



LA MAISON DU CHOCOLAT

PARIS

Collection



2023  
2024

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# OUR SERVICES

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## CORPORATE GIFTS

To thank your employees and clients, share your wishes or for any other occasion, we propose an adapted offer to your needs and your budget.



## HOTELS AND RESTAURANTS

Pillow gifts, coffee accompaniments, minibar or VIP gifts, share an exceptional chocolate experience with your customers.



## EMPLOYEE REPRESENTATIVE COMMITTEE

Allow your collaborators to benefit from preferential conditions, throughout the year:

- Negotiated rates.
- Personal or collective purchase order (no minimum order).



## DIGITALIZED GIFT OPERATIONS

Give your gifts in one click: No longer need the contact details of the recipients, all you need are their email addresses.

Contact us to find out more.



## EXCLUSIVE OFFERS

Get in touch with our dedicated sales team and benefit from volume discounts.

The more you buy, the more you save!



## DELIVERIES

Our turnkey delivery solutions:

- One or multiple addresses, in your country and/or abroad.
- We offer different delivery options so you can make the best choice for your needs.

A team at your service:  
[commercial@laisonduchocolat.com](mailto:commercial@laisonduchocolat.com)  
+33(0)1.55.51.83.15



# HOUSE OF ARTISANAL CREATION SINCE 1977

*and forever*

## A LIVELY CRAFT

Choosing cocoa of the finest origins to reveal a delicate, balanced signature taste.

Feeling at home at a company brought to life by a collective of artisans, where expertise, creativity, and enthusiasm joyfully coexist.

Committing ourselves to future generations in a spirit of sharing, ethics, and concern.

Breaking away from certainty to reinvent delight.

Cultivating beauty and goodness to infuse simple pleasure with a little extra soul.

Chocolatier is above all a profession full of life.

It is a craft we practice with the highest standards.

Day after day, we transform our material with love, patience, and care, celebrating the beauty and excellence of a gesture repeated again and again.

# OUR ENGAGEMENTS



## SUSTAINABLE SOURCING

**WE SELECT THE FINEST CACAO IN THE WORLD:**

**100% traceable** to the **producers**.

Sourced to guarantee that our chocolates are **without artificial coloring agents, artificial flavors, GMOs, or palm oil**.

Publicly recognize producers that have a positive social and environmental impact on local communities (against deforestation, educating their children).

**ALL OUR INGREDIENTS ARE CAREFULLY SELECTED:**

We prioritize taste and quality, sourcing from committed suppliers, 90% of whom have signed our ethics and sustainability charter.



## ECO-FRIENDLY PACKAGING

**WE PROMOTE ECO-FRIENDLY CREATIONS AND ARE COMMITTED TO OPTIMIZE ALL OF OUR PACKAGING:**

All gift boxes are **100% recyclable** (excluding the ribbons).

Our iconic maison gift boxes are **made in France, Belgium or Italy**.

We are working on reducing the thickness of the cardboard as much as possible, **eliminating superfluous packaging and reducing the use of plastic as much as possible**.

At the same time, we preserve the perceived value of our gift boxes, encouraging them to be kept for a **second use**.



## FRENCH CRAFTSMANSHIP

**TO INDULGE IN ONE OF OUR CHOCOLATES IS TO SAVOR AND DEFEND:**

French savoir-faire and **craftsmanship**.

Local production in our atelier in Nanterre, a short distance from our Parisian boutiques, we are **committed to waste repurposing and green energy, signature taste and quality** assured by a panel of expert taste advisors.

Our work is the fruit of **35 passionate chocolatiers** (who have been with the company from 11 to 29 years) and a **creative chef** who has been a **Meilleur Ouvrier de France chocolatier** for over 20 years.

Our **craft is rich, passed down with passion through generations** of chocolatiers and apprentices.



## ETHICAL VALUES

**WE BELIEVE THAT OUR CHOCOLATES MUST BE GOOD FOR THE TASTE BUDS, THE HEART, BODY AND PLANET:**

**We are committed to the freshness and taste of our products** each day by using fresh ingredients.

We are innovating the chocolate of tomorrow by offering **alternatives such as vegan chocolates** (without butter or cream) **in our Fruit Naturally Collection**.

**We are fighting food waste** with Too Good To Go and donating to food banks.

# GIFT BOXES TAILOR-MADE

Dress your boxes with a ribbon, a sleeve or a personalized label 100% recyclable, with the colors and logo of your company. Add a personalized card to your shipments.



## MESSAGE CARD

Accompany your gift with an impactful message with the text and logo of your choice.

0,70€ excl. VAT/card

*No minimum order.*

*Delivery option: 48H after validation.*



## SLEEVE

Add your colors, your logo and/or your visual for a sleeve that dresses up our boxes with your image.

*Minimum order: 100 pieces.*

*Delivery option: 3 weeks after validation.*



## LABEL

Create a custom label for a touch of refined personalization. Select the color of your choice and add your logo and/or message.

*Minimum order: 100 pieces.*

*Delivery option: 3 weeks after validation.*

*Only available on boxes with a ribbon.*



## RIBBON

Choose the color of your ribbon and select the color of the marking among our colors. Add your text or logo.

*Minimum order: 150 boxes*

*Delivery option: 5 weeks after validation.*

# PERSONALIZED CHOCOLATES

**1. A gourmand message all in chocolate to say thank you, note a celebration or make an announcement.**



Assortment of ganaches and pralinés in milk and dark chocolate.  
Message plaque dark chocolate.

16 pieces – 138g – 33,18€ excl.VAT - 35€ incl. VAT

*No minimum order required.*

*Delivery options: 1 to 2 weeks.*



Assortment of ganaches and pralinés in milk and dark chocolate.  
Message plaque (message or logo of your choice\*) dark chocolate.

16 pieces – 138g – 35,07€ excl.VAT - 37€ incl. VAT

*Minimum Order Quantity: 100 gift boxes.*

*Delivery options: 3 to 4 weeks.*

**2. Surprise your customers and employees:  
Add your logo to our chocolates.**



**Available customization colors:**



*Natural colorants.*

*Minimum Order Quantity upon request.*

*Delivery options: 3 to 5 weeks.*

**A team at your service:**

**commercial@lamaisonduchocolat.com**

**+33(0)1.55.51.83.15**

*\* Personalization: Subject to validation by our Corporate Sales Department.  
Any customization project: subject to validation of our Corporate Sales Department and prices upon request.*



# MAISON ICONICS

The iconic Maison du Chocolat gift box is one of a kind, evoking the authenticity of a lively, ethical, and exacting craft. Melt-in-your-mouth ganaches mix with gourmet pralinés in a selection of iconic recipes with a wealth of unexpected tastes. Designed to please those with a passion for chocolate that looks good and tastes delicious, bringing joy that knows no end.



## MAISON GIFT BOXES

Emblematic gift box with a selection of ganaches and pralinés, a dark and milk chocolate assortment. Whether it be to offer or just for you, let yourself be surprised by the subtleties of the Maison du Chocolat taste.

Assortment of 24 pieces, or milk only, or dark only – from 165g to 175g – 33.18€ excl. VAT – 35€ incl. VAT

Assortment of 40 pieces, or dark only – from 275g to 280g – 51,18€ excl. VAT – 54€ incl. VAT

Assortment of 60 pieces, or dark only – from 415g to 420g – 74.88 € excl. VAT – 79€ incl. VAT

Assortment of 84 pieces, or dark only – from 580g to 588g – 104.27 € excl. VAT – 110€ incl. VAT

Assortment of 112 pieces – 785g – 137.44€ excl. VAT – 145€ incl. VAT

Assortment 144 pieces – 1.000g – 175.36€ excl. VAT – 185€ incl. VAT



## GESTURE GIFT BOXES

Irresistible gift boxes, with 2 to 16 chocolates with a selection of ganaches and pralinés in milk or dark chocolate.

2 pieces – 13g – 5.21€ excl. VAT – 5.5€ incl. VAT

6 pieces – 42g – 11.37€ excl. VAT – 12€ incl. VAT

10 pieces – 72g – 17.06€ excl. VAT – 18€ incl. VAT

16 pieces – 112g – 22.75€ excl. VAT – 24€ incl. VAT

*Due to the fragile nature of our products, please check their shelf life in our price list at the end of the catalogue. The chocolate assortment may be modified at any time; the net weight of our chocolates is guaranteed. Our products are alcohol-free. All products are subject to availability at time of purchase.*

# SIGNATURE PRALINES

Discover all the rich indulgence of a Maison praliné assortment.

As crunchy as they are melt-in-the-mouth and decadent, not one but several Maison praliné recipes combine the incomparable taste of intensely nutty notes blended with dark or milk chocolate.

## PRALINÉS GIFT BOXES

Discover the richness and gourmandise of an assortment of Maison pralinés with nuts enrobed in milk or dark chocolate.

2 pieces – 14g – 5.21€ excl. VAT – 5.5€ incl. VAT  
 6 pieces – 44g – 11.37€ excl. VAT – 12€ incl. VAT  
 16 pieces – 116g – 22.7€ excl. VAT – 25€ incl. VAT  
 24 pieces – 176g – 35.07€ excl. VAT – 37€ incl. VAT  
 40 pieces – 296g – 53.08€ excl. VAT – 56€ incl. VAT



## ROCHERS GIFT BOX

Delicate assortment of 24 rochers pralinés enhanced with slivers of almonds, delicately roasted, enrobed in milk or dark chocolate.

24 pieces – 185g – 35.07€ excl. VAT – 37€ incl. VAT



## CRAQUANT TREAT GIFT BOXES

Gift box in dark and milk with an assortment of Amandas, Avelinas, choco sticks and rochers pralinés.

Approx. 15 pieces – 100g – 18.96€ excl. VAT – 20€ incl. VAT  
 Approx. 45 pieces – 240g – 39.81€ excl. VAT – 42€ incl. VAT



## UNHINGED BARS GIFT BOXES

All your favorite unhinged bars united in a gift box. Gift box of squares perfect for sharing in an assortment of five recipes.

16 pieces – 124g – 28.33€ excl. VAT – 34€ incl. VAT  
 36 pieces – 285g – 45.83€ excl. VAT – 55€ incl. VAT



## TWIGS GIFT BOX

Delicate twigs of whipped praliné perfect for a light, crunchy treat. Four irresistible recipes.

20 pieces – 155g – 31.67€ excl. VAT – 38€ incl. VAT

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# THE SILKY TRUFFLES

Our airy French chocolate ganache truffles are filled with mousse and coated in a crisp chocolate and cocoa powder couverture. With the utmost subtlety and finesse, gift this great festive classic, always refreshed with exquisite taste.



## PLAIN TRUFFLES

A gift box of delicate truffles with whipped chocolate ganache with an airy texture, enrobed in a crunchy couverture with cocoa powder.

2 pieces – 13g – 5.21€ excl. VAT – 5,5€ incl. VAT  
 Approx. 13 pieces – 90g – 17.06€ excl. VAT – 18€ incl. VAT  
 Approx. 34 pieces – 245g – 45.5€ excl. VAT – 48€ incl. VAT  
 Approx. 52 pieces – 400g – 72.04€ excl. VAT – 76€ incl. VAT



## FLAVORED TRUFFLES

Three delicious recipes are showcased in the flavored truffles gift box: plain pure chocolate truffles, caramel Toffee truffles with vanilla and dash of salt and truffles with blackcurrant pulp and pepper.

Approx. 12 pieces – 84g – 18.96€ excl. VAT – 20€ incl. VAT  
 Approx. 34 pieces – 245g – 47.39€ excl. VAT – 50€ incl. VAT



## FINE CHAMPAGNE TRUFFLES

A gift box of whipped chocolate ganache truffles delicately flavored with Fine Champagne Cognac, enrobed in crunchy chocolate couverture and cocoa powder.

Approx. 34 pieces – 245g – 47.39€ excl. VAT – 50€ incl. VAT

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# TREATS

Delicious in any season, La Maison du Chocolat invites you to enjoy sharing and indulging in gourmet treats all year round. Their shape, their size, their crispy/crunchy dark or milk chocolate... every aspect has us hooked. These nostalgic delights feed any chocolate craving and are designed to please everyone.



## AMANDAS

Almonds enrobed in milk or dark chocolate.  
Approx. 40 pieces – 120g  
17.06€ excl. VAT – 18€ incl. VAT



## AVELINAS

Hazelnuts enrobed in dark or milk chocolate.  
Approx. 36 pieces – 110g  
17.06€ excl. VAT – 18€ incl. VAT



## ORANGETTES

Fines strips of candied orange enrobed in a delicate layer of dark chocolate which heightens the taste of the fruit.  
Approx. 38 pieces – 145g  
24.64€ excl. VAT – 26€ incl. VAT



## TWIGS

Delicate praliné twigs gently whipped for a light, crunchy treat. Three recipes: slivers of caramelized biscuit, roasted coconut, slivers of crispy crêpes.  
9 pieces – 65g – 15€ excl. VAT – 18€ incl. VAT



## HAZELNUT SPREAD DELICACY

Hazelnut spread.  
280g – 15.17€ excl. VAT – 16€ incl. VAT  
*Non-contractual photo.*



## ORANGETTES GIFT BOX

Moist orangettes enrobed in dark chocolate.  
Approx. 15 pieces – 50g – 16.11€ excl. VAT – 17€ incl. VAT  
Approx. 60 pieces – 230g – 42.65€ excl. VAT – 45€ incl. VAT



## GOURMAND BUCKET

3 Unhinged Squares Case 23g  
Hazelnut Spread Delicacy 280g  
Choco Sticks Case Praliné 55g  
Amuse Barre Dark 54g – Amuse Barre Milk 50g  
Pralinés Gift Box 14g  
Closed: 60€ excl. VAT – 72€ incl. VAT

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# SNACKING PAUSE

Imagine nuts, praliné then an irresistible longing for chocolate.  
Specially designed for small cravings, our treats  
are fun excuses for a snack anywhere, everywhere, anytime, right now.



## EXPERT SQUARE

One square of Noir Équilibré 66%.  
1 piece – 5g – 0.45€ excl. VAT – 0.47€ incl. VAT  
Sold by box of 200 pieces.



## EXPERT SQUARE CASE

Case with 20 squares of Noir Équilibré 66%.  
20 pieces – 100g – 15.17€ excl. VAT – 16€ incl. VAT



## ONE UNHINGED SQUARE CASE

Case with one square of Tapage Noisettes.  
1 piece – 8g – 1.71€ excl. VAT – 1.80€ incl. VAT



## 3 UNHINGED SQUARES CASE

Case with 3 squares of Tapage Noisettes,  
Cavale Fruits Secs and Pécan Blondinet.  
3 pieces – 23g – 4.55€ excl. VAT – 4.80€ incl. VAT



## AMUSE BARRE

Crunchy and crispy, the pastry finds refuge  
in a praliné bar with roasted nuts  
that exudes chocolate.  
1 piece Milk – 50g – 5.83€ excl. VAT – 7€ incl. VAT  
1 piece Dark – 54g – 5.83€ excl. VAT – 7€ incl. VAT



## CHOCO STICKS

A small confection perfect for just a quick bite:  
with crunch, airiness and finesse,  
a perfect new excuse for chocolate.  
6 pieces Praliné – 55g – 7.5€ excl. VAT – 9€ incl. VAT  
6 pieces Rocher Craquant – 60g – 7.5€ excl. VAT – 9€ incl. VAT

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# GOURMAND CONTRASTS CHOCOLATE BARS

Quirky and unexpected, the slender silhouettes and joyful colors of our bars each evoke a different chocolate character. Both rich and intense, they are robust in nuanced flavors, extras, and contrasts. They put a new spin on the sensations of a chocolate more vibrant than ever.

## UNHINGED BARS



**PASSION VIBRANTE**  
Passion fruit on dark chocolate with slivers of crêpes dentelle.  
94g – 10.83€ excl. VAT – 13€ incl. VAT



**BLANC FRISSONNANT**  
White chocolate with puffed rice.  
78g – 10.83€ excl. VAT – 13€ incl. VAT



**NOISETTES DÉMENTES**  
Milk chocolate with caramelized hazelnuts.  
108g – 10.83€ excl. VAT – 13€ incl. VAT



**PÉCAN BLONDINET**  
Caramelized white chocolate on white chocolate with slivers of pecans.  
97g – 10.83€ excl. VAT – 13€ incl. VAT



**TAPAGE NOISETTES**  
Dark chocolate on milk chocolate with slivers of hazelnut.  
97g – 10.83€ excl. VAT – 13€ incl. VAT



**CAVALE FRUITS SECS**  
Dark chocolate covered with slivers of nuts: almonds, hazelnuts, pistachios.  
100g – 12.32€ excl. VAT – 13€ incl. VAT

## EXPERT BARS



**LAIT MUSCLÉ 40%**  
Vanilla & Cocoa notes.  
75g – 7.5€ excl. VAT – 9€ incl. VAT



**NOIR ROBUSTE 85%**  
Full body & Frank notes.  
75g – 8.53€ excl. VAT – 9€ incl. VAT



**NOIR ÉQUILIBRÉ 66%**  
Chocolate & Roasted notes.  
75g – 8.53€ excl. VAT – 9€ incl. VAT



**PÉROU ÉCLATANT 70%**  
Fruity & Woody.  
75g – 8.53€ excl. VAT – 9€ incl. VAT



**MADAGASCAR TONIQUE 64%**  
Acidulated & Chocolate notes.  
75g – 8.53€ excl. VAT – 9€ incl. VAT



**VENEZUELA ENVOÛTANT 100%**  
Tannic & Frank.  
75g – 8.53€ excl. VAT – 9€ incl. VAT

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# EXCEPTIONAL GIFTS

La Maison du Chocolat is dedicated to those whose greatest pleasure is giving. We adorn our collections with elegant gift boxes in refined designs, making your gift unique and unforgettable every year.



## BOURSE HATBOX

Gesture Gift Box 42g – Pralinés Gift Box 44g  
 Pérou Eclatant Bar 70% Bio 75g  
 Closed: 39.81€ excl. VAT – 42.00€ incl. VAT  
 Open: 41.71€ excl. VAT – 44.00€ incl. VAT



## GRENELLE HATBOX

Bollinger Champagne "Spéciale Cuvée" 75cl\*  
 Coffret Maison assorted 168g  
 Closed: 89.17€ excl. VAT – 107€ incl. VAT



## BIR-HAKEIM HATBOX

Gesture Gift Box 112g – Pralinés Gift Box 116g  
 Pérou Eclatant Bar 70% Bio 75g  
 Noir Robuste Bar 85% 75g – Amandas Case 120g  
 Closed: 92.89€ excl. VAT – 98.00€ incl. VAT  
 Open: 97.63€ excl. VAT – 103.00€ incl. VAT

*\*Abuse of alcohol is dangerous for your health.*

*Due to the fragile nature of our products, please check their shelf life in our price list at the end of the catalogue. The chocolate assortment may be modified at anytime; the net weight of our chocolates is guaranteed. Our products are alcohol-free except for the Effervescence Gift Box and the Fine Champagne Truffle Gift Box. All products are subject to availability at time of purchase.*



### ALMA HATBOX

- Coffret Maison assorted 168g
- Pralinés Gift Box 116g
- Flavored Truffles 84g
- Pérou Eclatant Bar 70% Bio 75g
- Amandas Case 120g
- Avelinas Case 110g

Closed: 136.49€ excl. VAT – 144.00€ incl. VAT  
Open: 142.18€ excl. VAT – 150.00€ incl. VAT

### NOTRE-DAME HATBOX

- Flavored Truffles 245g
- Coffret Maison assorted 280g
- Amandas Case 120g
- Avelinas Case 110g
- Fruit, Naturally 105g
- Rochers Gift Box 185g
- Pralinés Gift Box 116g
- Craquant Treat Gift Box 240g

Closed: 293.84€ excl. VAT – 310.00€ incl. VAT  
Open: 306.16€ excl. VAT – 323.00€ incl. VAT



### INVALIDES HATBOX

- Coffret Maison assorted 168g
- Twigs Gift Box 155g
- Craquant Treat Gift Box 240g
- Pécan Blondinet Bar 97g
- Avelinas Case 110g
- Expert Square Case 100g
- Hazelnut Spread Delicacy 280g
- Palais des Thés «Montagne Bleue» Tea 100g

Closed: 189.17€ excl. VAT – 227.00€ incl. VAT  
Open: 197.50€ excl. VAT – 237.00€ incl. VAT



### ROYAL HATBOX

- Coffret Maison assorted 785g
- Twigs Gift Box 155g
- Fine Champagne Truffles 245g
- Unhinged Bars Gift Box 124g
- Bollinger Champagne "Spéciale Cuvée" 75cl\*
- Pralinés Gift Box 116g
- Craquant Treat Gift Box 240g
- Amandas Case 120g
- Orangettes Case 145g
- Palais des Thés "Montagne Bleue" Tea 100g

Closed: 421.67€ excl. VAT – 506.00€ incl. VAT  
Open: 440.00€ excl. VAT – 528.00€ incl. VAT



### SOLFÉRINO HATBOX

- Coffret Maison assorted 280g
- Pralinés Gift Box 116g
- Flavored Truffles 84g
- Cavale Fruit Secs Bar 100g
- Amandas Case 120g
- Craquant Treat Gift Box 240g
- Orangettes Case 145g

Closed: 212.32€ excl. VAT – 224.00€ incl. VAT  
Open: 221.80€ excl. VAT – 234.00€ incl. VAT

### PERSONALIZED HATBOXES

With the recommendations of our Corporate Sales Team, **create your own hatbox.**  
An exceptional gift in line with the image of your company to ensure that each occasion becomes an unforgettable gourmand moment.

*Personalization: Subject to validation by our Corporate Sales Department.  
Minimum Order Quantity and prices upon request.*

*\* Abuse of alcohol is dangerous for your health.  
Due to the fragile nature of our products, please check their shelf life in our price list at the end of the catalogue.  
The chocolate assortment may be modified at anytime; the net weight of our chocolates is guaranteed. Our products are alcohol-free except for the Effervescence Gift Box and the Fine Champagne Truffle Gift Box. All products are subject to availability at time of purchase.*

# Recipes

## GANACHES

La Maison du Chocolat has put “ganache” front and center on the world stage, silky texture of fleurette cream and finely chopped chocolate. Chocolates enhanced with fruit pulp, delicately infused or revealing the nature of perfect cacao, they elevate chocolate to the pinnacle of life’s simple pleasures.

### Plain Ganaches



**AKOSOMBO**

Dark chocolate ganache with spicy notes of cocoa from Ghana.



**EXTRÊME CHOCOLAT**

Dark chocolate ganache 100% cocoa, perfect balance between the acidulous character and bitterness of pure cocoa.



**CARACAS**

Robust dark chocolate ganache.



**QUITO**

Round smooth dark chocolate ganache.



**BOHÈME**

Whipped milk chocolate ganache.



**SYLVIA**

Milk chocolate ganache.

### Flavored Ganaches



**ABYSSINIE**

Dark chocolate ganache with a cold infusion of coffee.



**GUAYAQUIL**

Dark chocolate ganache with Bourbon vanilla.



**ZAGORA**

Dark chocolate ganache with an infusion of mint leaves.



**ANDALOUSIE**

Dark chocolate ganache infused with lemon zest and blended with a lemon cream.



**CHIBERTA**

Dark chocolate ganache infused with orange zest and blended with orange cream.



**MARACUJA**

Dark chocolate ganache with passionfruit pulp.



**NOIR DE CASSIS**

Dark chocolate ganache with pulp of blackcurrants, infused with blackcurrant buds.



**SALVADOR**

Dark chocolate ganache with raspberry pulp.



**CAMELO**

Milk chocolate ganache with luscious caramel.



**BACCHUS**

Dark chocolate ganache with pieces of raisins flambéed in rum.

## PRALINÉS

The praliné is an integral part of the signature taste of La Maison du Chocolat: very pronounced flavor of cooked caramel enrobing intense notes of nuts. A nostalgic and crunchy favorite for gourmands everywhere.



**CARYA**

Pecan praliné with slivers of caramelized pecans.



**PRALINÉ GRAINE DE COURGE**

Squash seeds almond praliné with slivers of roasted squash seeds.



**PRALINÉ MENDIANT**

Almond praliné with slivers of caramelized almonds, roasted hazelnuts, pistachios and candied oranges.



**PALMIRA**

Almond praliné with caramelized grated coconut.



**FIGARO LAIT**

Milk chocolate almond hazelnut praliné, smooth and silky.



**GRAIN DENTELLE**

Almond hazelnut praliné with slivers of crispy crêpes.



**ROCHER NOIR & LAIT**

Almond hazelnut praliné with slivers of roasted almonds.



**ANASTASIA**

Smooth almond hazelnut praliné and Gianduja hazelnuts.



**CRISTAL**

Almond hazelnut praliné with crushed hazelnuts and grains of salt.



**PRALINÉ NOISETTE**

Almond hazelnut praliné with slivers of hazelnuts.

## OTHER DELICACIES



**JOLIKA**

Almond paste with pistachio, enrobed in a fine layer of dark chocolate.



**RIGOLETTO LAIT**

Caramelized mousse enrobed in milk chocolate.

	Net weight (g)	Price Excl. VAT (in €)	Price Incl. VAT (in €)	VAT	Shelf life	Dimensions (L x w x h)
<b>PAGES 8-9 – PERSONALIZATION OFFER</b>						
Coffret Maison with a pre-selected message plaque, 16 pieces	138g	33.18	35	5.5%	8 to 26 days	15.9 x 9.5 x 3.3cm
Coffret Maison with a personalized message plaque, 16 pieces	138g	35.07	37	5.5%	8 to 26 days	15.9 x 9.5 x 3.3cm
<b>PAGES 10-11 – MAISON ICONICS</b>						
Coffret Maison assorted or milk or dark only, 24 pieces	168g	33.18	35	5.5%	8 to 26 days	15.9 x 9.5 x 3.3cm
Coffret Maison assorted or dark only, 40 pieces	280g	51.18	54	5.5%	8 to 26 days	19.9 x 12.1 x 3.3cm
Coffret Maison assorted or dark only, 60 pieces	420g	74.88	79	5.5%	8 to 26 days	23.9 x 15.1 x 3.3cm
Coffret Maison assorted or dark only, 84 pieces	588g	104.27	110	5.5%	8 to 26 days	27.9 x 18 x 3.3cm
Coffret Maison assorted, 112 pieces	785g	137.44	145	5.5%	8 to 26 days	31.4 x 21.3 x 3.3cm
Coffret Maison assorted, 144 pieces	1,000g	175.36	185	5.5%	8 to 26 days	35.5 x 23.9 x 3.3cm
Gesture Gift Box, 2 pieces	13g	5.21	5.5	5.5%	8 to 26 days	6.6 x 4 x 2.3cm
Gesture Gift Box, 6 pieces	42g	11.37	12	5.5%	8 to 26 days	8.1 x 6.6 x 3.3cm
Gesture Gift Box, 10 pieces	72g	17.06	18	5.5%	8 to 26 days	10.8 x 10.8 x 2.5cm
Gesture Gift Box, 16 pieces	112g	22.75	24	5.5%	8 to 26 days	12.2 x 8.5 x 3.3cm
<b>PAGES 18-19 – SIGNATURE PRALINES</b>						
Pralinés Gift Box, 2 pieces	14g	5.21	5.5	5.5%	8 to 54 days	6.6 x 4 x 2.3cm
Pralinés Gift Box, 6 pieces	44g	11.37	12	5.5%	8 to 54 days	8.1 x 6.6 x 3.3cm
Pralinés Gift Box, 16 pieces	116g	23.7	25	5.5%	8 to 54 days	12.2 x 8.5 x 3.3cm
Pralinés Gift Box, 24 pieces	176g	35.07	37	5.5%	8 to 54 days	15.9 x 9.5 x 3.3cm
Pralinés Gift Box, 40 pieces	296g	53.08	56	5.5%	8 to 54 days	19.9 x 12.1 x 3.3cm
Craquant Treat Gift Box, 15 pieces	100g	18.96	20	5.5%	8 to 54 days	12.2 x 8.5 x 3.3cm
Craquant Treat Gift Box, 45 pieces	240g	39.81	42	5.5%	8 to 54 days	15.9 x 15.9 x 3.3cm
Rochers Gift Box, 24 pieces	185g	35.07	37	5.5%	8 to 54 days	15.9 x 9.5 x 3.3cm
Unhinged Bars Gift Box, 16 pieces	124g	28.33	34	20.0%	8 to 88 days	15.9 x 15.9 x 3.3cm
Unhinged Bars Gift Box, 36 pieces	285g	45.83	55	20.0%	8 to 88 days	20.9 x 20.9 x 3.3cm
Twigs Gift Box, 20 pieces	155g	31.67	38	20.0%	8 to 54 days	19.9 x 12.1 x 3.3cm
<b>PAGES 20-21 – SILKY TRUFFLES</b>						
Plain Truffles, 2 pieces	13g	5.21	5.5	5.5%	8 to 26 days	6.6 x 4 x 2.3cm
Plain Truffles, approx. 13 pieces	90g	17.06	18	5.5%	8 to 26 days	12.2 x 8.5 x 3.3cm
Plain Truffles, approx. 34 pieces	245g	45.5	48	5.5%	8 to 26 days	19.9 x 12.1 x 3.3cm
Plain Truffles, approx. 52 pieces	400g	72.04	76	5.5%	8 to 26 days	23.9 x 15.1 x 3.3cm
Flavored Truffles, approx. 12 pieces	84g	18.96	20	5.5%	8 to 26 days	12.2 x 12.1 x 3.3cm
Flavored Truffles, approx. 34 pieces	245g	47.39	50	5.5%	8 to 26 days	19.9 x 12.1 x 3.3cm
Fine Champagne Truffles, approx. 34 pieces	245g	47.39	50	5.5%	8 to 26 days	19.9 x 12.1 x 3.3cm
<b>PAGES 22-23 – TREATS TO MUNCH ON</b>						
Amandas Case, approx. 40 pieces	120g	17.06	18	5.5%	8 to 54 days	15.1 x 10.1 x 2cm
Avelinas, approx. 36 pieces	110g	17.06	18	5.5%	8 to 54 days	15.1 x 10.1 x 2cm
Orangettes, approx. 38 pieces	145g	24.64	26	5.5%	8 to 54 days	15.1 x 10.1 x 2cm
Twigs, 9 pieces	65g	15	18	20.0%	8 to 54 days	13.6 x 13.2 x 2cm
Hazelnut Spread Delicacy	280g	15.17	16	5.5%	8 to 200 days	8 x 7cm diameter
Orangettes Gift Box, approx. 15 pieces	50g	16.11	17	5.5%	8 to 54 days	8.1 x 6.6 x 3.3cm
Orangettes Gift Box, approx. 68 pieces	230g	42.65	45	5.5%	8 to 54 days	15.9 x 9.5 x 3.3cm
Gourmand Bucket – Closed	294g	60	72	20.0%	8 to 26 days	14 x 14 x 2.1cm

The products reflect the pricing policy in effect the day of your order. The general product pricing may be revised at any time by La Maison du Chocolat. Our products are alcohol-free except for the Effervescence Gift Box and the Fine Champagne Truffle Gift Box.

	Net weight (g)	Price Excl. VAT (in €)	Price Incl. VAT (in €)	VAT	Shelf life	Dimensions (L x w x h)
<b>PAGES 24-25 – SNACKING PAUSE</b>						
Expert Square, 1 piece	5g	0.45	0.47	5.5%	8 to 200 days	3.5 x 3.2 x 0.5cm
Expert Square Case, 20 pieces	100g	15.17	16	5.5%	8 to 200 days	6 x 6 x 2cm
Unhinged Square Case, 1 piece	8g	1.71	1.8	5.5%	8 to 88 days	3.8 x 3.6 x 1cm
Unhinged Squares Case, 3 pieces	23g	4.55	4.8	5.5%	8 to 88 days	10 x 3.3 x 1.3cm
Amuse Barre Milk, 1 piece	50g	5.83	7	20.0%	8 to 90 days	12.5 x 3 x 2.5cm
Amuse Barre Dark, 1 piece	54g	5.83	7	20.0%	8 to 90 days	12.5 x 3 x 2.5cm
Choco Sticks Praliné Case, 6 pieces	55g	7.5	9	20.0%	8 to 54 days	4 x 2.9 x 9cm
Choco Sticks Rocher Craquant Case, 6 pieces	60g	7.5	9	20.0%	8 to 82 days	4 x 2.9 x 9cm
<b>PAGES 26-27 – CHOCOLATE BARS</b>						
Passion Vibrante	94g	10.83	13	20.0%	8 to 88 days	9.5 x 17.7 x 2.1cm
Blanc Frissonnant	78g	10.83	13	20.0%	8 to 88 days	9.5 x 17.7 x 2.1cm
Noisette Démentes	108g	10.83	13	20.0%	8 to 88 days	9.5 x 17.7 x 2.1cm
Pécan Blondinet	97g	10.83	13	20.0%	8 to 88 days	9.5 x 17.7 x 2.1cm
Tapage Noisettes	97g	10.83	13	20.0%	8 to 88 days	9.5 x 17.7 x 2.1cm
Cavale Fruits Secs	100g	12.32	13	5.5%	8 to 88 days	9.5 x 17.7 x 2.1cm
Lait Musclé 40%	75g	7.5	9	20.0%	8 to 200 days	16 x 6.8 x 1cm
Noir Robuste 85%	75g	8.53	9	5.5%	8 to 200 days	16 x 6.8 x 1cm
Noir Equilibré 66%	75g	8.53	9	5.5%	8 to 200 days	16 x 6.8 x 1cm
Pérou Eclatant BIO 70%	75g	8.53	9	5.5%	8 to 200 days	16 x 6.8 x 1cm
Madagascar Tonique 64%	75g	8.53	9	5.5%	8 to 200 days	16 x 6.8 x 1cm
Venezuela Envoûtant 100%	75g	8.53	9	5.5%	8 to 200 days	16 x 6.8 x 1cm
<b>PAGES 28-31 – EXCEPTIONAL GIFT</b>						
BOURSE HATBOX – Closed	161g	39.81	42	5.5%	8 to 26 days	13 x 13 x 9.2cm
Open	161g	41.71	44	5.5%	8 to 26 days	13 x 13 x 9.2cm
GRENELLE HATBOX – Closed	918g	89.17	107	20.0%	8 to 26 days	14 x 14 x 2.1cm
BIR-HAKEIM HATBOX – Closed	498g	92.89	98	5.5%	8 to 26 days	15.5 x 15.5 x 15.5cm
Open	498g	97.63	103	5.5%	8 to 26 days	15.5 x 15.5 x 15.5cm
ALMA HATBOX – Closed	673g	136.49	144	5.5%	8 to 26 days	26.4 x 26.4 x 14.3cm
Open	673g	142.18	150	5.5%	8 to 26 days	26.4 x 26.4 x 14.3cm
INVALIDES HATBOX – Closed	1,250 g	189.17	227	20.0%	8 to 26 days	25.6 x 25.6 x 25.6 cm
Open	1,250 g	197.5	237	20.0%	8 to 26 days	25.6 x 25.6 x 25.6 cm
SOLFERINO HATBOX – Closed	1,085 g	212.32	224	5.5%	8 to 26 days	33.5 x 25.5 x 15 cm
Open	1,085 g	221.8	234	5.5%	8 to 26 days	33.5 x 25.5 x 15 cm
NOTRE-DAME HATBOX – Closed	1,401g	293.84	310	5.5%	8 to 26 days	40.3 x 32.4 x 16cm
Open	1,401g	306.16	323	5.5%	8 to 26 days	40.3 x 32.4 x 16cm
ROYAL HATBOX – Closed	2,780g	421.67	506	20.0%	8 to 26 days	46 x 46 x 16.8cm
Open	2,780g	440	528	20.0%	8 to 26 days	46 x 46 x 16.8cm

I. Application and enforcement of General Sales Conditions

11. The general terms and conditions of sales are disclosed to all clients to allow them to place an order.  
 12. Therefore, by placing an order, the client accepts without reservation the General Sales Conditions.  
 13. No additional conditions, or other general conditions expressed by the client, can prevail over the present conditions, unless expressly accepted in writing by La Maison du Chocolat.  
 14. Any contrary condition put forward by the client will be, unless expressly accepted in writing, non-binding for La Maison du Chocolat, irrespective of which moment that they were brought to its attention.  
 15. The mere fact that La Maison du Chocolat does not avail itself at one time or another of any provisions hereof shall not be construed as a waiver of the right to invoke such clauses at a later date for those conditions.

II. Placing an order and confirmation

The order shall only be deemed definitive after receipt of:  
 - a quote established by La Maison du Chocolat duly completed, dated and signed by the client (reception of this signed quote by mail or messenger).  
 - total payment (by check, credit card or bank transfer). A pro forma invoice can be issued at the request of the client.  
 - clear and accurate information (company name, contact, addresses and telephone numbers) and delivery information for the order.  
 - cards and/or messages to include with the shipments.  
 21. Each product request is subject to acceptance by La Maison du Chocolat. La Maison du Chocolat reserves all rights to reject any order due to insufficient stock, incomplete customer information or for any other lawful reason.  
 22. La Maison du Chocolat reserves all rights to refuse any new order from a client, who has not paid all outstanding arrears and to require full payment of all outstanding invoices (any time and any amount) before any further shipment of chocolates.  
 23. The right of cancellation of seven (7) days does not apply for contracts to supply perishable, agri-food products, such as chocolates. As a result, the client may not make any claims.  
 24. Once the product is given to a shipper, no cancellation will be accepted and payment will not be reimbursed.  
 25. If you use any invoicing software or if you want to have your internal reference in the invoice, please tell us since the order validation.

III. Prices

31. Prices specified on the order form are stated in euros before taxes and after taxes, and ship from our atelier in Nanterre. The French sales taxes of 5.5% for dark chocolate products and 20% for milk chocolate products are applicable for all orders.  
 32. Shipping charges are not included. Shipping charges vary by destination, by the number of recipients by address, by weight and by volume of the carton. They include the costs of preparing the box and actual shipping charges. For additional information about shipping charges, please contact our Corporate Customer Service Department.  
 33. Products are subject to the prices valid on the day of the signature of the order. Prices are subject to change by La Maison du Chocolat at its discretion.

IV. Payment at time of order

4.1. All orders are subject to immediate payment in full. Unpaid orders will not be shipped, except for specific conditions expressly accepted by La Maison du Chocolat.

V. Unavailability of products

5.1. Product and service availability is indicated on the quote. It is not definitive until the confirmation of the order. La Maison du Chocolat cannot be held responsible if a product is not in stock as long as the client would have had this information beforehand for the shipment of his order.

VI. Delivery of Products

6.1. Preparation and routing of products.  
 6.1.1. The boxes are prepared and packed by La Maison du Chocolat in resistant, closed packaging appropriate for the contents and in compliance with the requirements of the shipping provider. A minimum lead-time to prepare the order is required by La Maison du Chocolat starting on the date of the receipt

of the order signed by the client and the necessary payment. This lead-time varies depending on the period of the year, the quantities ordered and customization requests; it can vary between two (2) business days to five (5) weeks. The date of product availability will be confirmed to the client subject to the communication of the quote signed by the client to La Maison du Chocolat on the date of signature on the quote by the Corporate Sales Department. For orders with more than ten (10) delivery locations, none of the following changes (shipping date, cancellation and/ or change of products, cancellation and/ or change of shipping addresses) will be possible within five (5) business days before the shipping date indicated on the quote signed by the client. To ensure your complete satisfaction, it is recommended to place your end of the year holiday orders before November 30<sup>th</sup>, 2023.

6.1.2. The client is responsible to furnish us with complete, accurate and precise information concerning the name and shipping address of the recipient (door code, floor, telephone number...) to allow for delivery in normal conditions. La Maison du Chocolat cannot be held responsible for a delivery return due to an error in the address or if the delivery service is unable to deliver to the indicated address because the recipient is absent. If they encounter difficulties in delivering the package (missing door code, incorrect street number, incorrect name...), the telephone numbers provided might be used by our shipping providers but under no circumstances will they be used to determine if a recipient will be present before delivery. There will be no calls made before delivery. Shipping times, expressed in business days from Monday to Friday from 9am to 6pm (except holidays) are stated for information only and are not guaranteed by La Maison du Chocolat. They depend on the country of the recipient, the period of the year and the type of delivery service selected by the client, who placed the order. For deliveries to countries outside of the European Union, taxes and eventual duties will be paid by La Maison du Chocolat and re-invoiced to the client (estimate communicated in the quote).

In the event of an error in the wording of the recipient's address, delivery refusal by the recipient of compliant goods, or absence of the recipient, La Maison du Chocolat cannot be held responsible to deliver the order. The order will be considered as completed and its payment owed by the client. La Maison du Chocolat will contact the client to organize, if the client desires, a new order at the client's expense including the shipping costs and the price of the product.  
 6.1.3. PLEASE NOTE: We cannot ship orders to a post off box (P.O. box), lock box and/or business zip code. Only orders specifying a physical delivery address can be shipped.

6.1.4. IN THE EVENT OF THE ABSENCE OF THE RECIPIENT OR A PERSON WHO COULD RECEIVE THE PACKAGE, THE SHIPPER (depending on the shipping provider selected) WILL LEAVE A DELIVERY NOTICE at the delivery address indicated by the client.

6.1.5. Our ateliers that prepare the orders are located at the following address: La Maison du Chocolat – 41, rue Paul Lescop – 92000 NANTERRE.  
 On an exceptional basis, one of our Parisian boutiques could prepare and ship the order with the corresponding shipping charges for this order.

6.1.6. La Maison du Chocolat shall not be liable if the product was not delivered due to events beyond its control: as defined by the courts and natural disasters.

6.2. Delivery Times The delivery time indicated on the definitive quote signed by the client will be guaranteed subject to the receipt of:  
 - payment. A down payment invoice can be sent to the client by request.  
 - accurate and reliable delivery information.  
 - cards and/or messages to be included in the shipment.

6.2.1. The proposed shipping date is guaranteed according to the selected delivery method, except in the following cases:  
 - events beyond our control,  
 - strike by the shipping companies,  
 - bad weather,  
 - heat waves in certain geographic areas,  
 - imprecise, inexact or incomplete address,  
 - recipient is absent at the time of delivery.

6.2.2. Our shipping providers do not deliver on Saturdays or holidays.  
 6.3. Countries that we ship to La Maison du Chocolat ships to the following countries:  
 - France, Monaco  
 - Zone EU: Germany, Austria, Belgium, Bulgaria, Cyprus, Denmark, Spain, Estonia,

Finland, Greece, Hungry, Ireland, Italy, Latvia, Luxembourg, Madeira, Malta, Holland, Poland, Portugal, Czech Republic, Romania, Slovakia, Slovenia, Sweden.  
 -Outside the EU: Andorra, Canada, Hong Kong, Iceland, Liechtenstein, Norway, United Kingdom and Switzerland.

VII. Transfer of property – transfer of risk

71. The transfer of the ownership of the products to the client will only take effect after delivery to the recipient, subject to receipt of total payment.  
 72. La Maison du Chocolat ensures the risk of product loss and deterioration until the delivery of stated products to the recipient, subject to a precise and complete delivery address. The transfer of risk is at the moment when the recipient accepts delivery of the product within five (5) days after the first attempt.

VIII. Claims – Disputes

81. Claims or disputes will always be received with careful and considerate attention, and good faith shall always be presumed on the part of the person who takes the trouble to explain his complaint.  
 82. Upon receipt of the products, the client must ensure the delivery is in conformity with this order. Possible damages are subject to specific reservations, in writing, dated and signed, on the delivery slip of the Shipping Carrier.  
 83. Any claim must be made within a maximum of three (3) days after receipt of the order, and sent to Customer Service of La Maison du Chocolat:  
 - Either by mail: La Maison du Chocolat, Service Clients – 41, rue Paul Lescop – 92000 NANTERRE –  
 - France  
 - Or by email using the form located in the rubric  
 - «Contacts of our website lamaisonduchocolat.fr  
 - Or by telephone at 01 55 51 83 18, Monday to Friday from 9am to 5pm.

After this time period, no complaint will be considered.  
 84. The claim must have supporting documents included (letter from shipper, photograph of box received...). After analysis, and in the case of acceptance of the claim by La Maison du Chocolat, the reshipment of the product initially ordered will be proposed to the client at the expense of La Maison du Chocolat.  
 85. Any litigation relating to the sales governed by the present terms of business, shall be exclusively submitted, if no amicable agreement is reached, to the Commercial Court in Nanterre (France).

In the event of a claim, the Client should immediately contact Customer Service at La Maison du Chocolat in order to reach an amicable solution. If a solution is not reached, the client may contact the Mediation Department of CMAP (Centre de médiation et d'arbitrage de Paris) online at the following address:  
 URL: <http://www.cmap.fr/> or at the mailing address: CMAP (Service Médiation de la Consommation) - 39 avenue Franklin D.Roosevelt - 75008 Paris.  
 In order for the claim to the CMAP to be valid, it must include: your postal and email address and phone number as well as the name and complete address of our company, a brief account of the facts and proof of the actions taken.

In accordance with the rules applicable for mediation, we remind you that a food & beverage claim must have been sent in writing previously to the Customer Service of La Maison du Chocolat before any request for mediation can be made to CMAP.  
 The services of the mediator cannot be requested if the claim is manifestly unfounded or abusive, or was previously examined or is under review by another mediator or by a court, or if the consumer filed his claim with the mediator more than one year after his written claim to La Maison du Chocolat was submitted or if this claim is not in the area of expertise of the mediator, or lastly if the consumer does not provide proof of having tried to previously resolve the claim with La Maison du Chocolat by a written claim according to the agreed terms, when necessary, in the contract.

IX. Returns  
 Product returns are only permitted when it is the responsibility of La Maison du Chocolat or that of the shipping carrier (error in the preparation of the order, delivery error (time schedule or addresses not respected), defective delivery conditions, apparent defect or non-conformity of delivered products.  
 91. Any product return is subject to a formal agreement between La Maison du Chocolat

and the client, and the product must be returned within three (3) days following the agreement. After this date, no return will be taken into account.  
 92. Any return accepted by La Maison du Chocolat, in the event of an apparent defect or nonconformity of products delivered, once it is verified by La Maison du Chocolat, will allow the client to receive a complimentary replacement or a credit in the amount paid by the client, excluding any other indemnity or damages.

X. Right of access and correction

The client has the right of access and correction to the information given during the placement of the order by writing to La Maison du Chocolat, 41, rue Paul Lescop, Service Commercial Entreprises, 92000 NANTERRE. Except in the case the client does not allow us, La Maison du Chocolat will use the email addresses to send messages about the products and services of La Maison du Chocolat.

Reserves:

La Maison du Chocolat reserves the right to change the products presented in compositions that group different objects and products in order to guarantee their quality during shipping and their price. The photographs of La Maison du Chocolat are not contractual. La Maison du Chocolat is not responsible for delays or impossibility to deliver due to events beyond its control as recognized by laws.

XI. Guarantees

The DLUO (Best by date) of our chocolates is indicated on each gift box. In order to best appreciate our chocolates, we recommend that you choose a delivery date close to the date you will be consuming the products.  
 La Maison du Chocolat guarantees the quality and the freshness of its products provided they are stored in a cool and dry place (between 58°F and 64°F) away from light and stored in the original packaging.

XII. No resale

The client agrees that products are not for resale and are for personal use only or for gifts and shall not be resold, unless special permission is granted by La Maison du Chocolat.

XIII. Personal data Protection

As part of the commercial relationship between them, each Party (La Maison du Chocolat and the Customer) is the recipient of the personal data of the other Party.  
 Each of the Parties is responsible for the processing of the personal data collected and exchanged during the execution of the commercial relationship.  
 The Parties recognize the importance of processing personal data in compliance with the provisions of Regulation 2016/679 of April 27, 2016 related to the protection of individuals with regard to the processing of personal data, the free circulation of this data and to national and European legal and regulatory provisions (GDPR). A Party cannot be held responsible for the breach of the obligations to which the other Party was personally bound. Personal data is intended for the Parties, and is in no way intended to be sold, given or rented to third parties, except under a legal or judicial obligation requiring to do so. As regards the data processed by La Maison du Chocolat, they are hosted in the European Union. These data are kept by La Maison du Chocolat for the duration of the commercial relationship and for 3 years following the end of the commercial relationship for archiving purposes, with the exception of those appearing on our accounting documents (quotes, purchase orders, delivery notes, invoices, ...) for which the legal and tax retention period is 10 years.

With regard to the data processed by the Customer, their place of hosting and the retention period is communicated by the Customer to La Maison du Chocolat on request. The Parties undertake, in accordance with Article 1204 of the Civil Code, to ensure that their employees, managers, shareholders and any subcontractors comply with all of the above obligations. The Parties undertake to cooperate with the nationally competent supervisory authority, i.e. the CNIL for France, and to provide it with any information it may request in this context.

# Contact

CORPORATE SALES  
 DEPARTMENT  
 commercial@lamaisonduchocolat.com  
 Tél. : +33 (0)1 55 51 83 15

LAMAISONDUCHOCOLAT.COM  
 #lamaisonduchocolat



## BOUTIQUES

**FAUBOURG SAINT-HONORÉ**  
 225 rue du Faubourg Saint-Honoré – Paris 8<sup>e</sup>

**FRANÇOIS 1<sup>er</sup>**  
 52 rue François 1<sup>er</sup> – Paris 8<sup>e</sup>

**MADELEINE**  
 8 bd de la Madeleine – Paris 9<sup>e</sup>

**SÈVRES**  
 19 rue de Sèvres – Paris 6<sup>e</sup>

**VICTOR HUGO**  
 120 av. Victor Hugo – Paris 16<sup>e</sup>

**CARROUSEL DU LOUVRE**  
 99 rue de Rivoli – Paris 1<sup>er</sup>

**BRETAGNE**  
 14 rue de Bretagne – Paris 3<sup>e</sup>

**MONTPARNASSE**  
 17 bd de Vaugirard – Paris 15<sup>e</sup>