

Christmas 2021

It's time to set off
on your snowy
Christmas adventure!

Christmas 2021 collection
of fine chocolates



VALRHONA

Let's imagine the best of chocolate®

Christmas 2021

Valrhona is inviting foodies of all ages to discover and taste the magic of Christmas in a collection inspired by frozen northern landscapes where the snow has given nature a beautiful sparkle.

Each box tells a snowy story, as forest animals and beautiful plants come to life through the artistry of illustrator Anne-Lise Boutin.



Beautiful and delicious at the same time: Valrhona's very first luxury Advent calendar

This year more than ever before, Christmas will be synonymous with pleasure and indulgence. Why? Because Christmas 2021 will bring the first ever luxury Valrhona Advent calendar.

Once open, much like a painting, the calendar offers a magnificent festive illustration of an enchanted landscape. There is an assortment of chocolate bonbons (milk, dark and blond) behind each door, so there's something for everyone! Gift it to children and the young-at-heart, or keep it for yourself...



ADVENT CALENDAR

170g - €19.99 RRP

24 doors, 24 days of joy and indulgence. A surprise awaits behind each one, so you can experience the magic of Christmas every day!

The treats include milk and dark chocolate coated almonds and hazelnuts, praliné chocolate bonbons and crunchy malted cereals coated with blond Dulcey.



GIFT BOX OF 16 FINE CHOCOLATES - DARK, MILK & WHITE

155g - €21.95 RRP

An indulgent selection of fine chocolates with unique aromatic notes: Praliné Square, Passion Fruit Granité, Single Origin Grand Cru Macaé, Earl Grey Tea.



GIFT BOX OF 16 TRUFFLE-STYLE SPECIALTIES -

210g - €25.40 RRP

It's not Christmas if there aren't any truffles. Valrhona has revisited its truffles to create an original reinterpretation, available in Lemon, Almond Praliné Dulcey and Caramel & Tanariva Single Origin Grand Cru flavors.



BALLOTIN GIFT BOX - ASSORTMENT OF FINE CHOCOLATES

230g - €25.47 RRP

Gift ideal! These ballotins contain 230g of deliciousness wrapped in pretty gift paper that will look right at home under your Christmas tree. Fillings include candied orange peel pieces, salted caramel ganache, raspberry purée ganache sprinkled with biscuit pieces and almond praliné.



CHRISTMAS DELIGHTS PACK - DARK, MILK, BLOND DULCEY

140g - €13.15 RRP
From Christmas trees to baubles and gingerbread men, Christmas staples come in dark, milk and blond Dulcey versions in this fun and indulgent assortment for the whole family.



About Valrhona

TOGETHER, LET'S USE GOOD FOOD TO MAKE THE WORLD A BETTER PLACE

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, let’s use good food to make the world a better place” conveys the strength of its commitment.

Together with its employees, chefs, and cocoa producers, Valrhona creates 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. It rewards the world’s most engaged 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-construct a model with a positive impact for producers, employees, taste artisans, and all chocolate enthusiasts.

Choosing Valrhona means committing to responsible chocolate made only from cocoa that can be traced back to the producer. 100% of the cocoa 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.

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