flavors. For more than 50 years, Sosa Ingredients has made sure to offer you its products in all kinds of varied formats, so you have different ways of achieving your culinary dreams.

For more information, go to [www.sosaingredients-france.com](http://www.sosaingredients-france.com)

## About Valrhona

### AT VALRHONA, TOGETHER, GOOD BECOMES BETTER

A partner of taste artisans since 1922 and a pioneer and specialist in the world of chocolate, Valrhona defines itself today as a company whose mission statement "Together, good becomes better" conveys the strength of its commitment. Together with its employees, chefs and cocoa producers, Valrhona brings out the best in chocolate to shift the status quo towards a fairer, more sustainable cocoa industry and gastronomy that tastes great, looks great and does great things for the world.

Building long-term partnerships directly with cocoa producers, sharing know-how and looking for the next chocolate innovation are the challenges that drive us to do better every day. Working alongside chefs, Valrhona promotes craftsmanship and supports them in their quest for uniqueness by constantly pushing the limits of creativity.

Thanks to its constant engagement with this raison d'être, Valrhona is proud to have obtained the very demanding B Corporation® certification in January 2020. B Corporation rewards the world's most committed companies that put equal emphasis on economic, societal and environmental performance. This distinction emphasizes our "Live Long" sustainable development strategy, marked by the desire to co-build a model with a positive impact for producers, employees, taste artisans and all chocolate enthusiasts.

Choosing Valrhona means committing to responsible chocolate. All the cocoa beans that we use can be traced back to the producer which provides the assurance of knowing where the cocoa came from, who harvested it, and that it was produced in good conditions. Choosing Valrhona means committing to a chocolate that respects both people and the planet.

[www.valrhona.com](http://www.valrhona.com)

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Link to download HD Guanaja images:

<https://bit.ly/ValrhonaNoël2022>

