

# Chocolate Gift Boxes

A new collection  
of gift boxes to  
gift and share

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It's always a good time  
for some exceptional  
chocolates





## Valrhona's iconic black and red boxes have had a makeover

Discover a brand-new indulgent range of chocolates to give to others and share. This palette of unique flavors is a special treat for any occasion, and it was developed using traditional skills and cocoa beans that can be fully traced back to the original grower.

With its new recyclable, eco-designed packaging, extra-colorful look and recipes reimaged to be more respectful of people and the planet, at 100 years old, Valrhona is still constantly reinventing itself.



## Delicious moments all year round

Why wait for Easter or the holiday season to enjoy a tasting experience? With this new collection, Valrhona wants to remind you that any reason is a good reason to sample some exceptional chocolate.

It is made up of luxury chocolates, chocolate-covered almonds and hazelnuts and chocolate squares that will delight people of all tastes, any time of the year or day.

## A range that looks after people and the planet

"Together, good becomes better" is Valrhona's mission statement. The company has demonstrated the strength of its commitment by co-creating a model that has a positive impact on the entire value chain, from cocoa producers to end consumers and the environment.

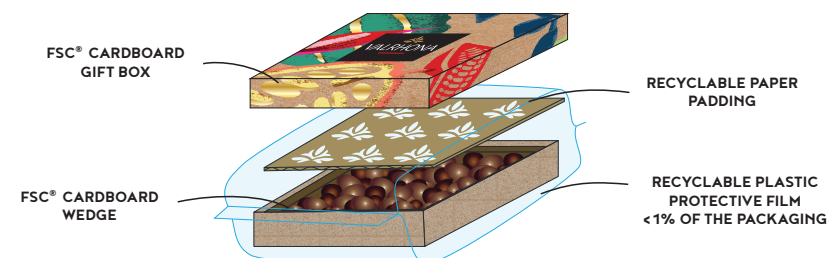
This is why Valrhona has redesigned not just all the packaging in its new range but its recipes too, adopting a "clean label" approach.

### A NEW ECO-DESIGNED BOX

All new packaging is made from recyclable cardboard, paper and plastic that is manufactured in Europe and FSC certified (guaranteeing materials come from sustainably managed forests). What this means is that, thanks to Valrhona's new materials, our packaging is on average:

- saving 93% or 10 metric tons of plastic per year\*;
- saving 4 metric tons of cardboard per year\*.

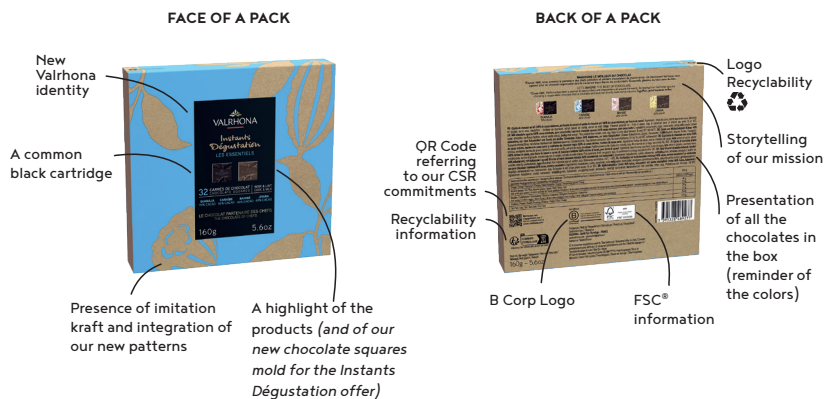
*\*Calculations based on 2022 sales forecasts.*





Simultaneously, the brand has reworked the boxes' entire design to convey its commitments and environmentally friendly values, which are embodied in its B-Corp label among other achievements.

Cocoa and plants produced through agroforestry have been highlighted, the aim being to illustrate Valrhona's sustainable cocoa-growing model. The colors are all derived from agroforestry landscapes.



The squares have also been modernized with each one showing a different stage in the chocolate-making journey, from the cocoa pod to the final couverture. The sleeves also feature the brand's new agroforestry-inspired visual identity.



A redesigned square, tracing the different stages of chocolate: from the pod to the couverture.

## MORE "CLEAN LABEL" INGREDIENTS

To take its approach one step further, Valrhona has reviewed the ingredients used in certain recipes so we can make our products healthier and more environmentally friendly. Valrhona has incorporated organic-certified products into its gift box range for the first time.

The recipe for the famous Equinoxes is evolving (along with their name, which is now Moments Croquants), with the shellac gum (an additive) being replaced with milk protein (a natural ingredient). Finally, soy lecithin has been replaced with allergen-free lecithin.

## An introduction to the chocolate tasting experience

Valrhona wants to make these boxes a way of sharing its sensory analysis expertise with as many people as possible and introducing everyone to the art of tasting.

Inside each of the Instants Dégustation gift boxes, words and illustrations reveal a narrative around taste developed by the Valrhona teams to shine a light on each chocolate's emotional and creative context.

### LEARN THE ART OF THE CHOCOLATE-TASTING



Taste with your eyes, observe the color and texture



Break off a piece and listen for the characteristic "snap"



Let it melt in your mouth and enjoy the flavors



Breathe out to smell the different aromas



# A complete range of 17 gift boxes

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

## Instants dégustation

Discover our five boxes of chocolate squares whether you are celebrating a birthday or looking to learn more about chocolate tasting:



### LES ESSENTIELS

160g gift box  
Recommended retail price:  
€20,00 incl. VAT

An assortment of 32 dark and milk chocolate squares (160g) made with an exclusive chocolate blend (Guanaja 70%, Caraïbe 66%, Jivara 40%) and single origin cocoa (Bahibé 46%). The ideal box for an afternoon snack, teatime with friends or even a convivial moment with colleagues.

### LA COLLECTION BIO

160g gift box  
Recommended retail price:  
€22,00 incl. VAT

An assortment of 32 dark (Oriado 60%) and milk (Andoa Lait 39%) chocolate squares, made using organic, fair trade and Fairtrade/Max Havelaar-certified exclusive blends and single origin cocoa. This box embodies Valrhona's commitment to quality and traceability in the cocoa industry.

### LES INTENSES

250g gift box  
Recommended retail price:  
€27,00 incl. VAT

An assortment of 50 dark chocolates squares (250g), combining three exclusive blends (Guanaja 70%, Oriado 60% organic chocolate and Abinao 85%) and two single origin cocoas (Tulakalum 75% and Manjari 64%). The perfect gift for dark chocolate aficionados.

### LES INITÉS

250g gift box  
Recommended retail price:  
€27,00 incl. VAT

An assortment of 50 dark and milk chocolate squares (250g), combining two exclusive blends (Jivara 40% and Guanaja 70%) and three single origin cocoas (Tulakalum 75%, Bahibé 46% and Manjari 64%). This box is a great gift and is perfect to share with family and friends!

### LES COLLECTIONNEURS

300g gift box  
Recommended retail price:  
€37,00 incl. VAT

An assortment of 60 dark and milk chocolate squares (300g), combining three exclusive blends (Caraïbe 66%, Jivara 40% and Guanaja 70%) and three single origin cocoas (Tulakalum 75%, Bahibé 46% and Andoa Lait 39%). The perfect gift for chocolate aficionados and anyone who loves to treat themselves!



# Créations chocolat

Whether you are planning a fun afternoon with friends and family or a celebration, discover 100 years of expertise through four boxes of luxury chocolates handmade in the Rhône Valley in France:



## LES CŒURS



75g gift box  
Recommended retail price:  
€13,50 incl. VAT

An assortment of eight dark and milk chocolate hearts, made with passion fruit, Manjari dark chocolate and Jivara milk chocolate ganaches. The perfect box for gifting and sharing whenever you want to treat a special someone.

## LES TRUFFÉS



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

An assortment of 12 sophisticated truffles with essential Guanaja, Tanariva and Dulcey Praliné flavors. This range of all kinds of textures and coatings will thrill connoisseurs of all stripes.

## LES PETITS DÉLICES



145g gift box  
Recommended retail price:  
€20,00 incl. VAT

A gourmet selection of 15 luxury chocolates inspired by classic French pastries including mille-feuilles, crème caramel, chocolate fondant, praliné succès and Paris-Brest.

## LES GRANDS CRUS



150g gift box  
Recommended retail price:  
€22,00 incl. VAT

A selection of 15 intense luxury dark chocolates made using Macaé, Manjari and Abinao Grand Cru chocolate ganache recipes. The essential gift box for gifting and sharing with anyone who loves dark chocolate.



# Moments croquants

A selection of almonds and hazelnuts coated with Valrhona chocolate – perfect for some rest and relaxation around the fireplace after a winter stroll, in front of the TV or with friends and family!

Each nut is carefully coated in chocolate in authentic copper pots in the historic Tain l'Hermitage chocolate factory, which uses traditional expertise to get the perfect blend of crunchy texture and delicious flavor.



## LES INTENSES



230g gift box  
Recommended retail price:  
€27,00 incl. VAT

An indulgent selection of meticulously chosen almonds and hazelnuts, generously coated with intense dark couverture chocolate. It is the perfect gift for anyone who loves dark chocolate, including the most exacting connoisseurs.

## LES ESSENTIELS



230g gift box  
Recommended retail price:  
€37,00 incl. VAT

An indulgent selection of meticulously chosen almonds and hazelnuts, coated with dark and milk chocolate. Perfect for moments of divinely crispy pleasure!

## LES INITÉS



300g gift box  
Recommended retail price:  
€27,00 incl. VAT

An indulgent selection of meticulously chosen almonds and hazelnuts, coated with dark, milk and Dulcey blond chocolate. It is the perfect gift to satisfy every chocolatey craving.

## LES COLLECTIONNEURS



450g gift box  
Recommended retail price:  
€39,50 incl. VAT

An indulgent selection of meticulously chosen almonds and hazelnuts coated with dark, milk and Dulcey blond chocolate, as well as dark-chocolate-covered Mini Orangettes. This box is a great gift and is perfect to share as an indulgent snack.

## The discovery gift box



380g gift box  
Recommended retail price: €42,00 incl. VAT

380g of happiness! Valrhona brings together its best creations in an exceptional, dazzlingly colorful box.

Discover 12 luxury chocolates, eight dark and milk Grand Cru chocolate squares and almonds and hazelnuts coated with dark, milk or Dulcey blond chocolate.

This box is a great gift and is perfect to share whatever the occasion!

## Destination gift boxes

These three boxes have been inspired by London and Paris, whisking you away on a journey to an exciting city:

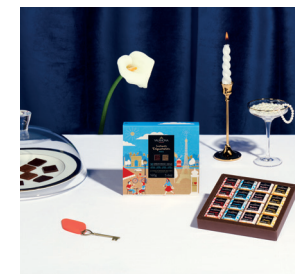
### MOMENTS CROQUANTS PARIS



160g gift box  
Recommended retail price:  
€20,00 incl. VAT

An indulgent selection of meticulously chosen almonds and hazelnuts coated with dark and milk chocolate, as well as Croustibilles coated with dark and milk chocolate, all with a chic Parisian design.

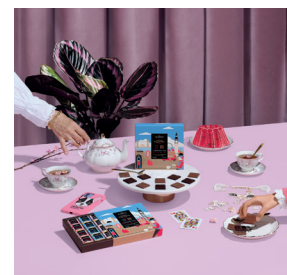
### INSTANTS DÉGUSTATION PARIS



150g gift box  
Recommended retail price:  
€22,00 incl. VAT

Instants Dégustation Paris offers an assortment of 32 chocolate squares made with exclusive chocolate blends (Guanaja 70%, Caraïbe 66% and Jivara 40%) and from single origin chocolate (Bahibé 46%), all with a chic Parisian design.

### INSTANTS DÉGUSTATION LONDON



160g gift box  
Recommended retail price:  
€20,00 incl. VAT

Instants Dégustation London offers an assortment of 32 chocolate squares made with exclusive chocolate blends (Guanaja 70%, Caraïbe 66% and Jivara 40%) and from single origin chocolate (Bahibé 46%), all with a stylish London-inspired look.





## 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 Gifts images:

<https://bit.ly/ValrhonaCoffrets2022>

