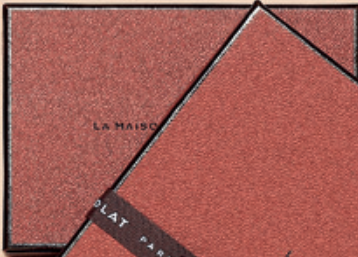




LA MAISON DU CHOCOLAT  
PARIS



2024

COLLECTION

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: negotiate 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.

# LIVING CRAFTSMANSHIP

CHOCOLATE-MAKING  
IS A LIVING, BREATHING ART.

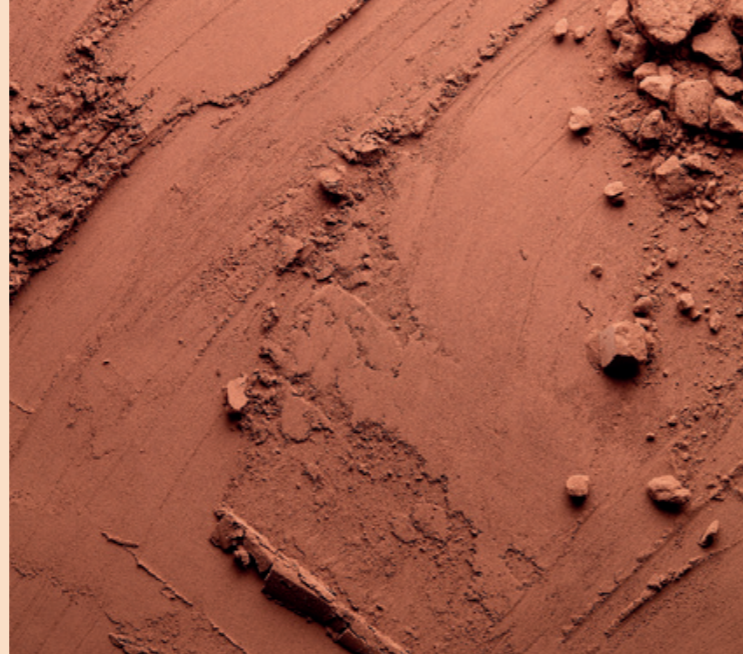
We take our roles **as artisans seriously**. Every day, we transform matter with **love, patience and rigour**, celebrating **the beauty and excellence of a gesture** repeated a hundred times. We choose **the finest cocoa origins** to reveal a fine, signature and balanced taste. Our Maison **is full 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

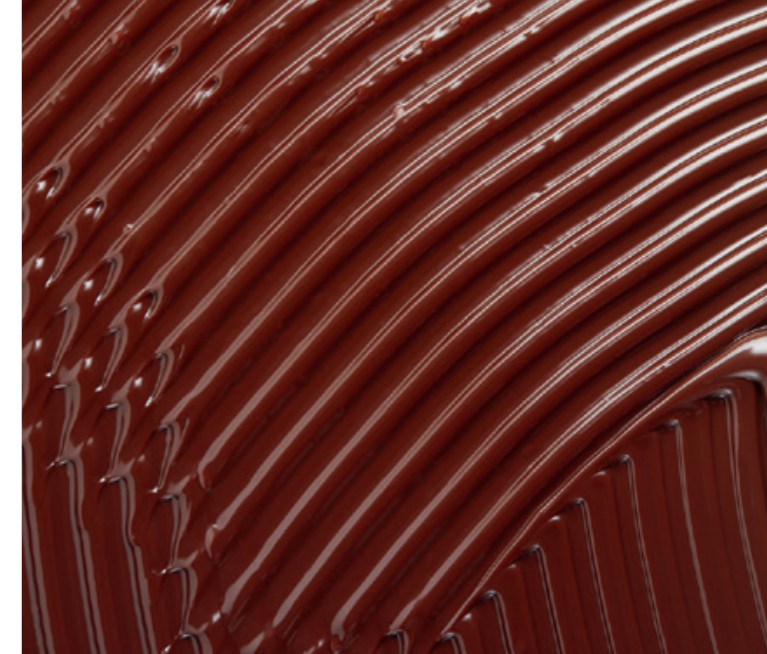
WE SELECT THE WORLD'S  
FINEST COCOAS, 100% TRACED  
WITH 90% TO THE PRODUCERS

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.



## CUSTOM-DESIGNED 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.*

## PERSONALIZED CHOCOLATES

Thank, celebrate, and announce with a mouthwatering chocolatey message.



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.*

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



### 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.*



**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

*\*Provided design feasibility is approved by our head of production.  
All personalized products are subject to approval by our Corporate Sales Team, with pricing available upon request.*



# MAISON

## 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

*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.*



# 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.**



### 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



### 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

*Our products are fragile. Please check their best-before date at the back of the catalog.  
 The assortment of truffles included in our boxes may sometimes differ, but the net weight will never change.  
 All our truffles are guaranteed alcohol-free, with the exception of the Fine Champagne truffles. Subject to availability at the time of ordering.*





# 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.



*Spring / Summer*

### 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.*

*Fall / Winter*

### 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*

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

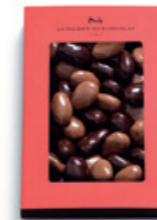




# TREATS

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

*Our products are fragile. Please check their best-before date at the back of the catalog. The assortment of our Treats included in our boxes may sometimes differ, but the net weight will never change. All our Sweet Treats are guaranteed alcohol-free. Subject to availability at the time of ordering.*



# 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

Case with 1 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

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

*Our products are fragile. Please check their best-before date at the back of the catalog. All our products are guaranteed alcohol-free. Subject to availability at the time of ordering.*



# 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



### BLANC FRISSONNANT

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



### NOISETTES DÉMENTES

Milk chocolate with whole caramelized hazelnuts.  
108g – €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



### TAPAGE NOISETTES

Dark chocolate on one side, milk chocolate studded with hazelnuts on the other.  
97g – €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.  
80g – €8.53 excl. VAT  
€9 incl. VAT



### GHANA CAPTIVANT 68%

Rounded and 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

*Our products are fragile. Please check their best-before date at the back of the catalog. All our bars are guaranteed alcohol-free. Subject to availability at the time of ordering.*



# 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

## 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



## 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



## 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

## 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



## 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.*

*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.*

# 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.



### CARACAS

Intense dark chocolate ganache.



### QUITO

Sweet, rounded dark chocolate ganache.



### BOHÈME

Mousse-like milk chocolate ganache.



### SYLVIA

Milk chocolate ganache.

## FLAVORED GANACHES



### ABYSSINIE

Dark chocolate ganache laced with a cold coffee infusion.



### GUAYAQUIL

Dark chocolate ganache with Bourbon vanilla.



### 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.



### NOIR DE CASSIS

Dark chocolate ganache with blackcurrant purée, infused with blackcurrant buds.



### SALVADOR

Dark chocolate ganache with raspberry purée.



### CAMELO

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.



### ANASTASIA

Smooth hazelnut-almond 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) |
|---|----------------|------------------------|------------------------|------|---------------|------------------------|
| <b>PAGES 8-9 – PERSONALIZATION</b>                            |                |                        |                        |      |               |                        |
| 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     |
| <b>PAGES 10-11 – MAISON ICONICS</b>                           |                |                        |                        |      |               |                        |
| 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     |
| <b>PAGES 12-13 – SIGNATURE PRALINÉS</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           | 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                                  | 296g           | 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 pieces                            | 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 3.3cm    |
| Twigs Gift Box, 20 pieces                                     | 155g           | 32.50                  | 39                     | 20%  | 8 to 54 days  | 19.9 x 12.1 x 3.3cm    |
| <b>PAGES 14-15 – SILKY TRUFFLES</b>                           |                |                        |                        |      |               |                        |
| 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    |
| <b>PAGES 16-17 – CHOCOLATE INNOVATIONS</b>                    |                |                        |                        |      |               |                        |
| 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    |
| <b>PAGES 18-19 – 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 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 21cm         |

|   | Net weight (g) | Price Excl. VAT (in €) | Price Incl. VAT (in €) | VAT  | Shelf Life    | Dimensions (L x w x h) |
|---|----------------|------------------------|------------------------|------|---------------|------------------------|
| <b>PAGES 20-21 – SNACK BREAK</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                   | 1.80                   | 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          |
| <b>PAGES 22-23 – UNHINGED AND EXPERT BARS</b> |                |                        |                        |      |               |                        |
| 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         |
| <b>PAGES 24-27 – EXCEPTIONAL GIFTS</b>        |                |                        |                        |      |               |                        |
| 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       |

*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 Truffles Gift Box.*



## 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 order.  
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 therefore 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 delivery.  
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 reason.  
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.

### III. Price

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 chocolate-based 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 delivery, 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 requirements.  
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 depending on the time of year, quantities ordered and any personalization required, ranging from two (2) working days to five (5) weeks. The actual date on which the products will be made available will be confirmed with the customer provided the quote signed by said customer is returned to La Maison du Chocolat on the 'sign by' date given by the Corporate Sales Team in said quote. In the event a multi-address order with more than 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 within five (5) working days before the dispatch date specified when the customer signed the quote. To ensure you remain fully satisfied with our service, we recommend end-of-year orders are placed before November 30, 2024.

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 the given address when the recipient is absent.

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 present prior to delivery.

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 the customer placing an order.

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 estimate of these are given in the quote).

La Maison du Chocolat cannot be held responsible for it being impossible to deliver an order due to an error in the delivery details, the recipient refusing to accept the goods as delivered, 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 and the price of the product.

6.1.3. PLEASE NOTE: Orders indicating a P.O. Box and/or French 'Cedex' address will not be accepted. Only orders to a physical delivery address can be delivered.

6.1.4. IN THE EVENT THE RECIPIENT OR A PERSON ABLE TO TAKE POSSESSION OF THE PRODUCTS IS ABSENT, THE CARRIER WILL, DEPENDING ON THE CHOSEN CARRIER, LEAVE NOTICE OF PASSAGE at the delivery address provided by the customer.

6.1.5. Our order preparation workshops are located at the following address:  
La Maison du Chocolat - 41, rue Paul Lescop - 92000 NANTERRE - FRANCE.

In exceptional circumstances, one of our Paris boutiques may be asked to prepare and dispatch the order, with the ensuing shipping costs applied to this order.

6.1.6 La Maison du Chocolat cannot be held responsible if the product is not delivered for the following reasons: force majeure as defined by the courts, and natural disasters.

6.2. Delivery times The delivery time specified on the final quote signed by the customer will be guaranteed, subject to the company receiving:  
· Payment. A down payment invoice can be sent to the customer on request.  
· Exhaustive, accurate information concerning the delivery contact details.  
· Any cards and/or messages to add to the delivery.

6.2.1. Depending on the chosen delivery method, the proposed delivery date is guaranteed except in the following cases:  
· Force majeure,  
· Transporter strikes,  
· Bad weather,  
· Heatwaves in some regions,  
· Inaccurate and incomplete delivery address information,  
The recipient being absent upon delivery.

6.2.2 Our carriers do not deliver on Saturdays, Sundays or public holidays.

6.3. Countries where delivery is possible  
La Maison du Chocolat delivers to the following countries:  
· France, Monaco  
· EU: Austria, Belgium, Bulgaria, Cyprus, Czech Republic, Denmark, Estonia, Finland, Germany, Greece, Hungary, Ireland, Italy, Latvia, Luxembourg, Madeira, Malta, Netherlands, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden.  
· Non-EU: Andorra, Canada, Iceland, Liechtenstein, Norway, Switzerland, United Kingdom.

### VII. Transfer of ownership-transfer of risk

7.1. Ownership of the products is only transferred to the customer once the order has been delivered to the recipient, subject to receipt of full payment.

7.2. La Maison du Chocolat assumes responsibility for the risk of the products being lost or deteriorating 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 attempted delivery.

### VIII. Claims - Disputes

8.1. 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' section on the lamaisonduchocolat.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 received, 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 Consommation) - 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 year 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 having previously tried to resolve their dispute directly with LA MAISON DU CHOCOLAT through a written complaint in line with the terms and conditions set out, if applicable, in the contract.

6.2.1. Depending on the chosen delivery method, the proposed delivery date is guaranteed except in the following cases:  
· Force majeure,  
· Transporter strikes,  
· Bad weather,  
· Heatwaves in some regions,  
· Inaccurate and incomplete delivery address information,  
The recipient being absent upon delivery.

6.2.2 Our carriers do not deliver on Saturdays, Sundays or public holidays.

### IX. Returns

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 rectify 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 products and services.

### Reservations

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.

### XI. Guarantees

Our chocolates' BBD (best-before date) is specified beneath each box. To enjoy our chocolates at their best, 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.

### XII. Unauthorized uses

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 du Chocolat.

### 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 parties, 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 this regard.



# 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 8<sup>e</sup>

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

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

**VICTOR HUGO**  
120 avenue Victor Hugo  
Paris 16<sup>e</sup>

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

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

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

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

**SAINTE LAZARE**  
1 cour de Rome  
Paris 8<sup>e</sup>