

Easter 2022

Enjoy nature's
reawakening
with Valrhona
this Easter

Easter 2022 Collection



VALRHONA

Let's imagine the best of chocolate®



VALRHONA

12 ANIMAUX GOURMANDS
12 CHOCOLATE ANIMALS



NOIR, LAIT & BLOND DULCEY
DARK, MILK & BLOND DULCEY

190g - 6.70oz

Easter 2022

For its new Easter collection, Valrhona invites food lovers of all ages on a magical journey to explore a wonderful natural setting. For the first time this year, Valrhona is **producing two gift boxes** (one of assorted eggs and another of small animals), making Easter a time for sharing. The illustrations on the packaging invite you into a colorful and fun world where gourmet mice, squirrels, and hedgehogs play hide-and-seek. Dark, milk, blond Dulcey, praline... Ready, steady, hunt! It's the perfect opportunity to have fun and share delicious treats with family and friends.

NEW LIMITED EDITION PRODUCTS



GIFT BOX OF EGGS TO SHARE AROUND

Dark, milk and white
300g - €23.99 RRP

Assortment of eggs to share: dark ganache, raspberry ganache, milk ganache, milk praline, and white praline. An original collection that will tickle your taste buds!

NEW LIMITED EDITION PRODUCTS

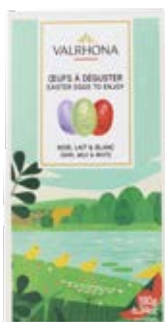
GIFT BOX OF 12 TASTY ANIMALS

Dark, milk, and blond Dulcey
190g - €22.99 RRP

They're almost too cute to eat.

This gift box contains a family of 12 cute and tasty animals in three delicious flavors: dark praline, milk, and blond Dulcey.

Chocolate mice, squirrels, and hedgehogs - ready, steady, hunt!



PACKET OF EGGS

Dark, milk and white
180g - €14.99 RRP

This individual packet contains small eggs in three original flavors: dark ganache, biscuit pieces, and white praline.

Perfect as a gift or after an Easter egg hunt.



PACKET OF CRISPY TREATS

Dark, milk, and blond Dulcey
140g - €12.99 RRP

These delicious crispy treats come in dark, milk, and Dulcey blond chocolate.

A varied assortment of crispy treats to delight young and old.

Benjamin Flou, an artist from Marseille, illustrated our Easter 2022 Collection. The young illustrator, who is passionate about animals and plants, tries to raise awareness of environmental issues and species conservation through his creations. His work is a clever mix of colorful geometric shapes, textures, patterns, and dramatic lighting. For Valrhona's Easter creations, he wanted to represent the joy of spring's arrival and nature's reawakening in a graphic and refined geometric style.



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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