

Christmas 2024

Valrhona invites
you to explore its
chocolate factory

Christmas 2024 luxury
chocolate collection

Valrhona invites you into its chocolate factory with a gourmet chocolate collection

Christmas is a time of togetherness and sharing, when everything has an added feeling of sweetness. To celebrate the end of the year, La Maison Valrhona has announced a limited edition collection that showcases its chocolate-making heritage and dedication to excellence.

With its 2024 collection, **Valrhona invites connoisseurs to step inside its chocolate factory.** A place where the **unique expertise of our artisan chocolatiers** is expressed, guided by the rigorous selection of the finest cocoa beans and where masterful craftsmanship is applied to carefully create each bonbon.

This collection is **perfect for all those special end-of-year moments**, whether you want to spoil your favorite people, treat yourself to a **special tasting experience**, or count down to the big day with an Advent calendar. And the good news? **Several new formats have been added to the range this year:** a truffle gift box, a ballotin of orangettes, and a new chocolate bar gift box.

For Christmas 2024, the collection is decked out in a variety of happy hues. **Artist Maguelone du Fou's** colorful illustrations evoke the Maison's traditional craftsmanship while capturing the magic of the holiday season and the joy of making appealing products that everyone can enjoy together.



Limited edition Valrhona luxury chocolate collection



ADVENT CALENDAR

To make the countdown to the big day as sweet as possible, Valrhona has created an assortment of chocolates to delight young and old alike: milk and blond Dulcey almonds and hazelnuts, dark and milk Croustibilles, dark Caraïbe 66% and white Ivoire 35% molded Christmas shapes, almond hazelnut praline or crunchy fruity chocolate bonbons, Guanaja 70% dark chocolate squares and a Jivara 40% milk mini-bar.



NEW

GIFT BOX OF 12 TRUFFLES

An irresistible festive treat with a chocolate coating for even greater indulgence, available in 3 recipes: dark Guanaja 70%, milk Tanariva 33% caramel and blond Dulcey praline.



HOT CHOCOLATE MIX

There's nothing like a delicious mug of hot chocolate to keep cozy on a chilly winter's afternoon! This delicious mix features Kalingo, a 65% dark chocolate made with single origin Grenada cocoa beans, a winner with its fruity and vanilla accents.

CHRISTMAS DELIGHTS PACK

It's simply impossible to resist these little Christmas treats that come in the shape of stars, baubles and gingerbread men, in an assortment of 3 colors: dark chocolate with Caraïbe 66%, milk chocolate with Caramélia 36% and blond Dulcey chocolate.





NEW

BALLOTIN OF ORANGETTES

Delicious slivers of candied orange peel, coated in dark chocolate... This ballotin gift box will melt the hearts of dark chocolate lovers keen to revive the Christmas tradition!



NEW

GIFT BOX OF 6 CHOCOLATE BARS

Chocolate bar lovers, take note: Valrhona has created a colorful gift pack containing an assortment of dark chocolate, milk chocolate and blond Dulcey creations. The ideal way to explore a range of the Maison's unique chocolate flavors such as Tulakalum 75%, Guanaja 70%, Manjari 64%, Bahibe 46%, Jivara 40% and blond Dulcey.



ASSORTED BALLOTIN GIFT BOX

This assortment of 25 gourmet chocolates is sure to be a hit under the Christmas tree: ganaches, pralinés, slivers of candied orange peel, and a host of other surprises just waiting to be discovered.





About Valrhona

VALRHONA: TOGETHER, GOOD BECOMES BETTER

Valrhona has been a partner to flavor professionals since 1922 and a pioneer in setting the standard in the world of chocolate. Today, it defines itself as a company whose mission – “together, let’s do good things with good food” – expresses the strength of its commitment. Together with its colleagues, chefs and cocoa growers, Valrhona imagines the best of chocolate to create a fair and sustainable cocoa industry and inspire gastronomy that tastes good, looks good and does good.

Every day, Valrhona is driven by a determination to build direct, long-term relationships with producers, seek out chocolate’s next innovation and share expertise. Valrhona works with chefs to support skills and craftsmanship, guiding them on their quest for a unique identity by constantly pushing back creativity’s boundaries.

In January 2020 Valrhona became a B Corporation®. The company is proud to have been awarded this demanding label for the second time in January 2024. It rewards the world’s most ethically conscious companies, all of which combine economic performance with social and environmental responsibility. This distinction is a recognition of “Live Long”, the company’s sustainable development strategy shaped by our desire to co-construct a model that would have a positive impact on producers, employees, flavor professionals and everyone who loves chocolate.

Choosing Valrhona means making a commitment to ethical chocolate. 100% of our cocoa beans are traced back to our producers, so you know exactly where they come from, who harvested them and that they were produced in the right conditions. Choosing Valrhona means choosing chocolate that respects people and the planet.

www.valrhona.com

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Link to download images:

<https://bit.ly/ValrhonaNoel2024>

