

LA MAISON DU CHOCOLAT

PARIS



2025

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OUR SERVICES



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

Welcome gifts, coffee accompaniments, mini bar and VIP gift ideas: share an exceptional chocolate experience with your customers.



EMPLOYEE REPRESENTATIVE COMMITTEE

Allow your collaborators to benefit from preferential conditions, throughout the year: negociate rates, personal or collective purchase order (no minimum order).



DIGITALIZED GIFT OPERATIONS

Your gifts in one click: you don't need your recipient's contact details anymore, just their email address!

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: In France or abroad, one or multiple addresses: enjoy our different options and make the best choice depending on your needs.

Corporate Sales Team commercial@lamaisonduchocolat.com +33 (0)1 55 51 83 15

LIVING CRAFTMANSHIP

CHOCOLATE-MAKING
IS A LIVING, BREATHING ART.

We take our roles as artisans seriously. Every day, we transform matter with love, patience and rigour, celebrating the beauty and excellence of a gesture repeated a hundred times. We choose the finest cocoa origins to reveal a fine, signature and balanced taste. Our Maison is full of life, a living, breathing collective of artisans who come together in a happy whirlwind of expertise, creativity, and passion. We are committed to serving the next generation with a spirit of generosity and ethics. We challenge the status quo in our quest for pleasure designed to be endlessly reinvented. Every day we embrace bright, beautiful artistry to pour a little heart and soul into the joys and indulgence of chocolate.



OUR COMMITMENTS

WE SELECT THE WORLD'S FINEST COCOAS, 100% TRACED WITH 90% TO THE PRODUCERS

We defend french chocolate know-how and artisanal production. The result of meticulous work by a collective of 35 passionate chocolate-makers led by Nicolas Cloiseau, Chef-creator and Meilleur Ouvrier de France. We ensure that our boxes are eco-designed, 100% recyclable and made in France or Belgium. We innovate in the name of tomorrow's chocolate, and fight against food waste on a daily basis. Because we are convinced that our chocolates must appeal to the taste buds, the heart and the planet.





ENGAGED SOURCING

We favor suppliers with a **positive social and environmental impact on local communities.**Our chocolates are certified **free from artificial coloring or flavoring, GMOs or palm oil.**





ECO-FRIENDLY PACKAGING

We only use the strictly needed packaging, **cutting excess and plastic** to a bare minimum without losing any of **what makes our gift boxes treasured,** inspiring consumers to give them **a second life.**





ETHICAL VALUES

We are committed to serving **fresh and tasty** products. We are fighting **food waste** with Too Good to Go and Hop Hop Food as part of our community-minded philosophy, and we **donate our products** when necessary.





FRENCH CRAFTSMANSHIP

Biting into our chocolates **means savoring and defending French craftsmanship and know-how.**Our chocolates are made, decorated, selected and boxed one by one, by hand.



BOXES

Add a personalized card to your shipments, and dress up your boxes with a personalized sleeve, label or ribbon with your brand's colors and logo.



MESSAGE CARD

Send an impactful message with your gift, using your own words and logo.

€0.70 (excl. VAT)/card

No minimum order Lead time: 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 units.

Lead time: 3 weeks once the final proof has been approved.



Assortment of ganaches and pralinés in milk and dark chocolate with a dark chocolate plaque (pre-selected timeless message).

16 pieces - 138g - €34.12 excl. VAT - €36 incl. VAT

No minimum order, subject to availability. Lead time: 1 to 2 weeks.



Assortment of ganaches and pralinés in milk and dark chocolate with a dark chocolate plaque engraved with your logo, image or message of your choice*.

16 pieces - 138g - €36.02 excl. VAT - €38 incl. VAT

Minimum order: 100 boxes.

Lead time: 3 to 4 weeks once the final proof has been approved.



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 units.

Lead time: 3 weeks once the final proof has been approved.

Only available on gift boxes with a ribbon.



RIBBON

Pick your ribbon and branding colors from our palette.

Add your text or logo.

Minimum order: 150 boxes. Lead time: 5 weeks once the final proof has been approved.

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

PERSONALIZED

CHOCOLATES

Thank, celebrate, and announce

with a mouthwatering chocolatey message.





Available customization colors:









100% natural coloring

Minimum order available upon request. Lead time: 3 to 5 weeks.

Corporate Sales Team

commercial@lamaisonduchocolat.com

+33 (0)1 55 51 83 15

HOLIDAY GLOW



CHRISTMA'S WALKING IN THE AIR

Nicolas. Cloiseau reveals the day and night of the chocolate planet: on the right side the beauty of the world, on the other side the taste of a Bali paradise. An artistic piece designed in an ingenious play of mirrors and pendulums where chocolate craftsmanship work wonders and transforms dreams into unique objects

6,000g – € 3,033.18 excl. VAT – € 3,200 incl. VAT

Artistic piece in limited edition, entirely handmade.

Four cardinal points, wind and movement as the starting points of Christmas, travel and desires for elsewhere make a stopover at La Maison du Chocolat.

A compass rose invites us to escape and guides us into the immensity of chocolate pleasure.





COMPASS ROSE ADVENT CALENDAR

Compass Rose advent calendar stands out as the favorite destination of many gourmands: a trip with your head in the stars in 24 chocolate pieces stepovers.

200g − €55.92 excl. VAT − €59€ incl. VAT 26 pieces with dark and milk praliné and unhinged squares.

Calendar 100% cardboard, 100% recyclable (excluding the ribbon).



COMPASS ROSE

In Christmas land, this praliné compass rose with almond/hazelnut, infused with Madagascar vanilla, and lace crepe bits swirls with contrasts and takes our taste buds far, far away.

100g - €25 excl. VAT - €30 incl. VAT

Gift box 100% cardboard, 100% recyclable (excluding the ribbon).



CHRISTMAS TREATS

Milk and dark chocolate treats.

approx. 33 pieces – 150g – €17.06 excl. VAT – €18 incl. VAT



WALNUTS BAR

Limited Edition milk chocolate bar with walnuts and lace crepe.

98g - €11.67 excl. VAT - €14 incl. VAT

100% cardboard, 100% recyclable.





HOLIDAY GLOW COLLECTION GIFT BOXES

Christmas Destination! Among our iconic chocolates, the magic of the holidays brings us two new recipes: a pure origin 68% dark ganache straight from Bali and a creamy praliné blended with almond, walnut and vanilla. These two newcomers are sure to spark conversations and delight those who love to be surprised.

Assortment of 16 pieces – 113g – €23.70 excl. VAT – €25 incl. VAT Assortment of 24 pieces – 168g – €34.12 excl. VAT – €36 incl. VAT Assortment of 40 pieces – 281g – €52.13 excl. VAT – €55 incl. VAT Assortment of 60 pieces – 420g – €76.78 excl. VAT – €81 incl. VAT Assortment of approx. 110 pieces – 763g – €142.18 excl. VAT – €150 incl. VAT

Gift box 100% cardboard, 100% recyclable (excluding the ribbon). Made in France and Belgium.

HOLIDAY GLOW RECIPES

Among the signature recipes of La Maison du Chocolat, two new creations: a 68% pure origin Bali dark ganache and a two-layer praliné.



BALI GANACHE

68% pure origin Bali dark ganache with chocolate, fruity and tangy notes.



WALNUT-VANILLA PRALINÉ

Two-layer dark chocolate ganache with vanilla and milk chocolate praliné, caramelized almonds and walnuts.

HOLIDAY GLOW MESSAGE GIFT BOXES

Assortment of dark and milk ganaches and milk pralinés with a dark chocolate message plaque.

16 pieces - 138g - €34.12 excl. VAT - €36 incl. VAT

No minimum order required. Subject to availability at the order.









HOLIDAY GLOW CRAQUANT TREAT BOX

Assortment of dark and milk amandas, avelinas, choco sticks and praliné rochers.

Approx. 45 pieces – 240g – €40.76 excl. VAT – €43 incl. VAT



This gift box in shimmery copper has luscious, glazed chestnuts from Turin, perfectly candied with delicate taste and a touch of sweetness.

4 pieces – 90g – €15.83 excl. VAT – €19 incl. VAT 6 pieces – 136g – €23.33 excl. VAT – €28 incl. VAT 12 pieces – 272g – €45 excl. VAT – €54 incl. VAT 20 pieces – 420g – €70.83 excl. VAT – €85 incl. VAT

Available from October 2024 to January 2025.





EFFERVESCENCE

Sparkling, acidulous ganaches: milk ganache with rosé champagne and dark ganache with brut champagne.

9 pieces – 108g – €19.91 excl. VAT – €21 incl. VAT 20 pieces – 240g – €39.81 excl. VAT – €42 incl. VAT

Available from October 2024 to January 2025.



HOLIDAY GLOW HATBOX

Effervescence Gift Box 108g Holiday Glow Message Gift Box "Joyeuses Fêtes" 138g Palais des Thés "Blue Mountain" Tea 100g

> Closed: €91 excl. VAT - €96 incl. VAT Open: €94.79 excl. VAT - €100 incl. VAT



SNOWY JOURNEY HATBOX

Holiday Glow Gift Box 168g Christmas Treats 150g Flavored Truffles 84g Avelinas Case 110g

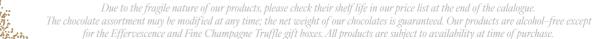
Closed: €111.85 excl. VAT - €118 incl. VAT Open: €115.64 excl. VAT - €122 incl. VAT



COMPASS ROSE HATBOX

Holiday Glow Gift Box 281g Christmas Treats 150g Glazed Chestnuts 90g Walnuts Bar 98g Twigs Case 65g Flavored Truffles 84g

Closed: €150 excl. VAT – €180 incl. VAT Open: €155 excl. VAT – €186 incl. VAT







ICONICS

Tender ganaches sit alongside luxurious pralinés in our **selection of iconic combinations** whipped up to delight anyone who loves **good chocolate.**























COFFRETS MAISON

Iconic chocolate boxes that offer a selection of dark and milk chocolate ganaches and pralinés. Perfect for gifting or simply to treat yourself: an opportunity to sample the Maison du Chocolat's subtle blends of flavor.

Assortment of 24 pieces, or milk only, or dark only – from 165g to 175g – €34.12 excl. VAT – €36 incl. VAT

Assortment of 40 pieces, or dark only – from 275g to 280g – €52.13 excl. VAT – €55 incl. VAT

Assortment of 60 pieces, or dark only – from 415g to 420g – €76.78 excl. VAT – €81 incl. VAT

Assortment of 84 pieces, or dark only – from 580g to 588g – €108.06 excl. VAT – €114 incl. VAT

Assortment of 112 pieces – 785g – €142.18 excl. VAT – €150 incl. VAT

Assortment of 144 pieces – 1kg – €180.09 excl. VAT – €190 incl. VAT



GESTURE GIFT BOXES

Irresistible boxes containing 2 to 16 pieces with a selection of milk and dark ganaches and pralinés.

2 pieces – 13g – €5.21 excl. VAT – €5.50 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 – €23.70 excl. VAT – €25 incl. VAT

Our products are fragile, Please check their best-before date at the back of the catalog.

The assortment of chocolates included in our boxes may sometimes differ, but the net weight will never change.

All our ganaches are guaranteed alcohol-free. Subject to availability at the time of ordering.



SIGNATURE

PRALINÉS

Our crunchy, creamy **signature pralinés** fuse the unparalleled flavors of intense dried fruits and nuts with silky dark or milk chocolate.

PRALINÉS GIFT BOXES

Rich indulgence with a selection of Maison pralinés studded with dried fruits and nuts and coated in dark and milk chocolate.

2 pieces - 14g - €5.21 excl. VAT - €5.50 incl. VAT 6 pieces - 44g - €11.37 excl. VAT - €12 incl. VAT 16 pieces - 116g - €24.17 excl. VAT - €25.50 incl. VAT 24 pieces - 176g - €36.02 excl. VAT - €38 incl. VAT 40 pieces - 296g - €54.50 excl. VAT - €57.50 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 - €36.02 excl. VAT - €38 incl. VAT

CRAQUANT TREATS GIFT BOXES

Dark and milk assortment of Amandas, Avelinas, choco sticks and praliné rochers.

Approx. 15 pieces – 100g – €18.96 excl. VAT – €20 incl. VAT Approx. 45 pieces - 240g - €40.76 excl. VAT - €43 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 – €29.17 excl. VAT – €35 incl. VAT 36 pieces - 285g - €47.50 excl. VAT - €57 incl. VAT



TWIGS GIFT BOX

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

20 pieces - 155g - €32.50 excl. VAT - €39 incl. VAT





PLAIN TRUFFLES

A delicate mousse-like dark chocolate ganache with an airy texture covered in a fine crunchy coating and dusting of cocoa powder.

2 pieces – 13g – €5.21 excl. VAT – €5.50 incl. VAT Approx. 13 pieces – 90g – €17.54 excl. VAT – €18.50 incl. VAT Approx. 34 pieces – 245g – €47.39 excl. VAT – €50 incl. VAT Approx. 52 pieces – 400 g – €74.88 excl. VAT – €79 incl. VAT



FLAVORED TRUFFLES

Three delicious combinations to try: plain pure chocolate truffles, toffee caramel and fleur de sel truffles, and blackcurrant fruit and pepper truffles.

Approx. 12 pieces – 84g – €19.43 excl. VAT – €20.50 incl. VAT Approx. 34 pieces – 245g €49.29 excl. VAT – €52 incl. VAT

SILKY

TRUFFLES

Our chocolate ganache truffles are an exquisitely light ode to subtle refinement, in which this classic is given a beautifully airy texture for a fresh twist on an old favorite.



FINE CHAMPAGNE TRUFFLES

A delicate mousse-like dark chocolate ganache delicately laced with Cognac Fine Champagne, covered in a fine crunchy chocolate coating and dusting of cocoa powder.

Approx. 34 pieces – 245g – €49.29 excl. VAT – €52 incl. VAT



CHOCOLATE

INNOVATIONS

Striking a fine balance between creativity, innovation and challenging execution, **Nicolas Cloiseau** is inventing the **chocolate of the future**, championing freedom of style and flying the Maison flag on the chocolate scene.



CHOCOLATE CHILLS GIFT BOXES

Nicolas Cloiseau serves up a whole new experience: chocolates to freeze at home for an icy treat!

Two signature chocolates and two seasonal fruit chocolates.

16 pieces – 80g – €27.49 excl. VAT – €29 incl. VAT

Spring/Summer - Available from May to September. Fall/Winter - Available from October to April.



FRUIT NATURALLY GIFT BOX

Emblematic fruity ganaches from La Maison du Chocolat in a vegan version that rethinks chocolate in its new pleasures, and reveal a real fruit/chocolate intensity.

16 pieces – 105g – €27.49 excl. VAT – €29 incl. VAT



Nicolas Cloiseau, Chef at La Maison du Chocolat and 'Meilleur Ouvrier de France' chocolatier





TREATS

TO MUNCH ON

No matter their size or shape, whether our Treats are crisp or crunchy, dark or milk, each **bite** is an invitation to **indulge and succumb to chocolatey goodness.**



AMANDAS

Crunchy almonds with a fine dark or milk chocolate coating.

Approx. 40 pieces – 120g €17.06 excl. VAT – €18 incl. VAT



AVELINAS

Crunchy hazelnuts with a fine dark or milk chocolate coating.

Approx. 36 pieces – 110g €17.06 excl. VAT – €18 incl. VAT



ORANGETTES

Slivers of candied orange coated in dark chocolate to enhance the full flavor of the fruit.

Approx. 38 pieces – 145g €25.12 excl. VAT – €26.50 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



CHOCO UNHINGED SPREAD

A delectable hazelnut spread.

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



ORANGETTES GIFT BOXES

Fine orangettes coated in dark chocolate to enhance the full flavor of the fruit.

Approx. 15 pieces – 50g – €16.11 excl. VAT – €17 incl. VAT Approx. 60 pieces – 230g – €43.60 excl. VAT – €46 incl. VAT



GOURMAND BUCKET

3 Unhinged Squares Case 23g Choco Unhinged Spread 280g Choco Sticks Praliné Case 55g Dark Chocolate Amuse Barre 54g Milk Chocolate Amuse Barre 50g – Pralinés Gift Box 14g

Closed: €60 excl. VAT – €72 incl. VAT



SNACK

BREAK

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

66% Noir Équilibré square.

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



UNHINGED SQUARE CASE



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

Pastries are harnessed as the inspiration for these crisp, crunchy biscuit and toasted nut praliné bars with a dark or milk chocolate coating.

1 piece Milk – 50g – €5.83 excl. VAT – €7 incl. VAT 1 piece Dark – 54g – €5.83 excl. VAT – €7 incl. VAT



CHOCO STICKS

Two trim and tidy treats for when you're in need of a chocolate fix: crunch, lightness, and finesse.

6 pieces Praliné – 55g – €7.50 excl. VAT – €9 incl. VAT 6 pieces Rocher Craquant– 60g – €7.50 excl. VAT – €9 incl. VAT















UNHINGED

& EXPERT BARS

Full of nuances of taste, inclusions and contrasts, the colorful shapes of our bars each take on an unexpected chocolate character.

UNHINGED BARS



PASSION VIBRANTE

Passion fruit on one side, dark chocolate with brittle on the other. 94g - €10.83 excl. VAT - €13 incl. VAT



PÉCAN BLONDINET

Caramelized white chocolate on one side, milk chocolate studded with pecan nuts on the other.

97g - €10.83 excl. VAT - €13 incl. VAT



BLANC FRISSONNANT

White chocolate with puffed rice. 78g - €10.83 excl. VAT - €13 incl. VAT



TAPAGE NOISETTES

Dark chocolate on one side, milk chocolate studded with hazelnuts on the other.

97g - €10.83 excl. VAT - €13 incl. VAT



NOISETTES DÉMENTES

Milk chocolate with whole caramelized hazelnuts.

108g - €10.83 excl. VAT - €13 incl. VAT



CAVALE FRUITS SECS

Dark chocolate studded with almonds, hazelnuts, and pistachios.

100g - €12.32 excl. VAT - €13 incl. VAT

EXPERT BARS



LAIT MUSCLÉ 39%

Milky, vanilla and intense cocoa notes. 80g - €7.50 excl. VAT €9 incl. VAT



NOIR ROBUSTE 80%

Woddy and bitter cocoa notes. 80g - €8.53 excl. VAT €9 incl. VAT



NOIR ÉQUILIBRÉ 70%

Intense chocolate and roasted notes. 80a - €8.53 excl. VAT €9 incl. VAT



GHANA CAPTIVANT 68%

spicy notes. 80g - €8.53 excl. VAT €9 incl. VAT



ÎLE DE GRENADE SUBTIL 65%

Soft and vegetal notes.. 80g - €8.53 excl. VAT €9 incl. VAT



EXCEPTIONAL

GIFTS

For all those whose **greatest pleasure is to please**, our Maison hatboxes turn chocolate attention into **a unique** and refined gift.



JOLIKA HATBOX

Gesture Gift Box 42g Pralinés Gift Box 44g Ghana Captivant 68% Bar 80g

Closed: €43.60 excl. VAT – €46 incl. VAT Open: €44.55 excl. VAT – €47 incl. VAT



CHIBERTA HATBOX

Bollinger "Spéciale Cuvée" Champagne 75cl* Gesture Gift Box 112g

Closed: €90 excl. VAT - €108 incl. VAT



ABYSSINIE HATBOX

Craquant Treat Gift Box 100g Gesture Gift Box 72g Pralinés Gift Box 116g Amandas Case 120g

Closed: €95.73 excl. VAT – €101 incl. VAT Open: €98.58 excl. VAT – €104 incl. VAT

*Alcohol abuse is dangerous for your health.

Our products are fragile. Please check their best-before date at the back of the catalog.

The assortment of chocolates included in our Hatboxes may sometimes differ, but the net weight will never change. All our chocolates are guaranteed alcohol-free, with the exception of the Fine Champagne Truffles and Effervescence Gift Boxes. Subject to availability at the time of ordering



MARACUJA HATBOX

Coffret Maison Assorted 168g Pralinés Gift Box 44g Flavored Truffles 84g Ghana Captivant 68% Bar 80g Amandas Case 120g Avelinas Case 110g

Closed: €131.75 excl. VAT – €139 incl. VAT Open: €136.49 excl. VAT – €144 incl. VAT

CARACAS 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
Choco Unhinged Spread 280g
Palais des Thés "Blue Mountain" Tea 100g

Closed: €198.33 excl. VAT – €238 incl. VAT Open: €205.83 excl. VAT – €247 incl. VAT



CHO

SALVADOR HATBOX

Pralinés Gift Box 176g
Flavored Truffles 84g
Cavale Fruits Secs Bar 100g
Amandas Case 120g
Orangettes Case 145g
Coffret Maison Assorted 168g
Craquant Treat Gift Box 240g

Closed: €218.96 excl. VAT – €231 incl. VAT Open: €226.54 excl. VAT – €239 incl. VAT

PALMIRA HATBOX

Flavored Truffles Gift Box 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: €310.90 excl. VAT – €328 incl. VAT Open: €321.33 excl. VAT – €339 incl. VAT





AKOSOMBO HATBOX

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

Closed: €453.33 excl. VAT - €544 incl. VAT Open: €468.33 excl. VAT - €562 incl. VAT

PERSONALIZED HATBOXES

With guidance and recommendations from our Corporate Sales Team, **create your own hatbox!**A unique gift that reflects your corporate identity, turning every moment into something special to savor.

Feasibility, pricing, and minimum order amounts available upon request from the Corporate Sales Team.

*Alcohol abuse is dangerous for your health.

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The assortment of chocolates included in our Hatboxes may sometimes differ, but the net weight will never change. All our chocolates are guaranteed alcohol-free, with the exception of the Fine Champagne Truffles and Effervescence Gift Boxes. Subject to availability at the time of ordering

GANACHES

PLAIN GANACHES



AKOSOMBO Dark chocolate ganache shot through with spicy Ghana cocoa.



EXTRÊME CHOCOLAT 100% cocoa dark chocolate ganache with the perfect balance of pure cocoa bitterness and tang.



Intense dark chocolate ganache.



QUITO Sweet, rounded dark chocolate ganache.



BOHÈME Mousse-like milk chocolate ganache.



SYLVIA Milk chocolate ganache.

FLAVORED GANACHES



ABYSSINIE



GUAYAQUIL

Dark chocolate ganache Dark chocolate ganache laced with a cold coffee with Bourbon vanilla. infusion.



ZAGORA

Dark chocolate ganache laced with a mint leaf infusion.



ANDALOUSIE

Dark chocolate ganache infused with lemon zest and folded in with lemon cream.



CHIBERTA

Dark chocolate ganache infused with orange zest and folded in with orange cream.



MARACUJA

Dark chocolate ganache with passion fruit purée. with blackcurrant purée,



NOIR DE CASSIS

Dark chocolate ganache Dark chocolate ganache infused with blackcurrant buds.



SALVADOR

with raspberry purée.



CARAMELO

Milk chocolate ganache with sweet caramel.



BACCHUS

Dark chocolate ganache studded with rumflambéed raisins.

PRALINÉS

CHOCOLATES



CARYA Pecan praliné with caramelized pecan chips.



PRALINÉ GRAINE DE COURGE

Pumpkin seed praliné with toasted pumpkin seed chips.



PRALINÉ MENDIANT

Almond praliné with caramelized almond chips, toasted pistachio and hazelnut chips and candied orange bits.



PALMIRA

Almond praliné with caramelized and grated coconut.



FIGARO LAIT

Smooth, creamy milk chocolate hazelnut-almond praliné.



GRAIN DENTELLE

Hazelnut-almond praliné with brittle.



ROCHER NOIR & LAIT

Hazelnut-almond praliné with toasted almond chips.

35



ANASTASIA

Smooth hazelnutalmond and hazelnut Gianduja praliné.



CRISTAL

Hazelnut-almond praliné with chopped hazelnuts and salt crystals.



PRALINÉ NOISETTE

Hazelnut-almond praliné with hazelnut chips.

OTHER DELICACIES



JOLIKA

Pistachio marzipan with a fine dark chocolate coating.



RIGOLETTO LAIT

Caramelized milk chocolate mousse.

	Net weight (g)	Price Excl. VAT (in €)	Price Incl. VAT (in €)	VAT	Shelf Life	Dimensions (L x w x h)
PAGES 8-9 - PERSONALIZATION						
Coffret Maison with a pre-selected message plaque, 16 pieces	138g	34.12	36	5.5%	8 to 26 days	15.9 x 9.5 x 3.3cm
Coffret Maison with a personalized message plaque, 16 pieces	138g	36.02	38	5.5%	8 to 26 days	15.9 x 9.5 x 3.3cm
PAGES 10-15 - HOLIDAY GLOW						
Holiday Glow Masterpiece	6,000g	3,033.18	3,200	5.5%	8 to 181 days	40 x 20 x 55cm
Compass Rose Advent Calendar	200g	55.92	59	5.5%	until December 31st	32 x 32 x 7,8cm
Compass Rose	100g	25	30	20.0%	8 to 54 days	15,9 x 15,9 x 3,3cm
Christmas Treats, approx. 33 pieces	150g	17.06	18	5.5%	8 to 54 days	8,5 x 5 x 9,5cm
Walnuts Bar	98g	11.67	14	20.0%	8 to 88 days	9,5 x 17,7 x 2,1cm
Holiday Glow Collection Gift Box, 16 pieces assorted	113g	23.70	25	5.5%	8 to 26 days	12,2 x 8,5 x 3,3cm
Holiday Glow Collection Gift Box, 24 pieces assorted	168g	34.12	36	5.5%	8 to 26 days	15,9 x 9,5 x 3,3cm
Holiday Glow Collection Gift Box, 40 pieces assorted	281g	52.13	55	5.5%	8 to 26 days	19,9 x 12,1 x 3,3cm
Holiday Glow Collection Gift Box, 60 pieces assorted	420g	76.78	81	5.5%	8 to 26 days	23,9 x 15,1 x 3,3cm
Holiday Glow Collection Gift Box, approx. 110 pieces assorted	763g	142.18	150	5.5%	8 to 26 days	31,4 x 21,3 x 3,3cm
Holiday Glow Message Gift Boxes, 16 pieces	138g	34.12	36	5.5%	8 to 26 days	15,9 x 9,5 x 3,3cm
Holiday Glow Craquant Treat Gift Box, approx. 45 pieces	240g	40.76	43	5.5%	8 to 54 days	15,9 x 15,9 x 3,3cm
Glazed Chestnuts, 4 pieces	90g	15.83	19	20.0%	8 to 26 days	12,2 x 8,5 x 3,3cm
Glazed Chestnuts, 6 pieces	136g	23.33	28	20.0%	8 to 26 days	15,9 x 9,5 x 3,3cm
Glazed Chestnuts, 12 pieces	272g	45	54	20.0%	8 to 26 days	19,9 x 12,1 x 3,3cm
Glazed Chestnuts, 20 pieces	420g	70.83	85	20.0%	8 to 26 days	23,9 x 15,1 x 3,3cm
Effervescence, 9 pieces	108g	19.91	21	5.5%	8 to 26 days	9,2 x 9,2 x 3,4cm
Effervescence, 20 pieces	240g	39.81	42	5.5%	8 to 26 days	15,9 x 15,9 x 3,3cm
Holiday Glow Hatbox - Closed	346g	91	96	5.5%	8 to 26 days	23,8 x 17,8 x 10cm
Open	346g	94.79	100	5.5%	8 to 26 days	23,8 x 17,8 x 10cm
Snowy Journey Hatbox - Closed	512g	111.85	118	5.5%	8 to 26 days	23,8 x 17,8 x 10cm
Open	512g	115.64	122	5.5%	8 to 26 days	23,8 x 17,8 x 10cm
Compass Rose Hatbox - Closed	768g	150	180	20.0%	8 to 26 days	32,7 x 20,7 x 12cm
Open	768g	155	186	20.0%	8 to 26 days	32,7 x 20,7 x 12cm
PAGES 16-17 - MAISON ICONICS						
Coffret Maison, assorted or milk only or dark only, 24 pieces	168g	34.12	36	5.5%	8 to 26 days	15.9 x 9.5 x 3.3cm
Coffret Maison, assorted or dark only, 40 pieces	280g	52.13	55	5.5%	8 to 26 days	19.9 x 12.1 x 3.3cm
Coffret Maison, assorted or dark only, 60 pieces	420g	76.78	81	5.5%	8 to 26 days	23.9 x 15.1 x 3.3cm
Coffret Maison, assorted or dark only, 84 pieces	588g	108.06	114	5.5%	8 to 26 days	27.9 x 18 x 3.3cm
Coffret Maison assorted, 112 pieces	785g	142.18	150	5.5%	8 to 26 days	31.4 x 21.3 x 3.3cm
Coffret Maison assorted, 144 pieces	1kg	180.09	190	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	23.70	25	5.5%	8 to 26 days	12.2 x 8.5 x 3.3cm
PAGES 18-19 – SIGNATURE PRALINÉS						
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	24.17	25.5	5.5%	8 to 54 days	12.2 x 8.5 x 3.3cm
Pralinés Gift Box, 24 pieces	176g	36.02	38	5.5%	8 to 54 days	15.9 x 9.5 x 3.3cm
Pralinés Gift Box, 40 pieces	296 g	54.50	57.50	5.5%	8 to 54 days	19.9 x 12.1 x 3.3cm
Rochers Gift Box, 24 pieces	185g	36.02	38	5.5%	8 to 54 days	15.9 x 9.5 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 piecess	240g	40.76	43	5.5%	8 to 54 days	15.9 x 15.9 x 3.3cm
Unhinged Bars Gift Box, 16 pieces	124g	29.17	35	20%	8 to 88 days	15.9 x 15.9 x 3.3cm
Unhinged Bars Gift Box, 36 pieces	285g	47.50	57	20%	8 to 88 days	20.9 x 20.9 x 3.3cn
Twigs Gift Box, 20 pieces	155g	32.50	39	20%	8 to 54 days	19.9 x 12.1 x 3.3cm

	Net weight (g)	Price Excl. VAT (in €)	Price Incl. VAT (in €)	VAT	Shelf Life	Dimensions (L x w x h)
PAGES 20-21 - SILKY TRUFFLES						
Plain Truffles Gift Box, 2 pieces	13g	5.21	5.5	5.5%	8 to 26 days	6.6 x 4 x 2.3cm
Plain Truffles Gift Box, approx. 13 pieces	90g	17.54	18.50	5.5%	8 to 26 days	12.2 x 8.5 x 3.3cm
Plain Truffles Gift Box, approx. 34 pieces	245g	47.39	50	5.5%	8 to 26 days	19.9 x 12.1 x 3.3cm
Plain Truffles Gift Box, approx. 52 pieces	400g	74.88	79	5.5%	8 to 26 days	23.9 x 15.1 x 3.3cm
Flavored Truffles Gift Box, approx. 12 pieces	84g	19.43	20.50	5.5%	8 to 26 days	12.2 x 12.1 x 3.3cm
Flavored Truffles Gift Box, approx. 34 pieces	245g	49.29	52	5.5%	8 to 26 days	19.9 x 12.1 x 3.3cm
Fine Champagne Truffles Gift Box, approx. 34 pieces	245g	49.29	52	5.5%	8 to 26 days	19.9 x 12.1 x 3.3cm
PAGES 22-23 - CHOCOLATE INNOVATIONS						
Chocolate Chills Gift Boxes, 16 pieces	80g	27.49	29	5.5%	8 to 26 days	13.2 x 13.2 x 2.5cm
Fruit Naturally Gift Box, 16 pieces	105g	27.49	29	5.5%	8 to 26 days	19.9 x 12.1 x 3.3cm
PAGES 24-25 - TREATS TO MUNCH ON						
Amandas Case, approx. 40 pieces	120g	17.06	18	5.5%	8 to 54 days	15.1 x 10.1 x 2cm
Avelinas Case, approx. 36 pieces	110g	17.06	18	5.5%	8 to 54 days	15.1 x 10.1 x 2cm
Orangettes Case, approx. 38 pieces	145g	25.12	26.50	5.5%	8 to 54 days	15.1 x 10.1 x 2cm
Twigs Case, 9 pieces	65g	15	18	20%	8 to 54 days	13.6 x 13.2 x 2cm
Choco Unhinged Spread, 1 unit	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. 60 pieces	230g	43.60	46	5.5%	8 to 54 days	15.9 x 9.5 x 3.3cm
Gourmand Bucket - Closed	476g	60	72	20%	8 to 54 days	14 x 14 x 2.1cm
PAGES 26-27 - SNACK BREAK						
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	1.80	5.5%	8 to 88 days	3.8 x 3.6 x 1cm
Unhinged Squares Case, 3 pieces	23g	4.55	4.80	5.5%	8 to 88 days	10 x 3.3 x 1.3cm
Milk Chocolate Amuse Barre, 1 piece	50g	5.83	7	20%	8 to 90 days	12.5 x 3 x 2.5cm
Dark Chocolate Amuse Barre, 1 piece	54g	5.83	7	20%	8 to 90 days	12.5 x 3 x 2.5cm
Choco Sticks Praliné Case, 6 pieces	55g	7.50	9	20%	8 to 54 days	4 x 2.9 x 9cm
Choco Sticks Rocher Craquant Case, 6 pieces	60g	7.50	9	20%	8 to 96 days	4 x 2.9 x 9cm
PAGES 28-29 - UNHINGED AND EXPERT BARS						
Passion Vibrante	94g	10.83	13	20%	8 to 88 days	9.5 x 17.7 x 2.1cm
Blanc Frissonnant	78g	10.83	13	20%	8 to 88 days	9.5 x 17.7 x 2.1cm
Noisette Démentes	108g	10.83	13	20%	8 to 88 days	9.5 x 17.7 x 2.1cm
Pécan Blondinet	97g	10.83	13	20%	8 to 88 days	9.5 x 17.7 x 2.1cm
Tapage Noisettes	97g	10.83	13	20%	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 39%	80g	7.50	9	20%	8 to 200 days	16 x 6.8 x 1cm
Noir Robuste 80%	80g	8.53	9	5.5%	8 to 200 days	16 x 6.8 x 1cm
Noir Équilibré 70%	80g	8.53	9	5.5%	8 to 200 days	16 x 6.8 x 1cm
Ghana Captivant 68%	80g	8.53	9	5.5%	8 to 200 days	16 x 6.8 x 1cm
Île de Grenade Subtil 65%	80g	8.53	9	5.5%	8 to 200 days	16 x 6.8 x 1cm
PAGES 30-33 - EXCEPTIONAL GIFTS						
JOLIKA - Closed	166g	43.60	46	5.5%	8 to 26 days	13 x 13 x 9.2cm
Open	166g	44.55	47	5.5%	8 to 26 days	13 x 13 x 9.2cm
CHIBERTA - Closed	862g	90	108	20%	8 to 26 days	14 x 14 x 2.1cm
ABYSSINIE - Closed	408g	95.73	101	5.5%	8 to 26 days	15.5 x 15.5 x 15.5cm
Open	408g	98.58	104	5.5%	8 to 26 days	15.5 x 15.5 x 15.5cm
MARACUJA - Closed	601g	131.75	139	5.5%	8 to 26 days	26.4 x 26.4 x 14.3cm
Open	601g	136.49	144	5.5%	8 to 26 days	26.4 x 26.4 x 14.3cm
CARACAS - Closed	1,250kg	198.33	238	20%	8 to 26 days	25.6 x 25.6 x 25.6cm
Open	1,250kg	205.83	247	20%	8 to 26 days	25.6 x 25.6 x 25.6cm
SALVADOR - Closed	1,033kg	218.96	231	5.5%	8 to 26 days	33.5 x 25.5 x 15cm
Open	1,033kg	226.54	239	5.5%	8 to 26 days	33.5 x 25.5 x 15cm
PALMIRA - Closed	1,401kg	310.90	328	5.5%	8 to 26 days	40.3 x 32.4 x 16cm
Open	1,401kg	321.33	339	5.5%	8 to 26 days	40.3 x 32.4 x 16cm
AKOSOMBO - Closed	2,780kg	453.33	544	20%	8 to 26 days	46 x 46 x 16.8cm
Open	2,780kg	468.33	562	20%	8 to 26 days	46 x 46 x 16.8cm

GENERAL TERMS & CONDITIONS OF SALE FOR THE 2024-2025 CORPORATE COLLECTION

I. Abdication and enforceability of the general

- terms and conditions of sale
 1.1. These general terms and conditions of sale are brought to the attention of each customer at the estimate/quote stage to allow them to place an
- 1.2. As a result, the act of confirming an order implies the customer's full and unreserved acceptance of these terms and conditions of sale.
- 1.3. No special conditions or other general terms and conditions imposed by the customer shall prevail over the present terms and conditions without La Maison du Chocolat's express approval. 1.4. In the absence of express acceptance, any contrary condition set out by the customer shall herefore be unenforceable against La Maison du Chocolat, regardless of when it may have been brought to the company's attention.
- 1.5. Failure by La Maison du Chocolat to avail itself of any of these terms and conditions of sale at a given time cannot be interpreted as the company waiving its right to avail itself of any of said terms and conditions at a later date.

II. Ordering and order confirmation

- An order is only considered firm and definitive once La Maison Du Chocolat has received:
- La Maison du Chocolat's quote, duly completed. dated and signed by the customer (either by email or mail)
- · Payment in full (by check, bank card or bank transfer). A pro forma invoice may be sent at the customer's request
- Exhaustive, accurate information concerning the delivery location for the order (company, contact, addresses and phone number). · Any cards and/or messages to add to the deli-
- 2.1. Each product request is subject to acceptance by La Maison du Chocolat. La Maison du Chocolat reserves the right to decline any order due to insufficient stock, incomplete customer information, or for any other legal
- 2.2. La Maison du Chocolat reserves the right to refuse any new order from a customer who owes arrears, and may require that all outstanding invoices (from any time and of any amount) be paid before any new orders are sent.
- 2.3. The customer's right to retract their order within seven (7) days does not apply to orders involving perishable food products, such as chocolates. Consequently, the customer cannot exercise this right.
- 2.4. Once an order has been handed over to the transport company, cancellations cannot be processed and no refunds can be made.
- 2.5. If you use a billing/invoicing platform or wish to include an internal reference on your invoice. please indicate this when confirming your order.

- 3.1. Prices given on the order slip are expressed in Euros (both excluding and including taxes) upon leaving our atelier in Nanterre. French VAT (5.5% for dark chocolate-based products, 20% for milk chocolatebased products) is applied to orders
- 3.2. Delivery costs are extra. Delivery fees vary depending on the destination, number of recipients per address, and the weight and size of the package. They include a package preparation fee as well as the transport company's own fee. For more information on these fees, please contact our Corporate Sales Team.
- 3.3. Products are subject to the pricing conditions in force on the day of ordering. La Maison du Chocolat may revise its general pricing as it sees fit.

IV. Order payments

4.1. Orders must be paid for in full to be considered logged. Orders where payment is pending cannot be delivered, unless specific conditions allowing for this have been expressly accepted by La Maison du Chocolat.

V. Unavailable products

- 5.1. Product and service availability is given on the quote on an indicative basis. This availability only becomes definitive once an order has been confirmed.
- La Maison du Chocolat cannot be held responsible for a product being unavailable in a deliery, insofar as the customer would have been informed of this prior to their order being delivered

VI. Product deliveries

- 6.1. Product preparation and transport
- 6.1.1. Packages are prepared and packed by La Maison du Chocolat in sealed, sturdy packaging suitable for their contents and transport requi-
- La Maison du Chocolat requires a minimum turnaround time to prepare the customer's order

from the date on which it receives the quote signed by the customer and the corresponding payment. This turnaround time varies deper ding on the time of year quantities ordered and any personalization required, ranging from two (2) working days to five (5) weeks. The actual date

ten (10) delivery points is cancelled, none of the

following changes (delivery date, cancellation

and/or change of products cancellation and/or

change of delivery address) will be possible wit-

hin five (5) working days before the dispatch date

specified when the customer signed the quote.

ensure you remain fully satisfied with our

service, we recommend end-of-year orders are

6.1.2. The customer is responsible for entering

the name and address of the recipient, ensuring

these are specific, accurate and complete (door

code, story number, telephone number, etc.)

to enable delivery under normal conditions. La

Maison du Chocolat cannot be held responsible

for deliveries that are returned due to an address

error or it being impossible to deliver the order at

Our carriers may use recipients' phone numbers

if they have difficulty delivering (missing door

code wrong street number incorrect contact

name, etc.), but under no circumstances are

these numbers used to ensure the recipient is

No calls will be made prior to delivery. Delivery

times are expressed in working days for pick-up

from Monday to Friday, 9am to 6pm (excluding

public holidays), and are provided for information

purposes only. They are in no way guaranteed by La Maison du Chocolat. They vary by recipient

country, time of year and the service chosen by

For deliveries to countries outside the EU, any

taxes and customs duties are paid by La Maison

du Chocolat and rebilled to the customer (an esti-

La Maison du Chocolat cannot be held res-

ponsible for it being impossible to deliver an

order due to an error in the delivery details, the

recipient refusing to accept the goods as delive-

red, or the recipient being absent. The order will

be considered as having been honored by La

Maison du Chocolat and payment will be due by

the customer. La Maison du Chocolat shall then

contact the customer to arrange a new order

depending on the customer's wishes and at the

customer's expense, including shipping costs

6.1.3. PLEASE NOTE: Orders indicating a P.O. Box

and/or French 'Cedex' address will not be accep-

ted. Only orders to a physical delivery address can

6.1.4. IN THE EVENT THE RECIPIENT OR A PER-

SON ABLE TO TAKE POSSESSION OF THE PRO-

DUCTS IS ABSENT THE CARRIER WILL depen-

ding on the chosen carrier, LEAVE NOTICE OF

PASSAGE at the delivery address provided by the

6.1.5. Our order preparation workshops are lo-

cated at the following address: La Maison du Chocolat - 41, rue Paul Lescop -

In exceptional circumstances, one of our Paris

boutiques may be asked to prepare and dispatch

the order, with the ensuing shipping costs ap-

6.1.6 La Maison du Chocolat cannot be held res

nonsible if the product is not delivered for the fol-

lowing reasons: force majeure as defined by the

6.2. Delivery times The delivery time specified on

the final quote signed by the customer will be

Payment. A down payment invoice can be sent

Exhaustive accurate information concerning

Any cards and/or messages to add to the deli-

6.2.1. Depending on the chosen delivery method

the proposed delivery date is guaranteed except

Inaccurate and incomplete delivery address in-

6.2.2 Our carriers do not deliver on Saturdays,

The recipient being absent upon delivery.

quaranteed, subject to the company receiving:

resent prior to delivery.

the customer placing an order

and the price of the product.

92000 NANTERRE - FRANCE.

courts, and natural disasters.

to the customer on request.

the delivery contact details.

in the following cases:

Transporter strikes.

Sundays or public holidays.

Bad weather. Heatwaves in some regions

plied to this order.

he delivered

mate of these are given in the quote).

the given address when the recipient is absent

placed before November 30, 2024.

Republic, Denmark, Estonia, Finland, Germany, on which the products will be made available will Greece, Hungary, Ireland, Italy, Latvia, Luxembourg, Madeira, Malta, Netherlands, Poland, be confirmed with the customer provided the quote signed by said customer is returned to La Portugal, Romania, Slovakia, Slovenia, Spain, Maison du Chocolat on the 'sign by' date given by the Corporate Sales Team in said quote. In Non-EU: Andorra, Canada, Iceland, Liechtenthe event a multi-address order with more than

stein, Norway, Switzerland, United Kingdom,

La Maison du Chocolat delivers to the following

· EU: Austria. Belgium. Bulgaria. Cyprus. Czech

VII. Transfer of ownership-transfer of risk

6.3. Countries where delivery is possible

· France Monaco

- 71 Ownership of the products is only transferred. to the customer once the order has been deli vered to the recipient, subject to receipt of full
- 7.2. La Maison du Chocolat assumes responsibility for the risk of the products being lost or de-teriorating up until said products are delivered to the recipient, subject to the recipient's delivery address being precise, exact and complete. Consequently, the transfer of risk takes place once the recipient acknowledges receipt of the products within five (5) days of the first attemp-

81 Complaints and disputes shall always be handled with an open mind. Customers who take the trouble to explain disputes shall always be presumed to be acting in good faith and with integrity. 8.2. Upon receiving their products, customers are responsible for checking the delivery matches their order. Any damage must be recorded in precise, dated, and signed reservations, logged on the carrier's delivery slip.

- 8.3. Complaints must be filed within three (3) days of the order being received, and sent to La Maison du Chocolat's customer service team: -Either by mail: La Maison du Chocolat, Service Clients - 41, rue Paul Lescop - 92000 NANTERRE - FRANCE
- Or by email using the form in the 'Contact' sec-
- tion on the lamaison duchocolat fr website Or by calling +33(0)1 55 51 83 18 (Monday to Friday, 9am to 5pm). Once this window has closed, no claims will be considered.
- 8.4. Claims and complaints must be substantiated and accompanied by proof of the loss or damage suffered (waybill, photo of the package eceived, etc.). Once the complaint has been analyzed, and provided it is accepted by La Maison du Chocolat, the customer will be given the option of returning the product they initially ordered. at La Maison du Chocolat's expense.
- 8.5. If no amicable agreement can be reached, disputes relating to sales governed by these terms and conditions will be referred to the Commercial Court of Nanterre (France).
- In the event of a dispute, the customer will first need to contact LA MAISON DU CHOCOLAT's customer service team to see whether it can be resolved amicably. Should this prove fruitless, customers can use the mediation service offered by the CMAP (Centre de médiation et d'arbitrage de Paris) online: http://www.cmap.fr or by mail: CMAP (Service Médiation de la Consomm 39 avenue Franklin D. Roosevelt-75008 Paris. Cases referred to the CMAP are only admissible if
- they include: Your address, email and phone number as well as the full name and address of our company, along with a brief overview of the facts and evidence of any steps already taken.
- In step with the rules underpinning mediations, customers are reminded that a consumer dispute must first be submitted in writing to the LA MAISON DU CHOCOLAT's customer service team before any request for mediation can be made to the CMAP

The mediator cannot review disputes where the request is manifestly unfounded or abusive, or has been previously examined or is in the process of being examined by another mediator or by a court, or where the consumer has submitted their application to the mediator more than one vear after their written complaint to LA MAISON DU CHOCOLAT, or where the dispute does not fall within the mediator's field of competence. or where the consumer does not substantiate rectly with LA MAISON DU CHOCOLAT through a written complaint in line with the terms and conditions set out, if applicable, in the contract.

Products can only be returned when La Maison du Chocolat or the carrier is responsible for an unsatisfactory result (order preparation error, delivery error such as times or addresses not respected), defective delivery conditions, apparent defect or noncompliance of the delivered products.

9.1. All products that are returned must be the subject of a formal agreement between La Maison du Chocolat and the customer and returned within three (3) days of the agreement. Beyond this point, no returns are permitted.

9.2. Returns accepted by La Maison du Chocolat in the case of an apparent defect or non-compliance of the delivered products as noted by La Maison du Chocolat, shall result in the customer being eligible for a free replacement or a credit note in their favor, to the exclusion of any other indemnity or damages.

X. The right to access and rectify data

The customer has the right to access and rec tify any nominative data provided at the time of ordering by writing to La Maison du Chocolat, 41, rue Paul Lescop, Service Commercial Entreprises, 92000 NANTERRE (France). Provided the customer does not object, La Maison du Chocolat may use their email addresses to send them messages about La Maison du Chocolat pro-

La Maison du Chocolat reserves the right to modify the products presented in compositions where several objects and products are grouped in order to keep them stable and whole during transport, in strict compliance with their quality and price. Photographs are not contractually binding. La Maison du Chocolat is not responsible for delays or delivery being made impossible due to a case of force majeure as recognized by the law.

Our chocolates' BBD (best-before date) is specified beneath each box. To enjoy our chocolates at their hest we recommend you choose the delivery date closest to your consumption date. La Maison du Chocolat guarantees the quality and freshness of its products provided they are kept in a cool (between 57 and 64°F or 14 and 18°C) dry place away from the light and in their original packaging.

Under no circumstances is the customer permitted to resell products exclusively intended for their personal consumption or that of the person to whom the order was addressed, except with special authorization from La Maison

XIII. Personal data protection

In the context of the commercial relationship between them, each party (La Maison du Chocolat and the customer) is the recipient of the other party's personal data. Each of the parties is responsible for processing the personal data it collects and exchanges during the course of the commercial relationship. Both parties acknowledge the importance of processing personal data in compliance with the provisions of Regulation 2016/679 of April 27 2016 on protecting individuals with regard to the processing of personal data, on the free movement of such data and with national and European legal and regulatory provisions (GDPR). A party cannot be held liable for the other party failing to fulfil its obligations in its personal capacity. Personal data is intended to be used by the par-

ties, and is under no circumstances intended to be sold, given or rented to third parties, unless the data controller is required to do so by law or a court order. Data processed by La Maison du Chocolat is hosted in the European Union. This data is kept by La Maison du Chocolat for the duration of the commercial relationship and for the three years following the end of the commercial relationship for archiving purposes, with the exception of data that appears on our accounting documents (quotes, cancelled orders, delivery notes, invoices, etc.), for which the legal and fiscal retention period is 10 years. In terms of the data processed by the customer, the latter shall inform La Maison du Chocolat of where the data is stored and the length of time for which it is kept, at La Maison du Chocolat's request. Under the terms of Article 1204 of the French Civil Code, the parties undertake to ensure that their employees, managers, shareholders, and any subcontractors comply with all the foregoing obligations. The parties undertake to cooperate with the competent supervisory authority (the CNIL in France), and to provide it with any information it may request in



CONTACT

CORPORATE SALES TEAM

commercial@lamaisonduchocolat.com +33 (0)1 55 51 83 15



www.lamaisonduchocolat.com

#lamaisonduchocolat



BOUTIQUES

FAUBOURG SAINT-HONORÉ

225 rue du Faubourg Saint-Honoré Paris 8e

MADELEINE

8 boulevard de la Madeleine Paris 9e

FRANCOIS 1er 52 rue François 1er Paris 86

VICTOR HUGO

120 avenue Victor Hugo Paris 16e

19 rue de Sèvres

SÈVRES

Paris 6e

BRETAGNE 14 rue de Bretagne

Paris 3e

CARROUSEL DU LOUVRE

99 rue de Rivoli

Paris 1er

MONTPARNASSE

17 boulevard de Vaugirard

Paris 15e

SAINT LAZARE 1 cour de Rome

Paris 8e