



Savor

The chocolate
of chefs

Valrhona's new collection
of gourmet bars



VALRHONA

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Valrhona's new gourmet bars: 8 creations for a new tasting experience

A key product in the world of chocolate, the bar is something all gourmets love. A few months after the launch of its new Discovery collection of bars, Valrhona is now updating its Gourmet range in a more generous and responsible format. These creations are composed of the very finest ingredients, perfect for unlimited tasting, savoring and sharing.

A UNIQUE TASTING EXPERIENCE

Larger and even more satisfying, these eight exceptional new bars will delight young and old alike! Each and every bar is wonderfully indulgent, thanks to a new 120-gram format (previously 85 grams) and the addition of generous chunks of ingredients: coffee beans, candied orange peel, or delicately toasted almonds add a unique texture and a completely new dimension to the tasting experience. These original combinations of gourmet ingredients offer a perfect match for the aromatic power of Valrhona cocoa.

Each recipe provides a unique tasting experience, allowing everyone to appreciate the truly rich aromatic palette of Valrhona chocolates, enhanced by high-quality gourmet ingredients. A sensory voyage offering a perfect initiation into the art of chocolate tasting. The various steps to be followed for an optimal tasting experience are explained inside each pack.

Responsibly indulgent!

Entirely made using cocoa beans sourced from its 17,215 producers worldwide, these gourmet bars confirm Valrhona's continued commitment to a fair and sustainable cocoa sector and greater responsibility in the field of gastronomy. "Together, let's use good food to make the world a better place."

With this in mind, Valrhona, certified as a B-Corporation® company since January 2020, has designed more responsible packaging for its tablets. Now 100% recyclable, the packaging is FSC-certified and composed of materials from sustainably managed forests.

An eco-responsible, modern and stylish pack with a practical and cleverly designed closure system for optimal chocolate storage.



VALRHONA'S CREATIVITY FULLY EXPRESSED IN A TABLET

Our Gourmet bars have a new look, with new packaging and a new mold featuring unique designs.

The packaging for each recipe was designed by the campaigning artist Anne-Lise Boutin, who devised the brand's new visual identity. She has created colorful illustrations for Valrhona, inspired by plant life, cocoa cultivation, and each gourmet ingredients. The joyful and lively style perfectly reflects the company's creative energy.

No conventional chocolate squares here: the gourmet bars feature textured geometric shapes through which the bar tells its own story, from plantation to tasting. Here we find plant motifs illustrating cocoa pods and leaves, the textured appearance of cocoa nibs, as well as smoother squares evoking finely worked chocolate, all ready for tasting.



8 new recipes to discover

A collection of 8 exceptional chocolate bars, to be enjoyed with friends and family: Single Origin Grand Cru chocolates, exclusive blends, gourmet creations. All made from generous and infinitely indulgent ingredients!

SINGLE ORIGINS

MANJARI 64% - SINGLE ORIGIN MADAGASCAR

Orange



The intensity of candied orange peel is paired with the fruity, tangy notes of Manjari dark chocolate.

Recommended retail price: €6.90 incl. VAT

BAHIBE 46% - SINGLE ORIGIN DOMINICAN REPUBLIC

Almond



The rich toasty flavor of roasted almonds combined with the cocoa and fruity notes of Bahibe.

Recommended retail price: €6.90 incl. VAT

EXCLUSIVE BLENDS

GUANAJA 70%

Cocoa nibs



Guanaja's balance and bitterness extend harmoniously into toasted notes of cocoa nibs.

Recommended retail price: €6.90 incl. VAT

CARAÏBE 66%

Hazelnut



Notes of chocolate and nuts from the Caribbean form a perfect harmony with the caramelized taste of delicately roasted hazelnuts.

Recommended retail price: €6.90 incl. VAT

JIVARA 40%

Pecan



Jivara's milky and malted notes blend perfectly with crunchy caramelized pecan nut pieces.

Recommended retail price: €6.90 incl. VAT

INDULGENT CREATIONS

DULCEY 35%

Ethiopian Arabica Coffee



The powerful flavor of Ethiopian Arabica coffee bean pieces is softened by notes of biscuit and caramelized milk, typical of Dulcey chocolate.

Recommended retail price: €6.90 incl. VAT

CAMELIA 36%

Crunchy pearls



Caramelia's delicious milky, salted caramel and chocolate notes are combined with crispy gluten-free cereal pearls.

Recommended retail price: €6.90 incl. VAT

IVOIRE 35%

Raspberry



The sweetness of Ivoire, a white chocolate with notes of warm milk, is enhanced by tangy raspberries.

Recommended retail price: €6.90 incl. VAT

And for an even more indulgent experience, our gourmet bars are also available in special three-bar gift boxes:



INDULGENT COLLECTION GIFT BOX - MILK AND DARK CHOCOLATE

- Manjari 64% - Orange
- Bahibe 46% - Almond
- Caramelia 36% - Crunchy Pearls

The ideal gift box for discovering a wide array of Valrhona flavours through three Grand Cru dark and milk chocolate bars.

Recommended retail price: €18.00
incl. VAT



INTENSE COLLECTION GIFT BOX - 100% DARK CHOCOLATE

- Guanaja 70% - Cocoa Nibs
- Caraïbe 66% - Hazelnut
- Manjari 64% - Orange

The perfect gift box for discovering all the intensity of Valrhona's 100% dark chocolate Grands Crus.

Recommended retail price: €18.00
incl. VAT

About 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, 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.

www.valrhona.com

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Link to download the visuals:

<https://bit.ly/tablettesgourmandesvalrhona>

