Chocolate Bonbons & Sweet Treats Catalog 2026-2027

VALRHONA

Let's imagine the best of chocolate®

Certified B Corporation

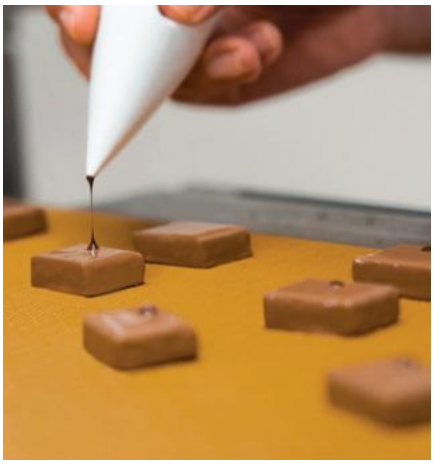
100 years of history

Valrhona: a passionate confectioner for 100 years

Valrhona's chocolate bonbons are made with **craftsmanship** that combines **skill** and **innovation**. Valrhona confectioners are passionate about their craft and they are continuing a **long tradition that prizes quality and excellence** from their base in the heart of the Rhône Valley in France.

Every last gesture and technique is important. By selecting and assembling the best ingredients, Valrhona confectioners carefully craft singular, authentic creations.

This intricate work, enabled by our cutting-edge chocolate expertise, demonstrates Valrhona's commitment to perfection.



Piped decoration



Decorating using hand tools



Adding ingredients

Ancestral, hand-crafted, and innovative expertise

1922

Expert confectionery-making

For 100 years, each chocolate bonbon and its decoration have been made in the Drôme region, in Tain-l'Hermitage to be precise. In most cases the work is done by hand to make **each piece unique**.

80

Operators & decorators

They work hard every day to create finely decorated chocolate bonbons.

100%

A creator of indulgent sensations

By using Valrhona chocolate as a source of inspiration, our chocolate bonbons' creative palette is constantly enriched with indulgent new sensations imbued with a sense of elegance and refinement.

Hand-crafted expertise

Our manufacturing processes

1 **MAKING THE INSIDE**



2 **SHAPING THE INSIDE**







3 **COATING THE BONBON**



Even more natural with just as much taste

Because our corporate mission has always been to **do good things with good food**, we're constantly striving to offer you the best possible products.

We're always working to **improve our products**, and now we are able to offer you an **indulgent and sustainable range**. For this we have chosen to use:

- Sunflower lecithin instead of soy lecithin, because we are committed to protecting the environment and offering you sustainable chocolate.
- Flavors and ingredients with coloring properties, such as spirulina extract, safflower, or beet.

AN INDULGENT YET REASONABLE CHOCOLATE BONBON



Natural pink color from beetroot

Ganache with blackcurrant purée

Promesse Cassis
Ref. 43012





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CUSTOMIZATION





NEW PRODUCTS

New products

Packaging to help you sell your chocolate bonbons

Available from September 1st, 2026

For the Promesses range

Explore our seasonal packaging designed for key moments in the year, such as Christmas and Valentine's Day.



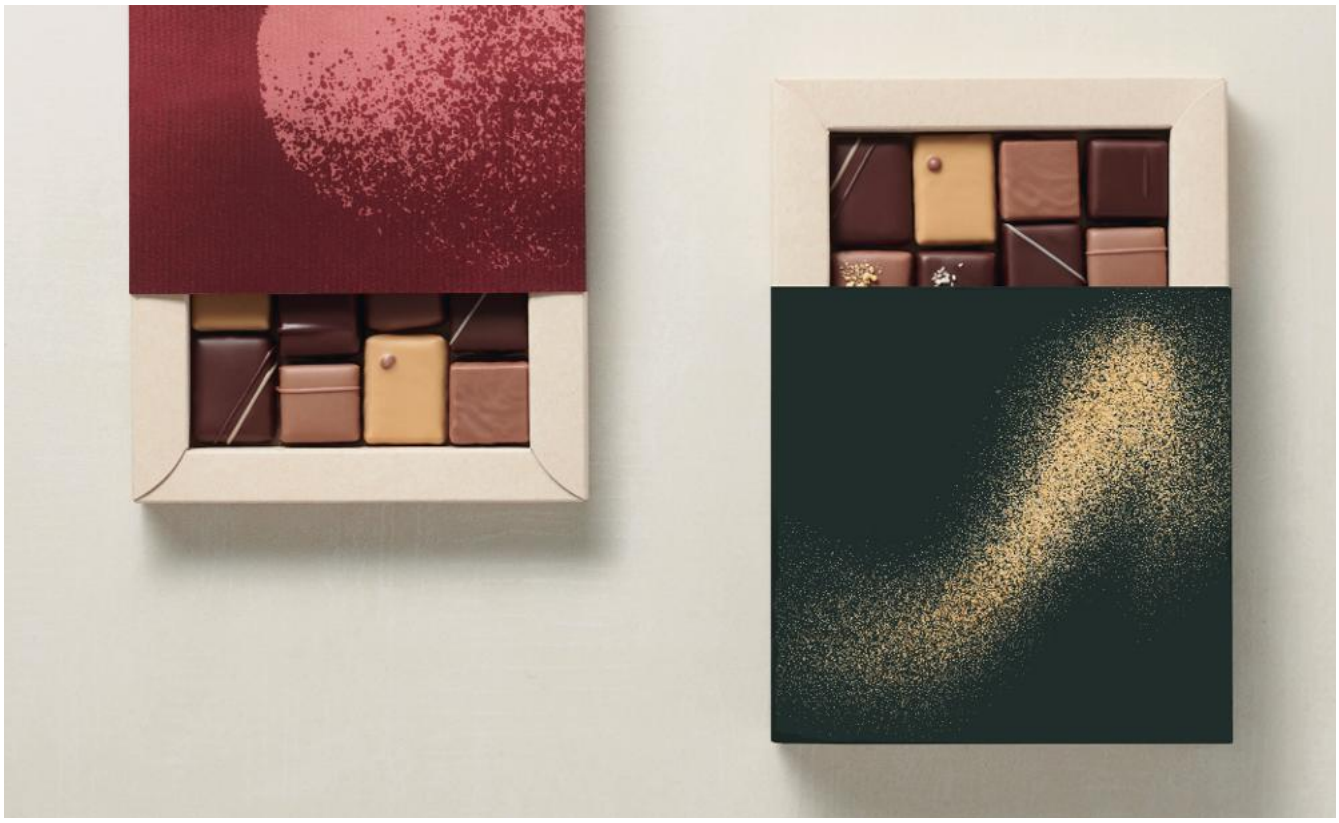
SMALL LOVE BOX

Ref. 56523
PACK OF 10 - 13.3 x 13.3 x 1.8cm
CAN CONTAIN APPROX. 14 CHOCOLATES



SMALL CHRISTMAS BOX

Ref. 56519
PACK OF 10 - 13.3 x 13.3 x 1.8cm
CAN CONTAIN APPROX. 14 CHOCOLATES



For the Sensations range

Create customized tasting boxes with chocolate bonbons from the Sensations range.



SENSATIONS BOX 4 CHOCOLATE BONBONS

Ref. 56320
PACK OF 10 - 6.5 × 6.5 × 2cm



SENSATIONS BOX 10 CHOCOLATE BONBONS

Ref. 56324
PACK OF 10 - 13.5 × 7 × 2cm



SENSATIONS BOX 16 CHOCOLATE BONBONS

Ref. 56323
PACK OF 10 - 13 × 12 × 2cm

For Choco'bar

Liven up your snack range with Choco'bars, a delicious on-the-go format for any time of day.



CHOCO'BAR RECTANGULAR BOX

Ref. 56318
PACK OF 30 - 3.4 × 2 × 9.5cm



CHOCO'BAR RECTANGULAR BOX FOR 2

Ref. 56319
PACK OF 30 - 6.4 × 2 × 9.5cm







PROMESSES

GANACHES **P.13**
PRALINÉS **P.14**
DOUBLE LAYERS **P.15**

Promesses



A PROMISE...

OF CHOCOLATE-MAKING EXCELLENCE

· Hand-poured ganaches, framed and guitar-cut using a hand-crafted process
· Fine pralinés prepared in our workshops to bring out nuts' rich flavors
· Delicate, meticulous decorations - ingredients are added by hand, including using fine, precise fork and cone strokes.

OF ABSOLUTE FINESSE

· Fine coating
· Sharp edges
· Weighs approx. 9g
· Refined and understated decorations

OF CLEAR AND IDENTIFIABLE TASTES

· Carefully selected ingredients
· Recipes that are constantly tasted and adjusted

OF EXPERIENCING VALRHONA'S EXCEPTIONAL CHOCOLATES AND PRALINÉS

· Ganaches made with cocoa beans from a single origin: Tulakalum 75%, Millot 74%, Hukambi 53%
· Original pralinés: almond and coconut, pecan, pistachio
· Norohy Madagascan vanilla

GANACHES

INDULGENT



43011
DARK

ARABICA COFFEE

DARK CHOCOLATE GANACHE INFUSED WITH ARABICA COFFEE



43645
MILK

VANILLA DOUCEUR

OPALYS 33% WHITE CHOCOLATE GANACHE INFUSED WITH MADAGASCAN BOURBON VANILLA



43176
DULCEY

CARAMÉLIA DULCEY

CARAMÉLIA 36% MILK CHOCOLATE GANACHE

FRUIT-FLAVORED



43012
DARK

BLACKCURRANT

DARK CHOCOLATE GANACHE WITH BURGUNDY BLACKCURRANT



43635
DARK

LIME

DARK CHOCOLATE GANACHE WITH LIME PURÉE



43149
MILK

CALAMANSI CITRUS

JIVARA 40% MILK CHOCOLATE AND CALAMANSI CITRUS GANACHE

PURE CHOCOLATE



42987
DARK

NOIR AMER

GUANAJA 70% DARK CHOCOLATE GANACHE



43065
DARK

VOYAGE MADAGASCAR

MILLOT 74% DARK CHOCOLATE GANACHE, made from single origin Madagascan cocoa beans (Ambanja district)



43066
DARK

DÉCOUVERTE BELIZE

TULAKALUM 75% DARK CHOCOLATE GANACHE, made with single origin Belizean cocoa beans (Cayo and Stann Creek)



42988
MILK

LACTÉE

JIVARA 40% MILK CHOCOLATE GANACHE



43092
MILK

ÉVASION BRÉSIL

HUKAMBI 53% CHOCOLATE GANACHE, made with single origin Brazilian cocoa beans (Southern Bahia)

PRALINÉS

SMOOTH



43083
DARK

ALMOND
70% ALMOND PRALINÉ



43093
MILK

HAZELNUT
66% HAZELNUT PRALINÉ



43138
MILK

PECAN
50% PECAN PRALINÉ



43177
DULCEY

HAZELNUT
60% HAZELNUT PRALINÉ

TEXTURED



56322
DARK

ALMOND & BUCKWHEAT
70% ALMOND PRALINÉ
AND BUCKWHEAT PIECES



53936
DARK

GIANDUJA & BISCUIT
MILK GIANDUJA PAIRED WITH
A CRUNCHY PUFFED BISCUIT



53607
MILK

ALMOND & CORN
70% ALMOND PRALINÉ AND
TOASTED CORN CHIPS



53930
MILK

CRISPY
50% ALMOND AND
HAZELNUT PRALINÉ AND
CRISPY WAFER PIECES



43621
MILK

ALMOND & COCONUT
55% ALMOND AND
COCONUT PRALINÉ



46213
MILK

PISTACHIO
42% PISTACHIO PRALINÉ

New decoration

DOUBLE LAYERS



53606
DARK

CITRUS & COFFEE

ARABICA COFFEE-INFUSED DARK CHOCOLATE GANACHE PAIRED WITH A CITRUS FRUIT PASTE



56321
DARK

TONKA & CHERRY

DARK CHOCOLATE AND TONKA BEAN GANACHE PAIRED WITH A SOUR CHERRY PASTE



43343
DARK

RASPBERRY

MANJARI 64% DARK CHOCOLATE GANACHE PAIRED WITH A RASPBERRY PASTE



43301
MILK

GIANDUJA & PASSION FRUIT

JIVARA 40% MILK CHOCOLATE AND PASSION FRUIT GANACHE, PAIRED WITH AN INDULGENT GIANDUJA



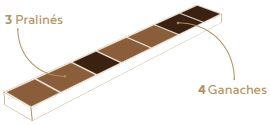
SEE ALL OUR PACKAGING ON P. 52-55

Pack your Promesses to suit your needs.



TRAY

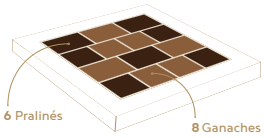
Ref. 42891 - PACK OF 10 - 20 X 3.4 X 1.8cm
CAN CONTAIN APPROX. 7 CHOCOLATES





SMALL GIFT BOX

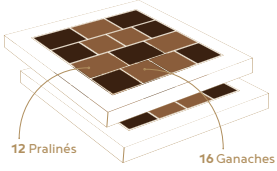
Ref. 43372 - PACK OF 10 - 13.3 X 13.3 X 1.8cm
CAN CONTAIN APPROX. 14 CHOCOLATES





LARGE BOX

Ref. 43371 - PACK OF 10 - 13.3 X 13.3 X 3.5cm
CAN CONTAIN APPROX. 28 CHOCOLATES



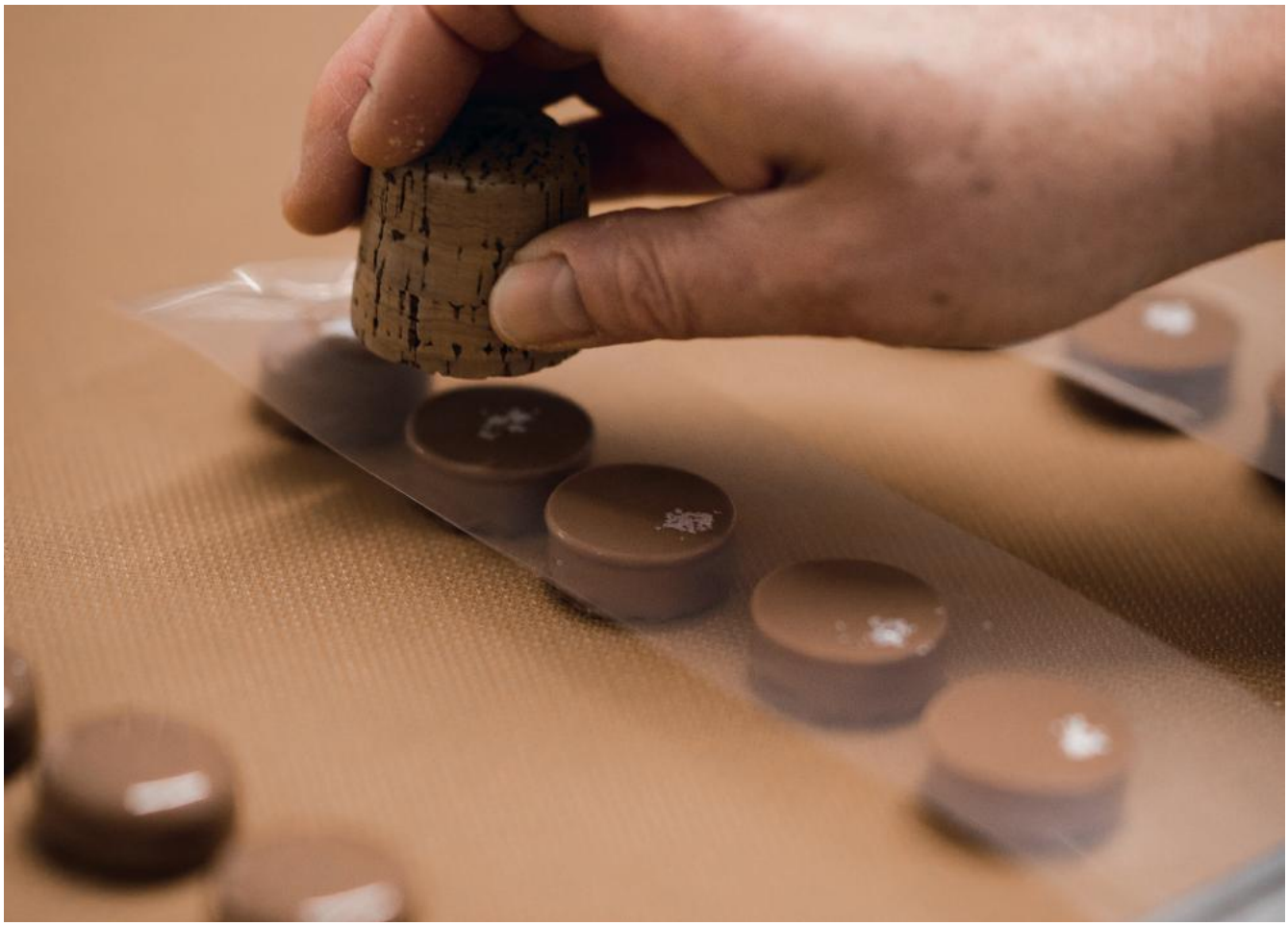




SENSATIONS

ESSENTIAL CHOCOLATES **P.19**
CREATIVES **P.24**

Sensations



SENSATIONS...

ORIGINAL & VARIED SHAPES

Thanks to the confectionery-making technique, discover a wide choice of chocolate bonbons, with different shapes and decorations.

A FULL RANGE

Choose from a wide selection of bonbons with ganache or praliné interiors, classic, or more elaborate recipes, combining original tastes and textures.

OPTIMUM SHELF LIFE

A range with a longer shelf life (under the right conditions) to ensure that organoleptic qualities are maintained.

Essential chocolates

GANACHES

PURE CHOCOLATE GANACHES



33605
DARK

ABINAO

ABINAO 85% DARK CHOCOLATE GANACHE



33658
DARK

GUANAJA AMER

GUANAJA 70% DARK CHOCOLATE GANACHE



33626
DARK

CARAÏBE

CARAÏBE 66% DARK CHOCOLATE GANACHE



33601
DARK

CARAÏBE TRUFFLE

CARAÏBE 66% DARK CHOCOLATE GANACHE



33185
DARK

PALET OR

GUANAJA 70% DARK CHOCOLATE GANACHE



33627
MILK

JIVARA ALIZÉ

JIVARA 40% MILK CHOCOLATE GANACHE



33405
MILK

PALET ARGENT

DARK AND MILK CHOCOLATE GANACHE

SINGLE ORIGIN GANACHES*



33604
DARK

MANJARI

MANJARI 64% DARK CHOCOLATE GANACHE, made from single origin Madagascan cocoa beans* (Ambanja district)

Fruity, tangy & berries



33630
DARK

MACAÉ

MACAÉ 62% DARK CHOCOLATE GANACHE, made with single origin Brazilian cocoa beans* Southern Bahia

Fruity, toasted nuts & black tea

SINGLE ORIGIN*

Are you looking for a chocolate that is full of character, capturing all the flavor of one or more terroirs? Then make sure you check out the chocolates in our Cocoa Library. They are all made using cocoa we have personally selected from the finest plantations.

The cocoa beans used for the ganache in these exceptional chocolates can come from:

- a single origin, for a characteristic flavor only found in its home country, in the case of our single origin chocolates*

www.valrhona.com

*Single origin cocoa beans Available from 09/14/2026 to 12/31/2026 Discontinued at end of Christmas 2026

Essential chocolates

GANACHES

FRUIT-FLAVORED



33406
DARK

BLACKCURRANT

BLACKCURRANT PURÉE GANACHE



33412
DARK

PEAR

PEAR-FLAVORED GANACHE



33411
DARK

APRICOT CARAFRUTTI

MILK CHOCOLATE GANACHE WITH CARAMELIZED APRICOT PURÉE



56302
MILK

COCONUT CARAFRUTTI

MILK CHOCOLATE GANACHE WITH CARAMELIZED COCONUT PURÉE



33801
DULCEY

BANANA & PASSION FRUIT

BANANA AND PASSION FRUIT GANACHE



33600
WHITE

IVOIRE & BLACKCURRANT

BLACKCURRANT PURÉE GANACHE

SAMPLE KIT

Enjoy all our classics in a kit containing 160 pieces.

* Packaging suitable for the following products:

Code: 20229

Composition:
Palet Or (40)
Palet Argent (40)
Salted Caramel Milk (40)
Intense Ivoire Praliné (40)

INDULGENT



33409
DARK

SALTED CARAMEL

SALTED CARAMEL GANACHE



33897
DARK

BLACK COFFEE

COFFEE GANACHE



33701
DARK

MOKA

ETHIOPIAN MOKA
COFFEE GANACHE



33700
DARK

JASMINE TEA

GANACHE INFUSED WITH
JASMINE-FLAVORED
CHINESE GREEN TEA



33744
DARK

ESPELETTE PEPPER

CHOCOLATE GANACHE
COMBINED WITH
WARM NOTES OF
ESPELETTE PEPPER



33402
DARK

CHAPKA

DARK CHOCOLATE
GANACHE



33599
DARK

STRONG MINT

MINT FLAVORED
GANACHE



33415
MILK

SALTED CARAMEL

SALTED CARAMEL
GANACHE



33413
MILK

CHAPKA

MILK CHOCOLATE
GANACHE



33689
MILK

VANILLA

GANACHE FLAVORED WITH
VANILLA EXTRACT



33619
MILK

SWEET ALMOND

ALMOND-FLAVORED
DARK CHOCOLATE & MILK
CHOCOLATE GANACHE



33840
WHITE

COFFEE & CREAM

COFFEE GANACHE



33957
WHITE

COGNAC

COGNAC GANACHE
FLAVORED WITH
BITTER ORANGE

Contains alcohol

Essential chocolates

PRALINÉS

THE CLASSICS



33296
DARK

INTENSE

INTENSE ALMOND & HAZELNUT PRALINÉ



33303
DARK

DOUCEUR

ALMOND & HAZELNUT PRALINÉ



33301
DARK

55% HAZELNUT

PRALINÉ WITH 55% ITALIAN HAZELNUTS %



33180
DARK

MALAKOFF

ALMOND & HAZELNUT PRALINÉ



33666
DARK

GRETA

ALMOND & HAZELNUT PRALINÉ



33237
MILK

MALAKOFF

ALMOND & HAZELNUT PRALINÉ



33669
MILK

GRETA

ALMOND & HAZELNUT PRALINÉ



33311
MILK

INTENSE

INTENSE ALMOND & HAZELNUT PRALINÉ



33401
WHITE

INTENSE IVOIRE

INTENSE ALMOND & HAZELNUT PRALINÉ



33433
WHITE

IVOIRE SQUARE

ALMOND PRALINÉ



33515
WHITE

IVOIRE 60% ALMOND & HAZELNUT PRALINÉ

ALMOND & HAZELNUT PRALINÉ

INDULGENT CHOCOLATES



33367
DARK

DARK PRALIFEUILLETÉ

ALMOND PRALINÉ WITH CRÊPE WAFER PIECES



33312
DARK

CRUNCHY

INTENSE ALMOND & HAZELNUT PRALINÉ WITH CRISPY CEREAL PIECES



33298
DARK

PRALICOCO

ALMOND AND COCONUT PRALINÉ



43342
DARK

ARWEN

MILK GIANDUJA AND BRETON-STYLE BISCUIT PIECES



33358
MILK

MILK PRALIFEUILLETÉ

ALMOND PRALINÉ WITH CRÊPE WAFER PIECES



33283
MILK

NOUGATINE

INTENSE ALMOND PRALINÉ WITH CRUNCHY NOUGATINE PIECES



33567
MILK

TONKA

ALMOND & HAZELNUT PRALINÉ WITH TONKA BEANS



33278
MILK

CITRUS GIANDUJA

LEMON-FLAVORED MILK GIANDUJA



33236
MILK



33525
DULCEY



34055
WHITE

RINETTE

HAZELNUT AND ALMOND PIECES PRALINÉ

LA RINETTE, A HISTORIC CHOCOLATE BONBON

1948
Valrhona's first iconic product, the Rinette chocolate bonbon, remains just as relevant as it ever was. In fact, it's still made by hand. It shares its name with Albert Gonnet's daughter, Catherine (or Rinette for short).

Creative chocolates

GRANITÉS



33702
DARK

BERRY & VIOLET GRANITÉ

REDCURRANT AND BLACKCURRANT PURÉE GANACHE FLAVORED WITH VIOLET



33872
DARK

COCOA NIB GRANITÉ

DARK CHOCOLATE GANACHE INFUSED WITH COCOA NIBS



56098
DARK

RASPBERRY & LYCHEE GRANITÉ

RASPBERRY AND LYCHEE PURÉE GANACHE



33927
MILK

NUTTY PRALINÉ GRANITÉ

ALMOND & HAZELNUT PRALINÉ



33928
MILK

PASSION FRUIT GRANITÉ

PASSION FRUIT PURÉE GANACHE

Shine a light on your decorations

Talk about all the different decoration techniques used for chocolate bonbons to shine a spotlight on chocolate-making techniques and expert skills.



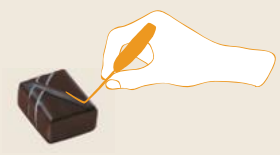
Added ingredients

Nuts, candied orange, etc.



Piped decoration

Creating textured patterns



Fork decoration

Creating ridged effects in the chocolate



Transfer paper decoration

Using transparent film to transfer a decoration onto the bonbon

PETITS DÉLICES



44761
DARK

CHOCOLATE TART

DARK CHOCOLATE GANACHE SPRINKLED WITH CRUNCHY PIECES



33524
DARK

CRÈME CARAMEL

VANILLA-FLAVORED CARAMEL GANACHE



33865
MILK

TIRAMISU

TIRAMISU-FLAVORED IVOIRE CHOCOLATE GANACHE



44572
MILK

RASPBERRY CRUMBLE

RASPBERRY PURÉE GANACHE SPRINKLED WITH SHORTBREAD PIECES



33693
MILK

TARTE TATIN

VANILLA-FLAVORED CARAMELIZED APPLE PURÉE GANACHE



33688
DULCEY

CINNAMON & PEAR TART

CINNAMON-FLAVORED PEAR PURÉE GANACHE



33716
WHITE

MILLEFEUILLE

VANILLA-FLAVORED GANACHE ON A GIANDUJA MILK CHOCOLATE AND CRISPY WAFER BASE





FESTIVE CHOCOLATES

TRUFFLES **P.28**

ESPRITS DE NOËL **P.30**

SCINTILLANTES **P.31**

NUTS & CANDIED FRUIT **P.32**

FRUIT PASTES **P.33**

LIQUEURS **P.34**

HEARTS **P.35**

ASSORTMENTS **P.36**

Truffles



33910
DARK

GUANAJA

GUANAJA 70% DARK CHOCOLATE GANACHE



33852
DULCEY

DULCEY PRALINÉ

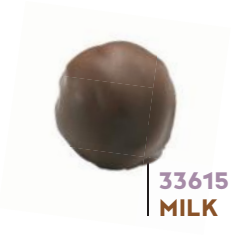
70% ALMOND PRALINÉ



33850
DARK

CROUSTIPRALINÉ

NUTTY ALMOND & HAZELNUT PRALINÉ WITH CRISPY CEREAL PIECES



33615
MILK

TANARIVA & CARAMEL

CARAMEL AND TANARIVA 33% MILK CHOCOLATE GANACHE



34256
DARK

GUANAJA & ORANGE

GUANAJA 70% DARK CHOCOLATE GANACHE WITH ORANGE



33797
DARK

RUM & COCONUT

RUM-FLAVORED GANACHE

SEE OUR CARAÏBE TRUFFLE ON P. 19 WITH PURE CHOCOLATE GANACHES

Valrhona's Caraïbe Truffle is a celebration of this bonbon's original shape, dating back to when it was invented in 1895. Its authentic form reflects the history and tradition of French chocolate. The ganache gives it a soft, creamy feel.



33601
DARK

CARAÏBE TRUFFLE

CARAÏBE 66% DARK CHOCOLATE GANACHE

SEE ALL OUR PACKAGING ON P. 52-55

Choose sophisticated packaging for your truffles.



BOX OF 6 CHOCOLATE TRUFFLES

Ref. 45808 - PACK OF 10 - 22 × 6 × 3cm
CAN HOLD 6 TRUFFLES

Available from 09/14/2026 to 12/31/2026

Contains alcohol



Esprits de Noël



11206
DARK

CARAÏBE

CARAÏBE 66% DARK CHOCOLATE



12013
MILK

CARAMÉLIA

CARAMÉLIA 36% MILK CHOCOLATE



11207
DULCEY

DULCEY

BLOND DULCEY 35%



13008
WHITE

IVOIRE

IVOIRE 35% WHITE CHOCOLATE

Esprits de Noël specifications: Height: 3.5 to 4cm / Width: 3 to 3.5cm / Depth: 8mm / Unit weight: 5g
Assortment of 5 shapes: star, snowman, gingerbread man, Christmas tree, bauble

SEE ALL OUR PACKAGING ON P. 52-55

Package your Fantaisies and Esprits de Noël in our special new mini-format boxes.



INDULGENCE BOX

Ref. 52789 - PACK OF 10
14 × 5.2 × 5.2cm
CAN CONTAIN 200G
OF AMANDAS, AVELINAS
& CARAMÉLIA CORN
OR 180G OF ESPRITS DE NOËL



FESTIVE INDULGENCE BOX

Ref. 52792 - PACK OF 10
14 × 5.2 × 5.2cm
CAN CONTAIN APPROX. 200G
OF AMANDAS, AVELINAS
& CARAMÉLIA CORN
OR 180G OF ESPRITS DE NOËL



MINI INDULGENCE BOX

Ref. 52790 - PACK OF 10
11 × 4.5 × .5cm
CAN CONTAIN 120G
OF AMANDAS, AVELINAS
& CARAMÉLIA CORN
OR 100G OF ESPRITS DE NOËL

Available from 09/14/2026 to 12/31/2026

Scintillantes



DARK

CARAÏBE

CARAÏBE 66% DARK CHOCOLATE GANACHE



MILK

JIVARA

JIVARA 40% MILK CHOCOLATE GANACHE



DARK

PRALIFEUILLETÉ

ALMOND & HAZELNUT PRALINÉ AND CRUNCHY WAFER PIECES



MILK

PRALINÉ

ALMOND & HAZELNUT PRALINÉ



MILK

ALMOND

ALMOND-FLAVORED DARK CHOCOLATE & MILK CHOCOLATE GANACHE



WHITE

CASSIS IVOIRE

BLACKCURRANT PURÉE GANACHE

5KG ASSORTMENT OF SCINTILLANTES

CHOCOLATES FILLED WITH GANACHE AND PRALINÉ WRAPPED IN FESTIVE "PAPILLOTE" STYLE

11504



DARK



MILK



WHITE



FESTIVE CHOCOLATES

Available from 10/26/2026 to 12/31/2026

Nuts & Candied Fruit



33181
DARK



33368
MILK



33359
DULCEY

MEDITERRANEAN

A DARK, MILK, OR DULCEY CHOCOLATE ROUND WITH ORANGE PEEL, APRICOT, HAZELNUT, AND PISTACHIO



33297
DARK

BRIN D'AMANDE

50% ALMOND PASTE



33281
DARK

NOUGAT

NOUGAT



33177
DARK

ORANGETTE

SLIVERS OF CANDIED ORANGE PEEL



33299
DARK

GINGEMBRETTE

SLIVERS OF CANDIED GINGER

Fruit Pastes

FRUIT PASTE ASSORTMENT - 6 VARIETIES

19826

A FRESH, TANGY FRUIT FLAVOR COATED WITH A FINE LAYER OF WHITE SUGAR

Soft texture

192 pieces



BURGUNDY BLACKCURRANT

32 pieces



NORMANDY RASPBERRY

32 pieces



DRÔME VINE-GROWN PEACH

32 pieces



DRÔME APRICOT

32 pieces



LORRAINE MIRABELLE PLUM

32 pieces



CORSICAN LEMON

32 pieces

EXCEPTIONAL TASTE & 100% NATURAL COLORS

Fruit from specific origins (Corsica, Drôme, Normandy) and PGI for Mirabelle de Lorraine**

***Protected Geographical Indication*

Recipes made from fresh fruit

No artificial flavors

No artificial colors

NEW PRODUCTS

SEE ALL OUR PACKAGING ON P. 52-55



SENSATIONS BOX
10 CHOCOLATE BONBONS

Ref. 56324 - PACK OF 10 - 13.5 × 7 × 2cm
CAN CONTAIN 15 FRUIT PASTES

Liqueurs

CONFISEURS



33238
DARK

RASPBERRY

RASPBERRY EAU-DE-VIE (60%)



487
DARK

PEAR

WILLIAMS PEAR EAU-DE-VIE (45%)



481
DARK

CHARTREUSE®

GREEN CHARTREUSE® (70%)



381
DARK

CERISE & KIRSCH

A CHERRY, KIRSCH (50%) AND A MELTING TEXTURE

CHARDONS



33475

MIRABELLE PLUM

AGED MIRABELLE EAU-DE-VIE (60%)



33635

DULCEY, WHISKY & COFFEE

WHISKEY (60%) AND COFFEE EXTRACT



33474

RASPBERRY

RASPBERRY EAU-DE-VIE (60%)



33239

PEAR

WILLIAMS PEAR EAU-DE-VIE (45%)



50931

ASSORTED CHARDONS

2KG ASSORTMENT: MIRABELLE PLUM; DULCEY, WHISKY & COFFEE; RASPBERRY



33802

BLUE PRALINÉ

HAZELNUT PRALINÉ AND CARAMELIZED ALMOND PIECES

SUGGESTION: AN ALCOHOL-FREE VERSION

And for those who don't like alcohol? Don't forget the PRALINÉ Chardons!

TAKE A LOOK AT OUR ASSORTMENT RECOMMENDATIONS ON PAGES 36-37

Contains alcohol

Available from 09/14/2026 to 12/31/2026

Hearts



33786
DARK

RASPBERRY

RASPBERRY PURÉE GANACHE



33746
MILK

PASSION FRUIT

PASSION FRUIT GANACHE



33498
WHITE

VANILLA

VANILLA GANACHE



33624
DARK

MANJARI

MANJARI 64% DARK CHOCOLATE GANACHE



33614
MILK

JIVARA

JIVARA 40% MILK CHOCOLATE GANACHE



SEE ALL OUR PACKAGING ON P. 52-55

Package your hearts in beautiful style with this timeless, contemporary gift box.

LOVEHEART BOX

Ref. 28098 - PACK OF 25 - 15 × 15 × 3.7cm
CAN CONTAIN 9 HEARTS

TAKE A LOOK AT OUR ASSORTMENT RECOMMENDATIONS ON PAGES 36-37

Our Pre-Made

20KG ASSORTMENT
*10 products to choose from**
Discount: 8% net - CODE 44174

32KG ASSORTMENT
*16 products to choose from**
Discount: 15% net - CODE 44175

PRALINÉS



33298
DARK
PRALICOCO



33301
DARK
55% HAZELNUT



33236
MILK
RINETTE



33367
DARK
PRALIFEUILLETÉ



33237
MILK
MALAKOFF

20KG ASSORTMENT
+



33296
DARK
INTENSE



33278
MILK
CITRUS GIANDUJA



33927
MILK
NUTTY PRALINÉ GRANITÉ

GANACHES



33185
DARK
PALET OR



33415
MILK
SALTED CARAMEL



33840
WHITE
CAFÉ CRÈME



33689
MILK
VANILLA



33604
DARK
MANJARI



33411
DARK
CARAFRUTTI APRICOT

OTHER



33177
DARK
ORANGETTE



33368
MILK
MEDITERRANEAN

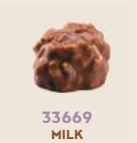
* Choose from Sensations, Truffles (p.28), Nuts & candied fruit (p.32), Liqueurs (p.34) and Hearts (p.35)
Packaging: 2kg box

Assortments

48KG ASSORTMENT
*24 products to choose from**
Discount: 20% net - CODE 44176

32KG ASSORTMENT
+


33666
DARK
GRETA


33669
MILK
GRETA


33312
DARK
CRUNCHY


44761
DARK
CHOCOLATE TART


33627
MILK
JIVARA ALIZÉ


33600
WHITE
IVOIRE & BLACKCURRANT


33413
MILK
CHAPKA


33281
DARK
NOUGAT

120KG ASSORTMENT
*60 products to choose from**
Discount: 26% net - CODE 44177

48KG ASSORTMENT
+

MILK RINETTE, DARK PRALIFEUILLETE, MILK GRETA, DARK GRETA


33180
DARK
MALAKOFF


33358
MILK
PRALIFEUILLETÉ x2


34055
WHITE
RINETTE


33716
WHITE
MILLEFEUILLE


33283
MILK
NOUGATINE


33515
WHITE
ALMOND & HAZELNUT IVOIRE 60%


33525
DULCEY
RINETTE

+

SALTED BUTTER CARAMEL MILK, JIVARA ALIZÉ, PALET OR


33658
DARK
BITTER GUANAJA


33409
DARK
SALTED CARAMEL x2


33405
MILK
PALET ARGENT x2


44572
MILK
RASPBERRY CRUMBLE


56302
MILK
COCONUT CARAFRUTTI


33897
DARK
BLACK COFFEE


33406
DARK
CASSIS


33619
MILK
SWEET ALMOND


33865
MILK
TIRAMISU


33402
DARK
CHAPKA


33872
DARK
GRANITA NIBS


33928
MILK
PASSION FRUIT GRANITÉ


33801
DULCEY
BANANA & PASSION FRUIT

+

ORANGETTE


43342
DARK
ARWEN


33299
DARK
GINGEMBRETTE


33181
DARK
MEDITERRANEAN


33297
DARK
BRIN D'AMANDE


33359
DULCEY
MEDITERRANEAN





NIBBLES

CHOCO'BARS **P.40**
BARS **P.41**
FANTAISIES **P.42**

Choco'Bars



43341
DARK

DARK BAR'BIGOUDINE

MILK GIANDUJA AND BRETON-STYLE BISCUIT PIECES



33523
DARK

BAR'CARAMEL

SALTED CARAMEL GANACHE



33462
DARK

BAR'ROC NOIR

INTENSE ALMOND & HAZELNUT PRALINÉ



33644
MILK

BAR'JIVARA

JIVARA 40% MILK CHOCOLATE GANACHE



33360
MILK

MILK BAR'BIGOUDINE

ALMOND PRALINÉ WITH CRÊPE WAFER PIECES



33720
MILK

MILK BAR'ROC

GIANDUJA



33520
MILK

CROUSTI BAR'LAIT

MILK GIANDUJA WITH CRISPY CEREAL PIECES



33869
WHITE

CROUSTI BAR'IVOIRE

GIANDUJA AND CRISPY CEREAL

Bar specifications:

Unit weight: approx. 35g

Unit size: approx. 8.5 × 2.5 × 1.5cm

Box of 36:

NEW PRODUCTS

SEE ALL OUR PACKAGING ON P. 52-55



CHOCO'BAR RECTANGULAR BOX

Ref. 56318

PACK OF 30
3.4 × 2 × 9.5CM



CHOCO'BAR RECTANGULAR BOX FOR 2

Ref. 56319

PACK OF 30
6.4 × 2 × 9.5CM

Bars

CUSTOMIZABLE PRODUCT

ABINAO 85%

33628
DARK

BITTER AND WOODY

Sugar 14% Fat 48%

CARAÏBE 66%

33602
DARK

SWEET AND TOASTED SPICES

Sugar 33% Fat 40%

MANJARI 64%

33620
DARK

Single origin Madagascan cocoa beans* (Ambanja district)

FRUITY & TANGY

Sugar 35% Fat 39%

TANARIVA 33%

33629
MILK

Single origin Madagascan cocoa beans* (Ambanja district)

INDULGENT AND CARAMELIZED

Sugar 37% Fat 36%

Bar specifications:

Box of 20

Unit weight: 100g



* Single origin cocoa beans

Fantaisies

NUTS



33841
DARK

DARK AVELINAS

ROASTED HAZELNUTS



33836
MILK

MILK AVELINAS

ROASTED HAZELNUTS



33833
DULCEY

DULCEY AVELINAS

ROASTED HAZELNUTS



33844
WHITE

IVOIRE AVELINAS

ROASTED HAZELNUTS



33835
DARK

DARK AMANDAS

ROASTED ALMONDS



33831
MILK

MILK AMANDAS

ROASTED ALMONDS



33824
DULCEY

DULCEY AMANDAS

ROASTED ALMONDS



11705
WHITE

IVOIRE AMANDAS

ROASTED ALMONDS



33279

"GIANDUJA-STYLE" COCOA AMANDAS

ROASTED ALMONDS



33280

"GIANDUJA-STYLE" CONFECTIONER'S SUGAR AMANDAS

ROASTED ALMONDS

AVELINAS AND AMANDAS

Discover our selection of almonds from Spain and hazelnuts from Italy, delicately roasted and finely coated with chocolate.



CROUSTIBILLES



33853
DARK

DARK

CRISPY CEREAL PIECES



33849
MILK

CARAMÉLIA

CRISPY CEREAL PIECES



33846
DULCEY

DULCEY

CRISPY CEREAL PIECES



26690
RASPBERRY

RASPBERRY INSPIRATION

CRISPY CEREAL PIECES

INDULGENT CHOCOLATES



33775
DARK

MINI ORANGETTES

CUBED CANDIED ORANGE PEEL



33784
DARK

CHOCOLATE COFFEE BEANS

COFFEE FLAVORED DARK CHOCOLATE MOLDED INTO COFFEE BEAN SHAPES



51473
MILK

CARAMÉLIA CORN

SALTED TOASTED CORN

Salted, toasted corn kernels coated with Caramélia chocolate

GALETS



8188
DARK

DARK GALET

ROASTED ALMONDS



8187
MILK

MILK GALET

ROASTED ALMONDS

SEE ALL OUR PACKAGING ON P. 52-55

Check out two new boxes for Fantaisies:



INDULGENCE BOX

Ref. 52789 – PACK OF 10
14 × 5.2 × 5.2cm
CAN CONTAIN 200G
OF AMANDAS, AVELINAS
& CARAMÉLIA CORN



MINI INDULGENCE BOX

Ref. 52790 – PACK OF 10
11 × 4.5 × 4.5cm
CAN CONTAIN 120G
OF AMANDAS, AVELINAS
& CARAMÉLIA CORN





Our sales tips

Remember the power of impulse buys!

Millions of people do it all around the world. It is a habit in its own right among shoppers who are always looking for new discoveries and innovations. Chocolate is the number-one impulse treat. Don't miss out on the major new trend for **snacks!**

The Nibbles range offers a perfect way to tempt your customers to an impulse purchase and encourage extra sales.

Showcase your packaging

For Fantaisies

Ref. 52789



For bars

Ref. 68318 for 1 bar
Ref. 56319 for 2 bars



Offer an activity

Exclusive deals with our Choco'Bars

- Classic:
1 bar +
1 drink



- Indulgent:
2 bars +
1 hot drink



- Chocolatey:
1 bar +
1 hot chocolate



Give your customers the chance to taste the products



Give your sales staff a narrative they can use to talk about products

Fantasies:

- A variety of chocolate-coated nuts or cereals (dark, milk, Dulcey, white)

- An ideal snack format

Quality nuts:

Almonds from Spain and hazelnuts from Italy, delicately roasted and finely coated with chocolate

Choco'Bar:

- A generous and indulgent snack

- A variety of recipes for gourmets and explorers: "35 grams of pure pleasure"

Promote as an impulse buy, for additional sales at low prices.

Choco'bar rectangular boxes come in two formats that can hold one or two bars and are perfect for showcasing these products.


VALRHONA
Caraïbe
CHOCOLAT NOIR
DARK CHOCOLATE
66%
CACAO
VALRHONA



CHOCOLATES TO ENJOY WITH COFFEE

SECRETS & LINGOTS **P.48**
CARRÉS, ÉCLATS, INSTANTS **P.49**

Chocolates to enjoy with coffee

SECRETS



33742
MILK

GIANDUJA-STYLE

MILK AND CRÊPE WAFER PIECES



33566
MILK

50% ALMOND & HAZELNUT PRALINÉ



33564
DARK

ARABICA COFFEE

DARK CHOCOLATE GANACHE INFUSED WITH ARABICA COFFEE BEANS



33565
MILK

CRUNCHY NUTTY PRALINÉ

50% ALMOND & HAZELNUT

SEE ALL OUR PACKAGING ON P. 52-55

Package your Secrets in our special boxes. They come in 2 sizes and are sold in packs of 10:



24-PIECE GIFT BOX

Ref. 14963
14 × 12.5 × 1.7cm



2-PIECE GIFT BOX

Ref. 14961
4.2 × 3.6 × 1.7cm

LINGOTS



44907
MILK

LINGOTS

MILK GIANDUJA AND CRÊPE WAFER PIECES

Don't forget a little gesture to welcome guests to their room

Display your eye for detail by offering your guests a delicious Secret or Lingot and make their stay with you an unforgettably indulgent experience.

● Discontinued at the end of Christmas 2026

CARRÉS

CUSTOMIZABLE PRODUCTS



510
DARK

GUANAJA 70%

Blend

BALANCED AND ROASTED



511
DARK

CARAÏBE 66%

Blend

SWEETLY SPICED



1895
DARK

MANJARI 64%

Single origin Madagascan cocoa beans (Ambanja district)

FRUITY & TANGY



1896
MILK

JIVARA 40%

Blend

MILKY AND MALTED

ÉCLATS





5112
DARK

DARK



7457
MILK

MILKY



8197
DARK

ANDOA NOIR 70%

Single origin Peruvian cocoa beans, Piura region, San Martin, Amazonas

INSTANT



11161
DARK

INSTANT NYANGBO 68%

Single origin Ghanaian cocoa beans (Tarkwa and Assin Fosu districts)

Tasting

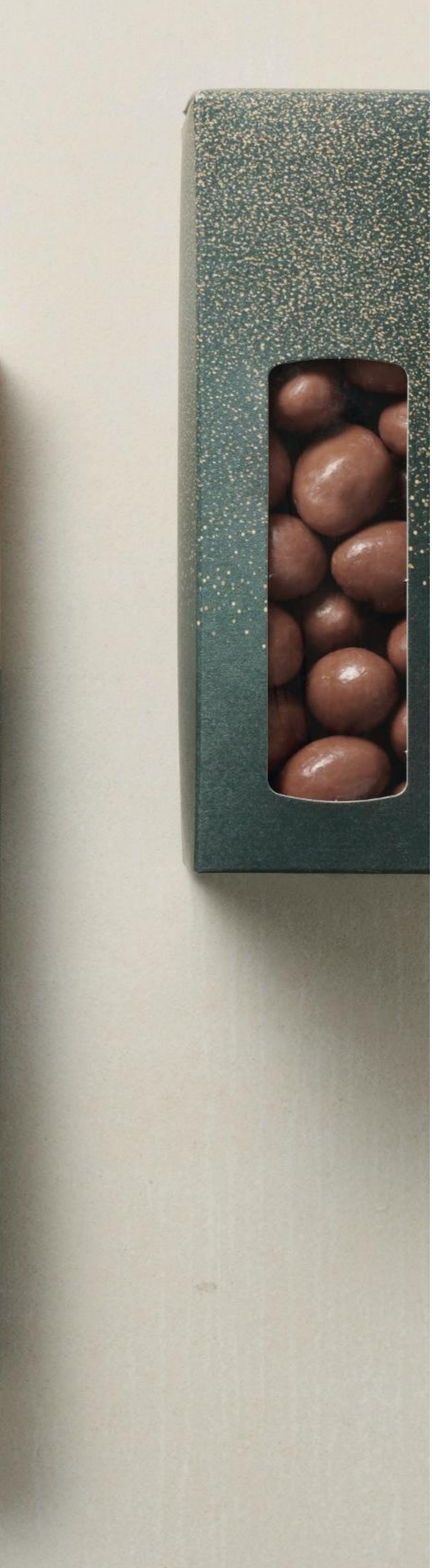
MAKE A MARK

Make your guests' time with you unforgettable by treating them to a chocolate with their coffee or tea (or along with the bill). It's a great way to help them discover all the subtleties of an outstanding chocolate.

You can do this at your checkout or reception or in your hotel rooms and lounges.

By opting for the Fairtrade/Max Havelaar label, we enable producers to get improved pay and decent working conditions while also protecting the environment.
For more information, go to www.maxhavelaarfrance.org
Buying from Fairtrade producers empowers them to get fair prices for their crops and decent working conditions. For more information: info.fairtrade.net





PACKAGING

Packaging

Valrhona is committed to sourcing all its packaging exclusively from suppliers in Europe.

FOR SENSATIONS

NEW PRODUCTS

SENSATIONS BOX 4 CHOCOLATE BONBONS

Ref. 56320

PACK OF 10
6.5 × 6.5 × 2cm



SENSATIONS BOX 10 CHOCOLATE BONBONS

Ref. 56324

PACK OF 10
13.5 × 7 × 2cm



SENSATIONS BOX 16 CHOCOLATE BONBONS

Ref. 56323

PACK OF 10
13 × 12 × 2cm



BOX FOR 6 CHOCOLATES*

Ref. 13620

PACK OF 10
7.5 × 7.5 × 1.5cm



BOX FOR 16 CHOCOLATES*

Ref. 12488

PACK OF 10
12 × 12 × 1.5cm



FOR CREATIVES



TRAY FOR CHOCOLATE BONBONS

Ref. 53535

PACK OF 10
23 × 3.7 × 2.7cm
HOLDS 6 TO 8 SENSATIONS CHOCOLATE BONBONS

FOR SECRETS



24-CHOCOLATE GIFT BOX

Ref. 14963
14 × 12.5 × 1.7cm



2-CHOCOLATE GIFT BOX

Ref. 14961
4.2 × 3.6 × 1.7cm

FOR SLIM BARS

NEW PRODUCTS



CHOCO'BAR RECTANGULAR BOX

Ref. 56318

PACK OF 30
3.4 × 2 × 9.5cm



CHOCO'BAR RECTANGULAR BOX FOR 2

Ref. 56319

PACK OF 30
6.4 × 2 × 9.5cm

* While stocks last

FOR PROMESSES

NEW SEASONAL PRODUCTS

SMALL LOVE BOX

Ref. 56523

PACK OF 10
13.3 × 13.3 × 1.8cm
CAN CONTAIN APPROX. 14 CHOCOLATES



SMALL CHRISTMAS BOX

Ref. 56519

PACK OF 10
13.3 × 13.3 × 1.8cm
CAN CONTAIN APPROX. 14 CHOCOLATES





TRAY

Ref. 42891

PACK OF 10 - 20 × 3.4 × 1.8cm
CAN CONTAIN: 6 PRALINÉS OR 8 GANACHES
OR 7 PRALINÉS AND GANACHES

4 GANACHES

1 INDULGENT GANACHE
+
1 FRUIT GANACHE
+
2 PURE CHOCOLATE GANACHES

2 PRALINÉS

1 SMOOTH PRALINÉ
+
1 TEXTURED PRALINÉ

1 DOUBLE LAYER



SMALL GIFT BOX

Ref. 43372

PACK OF 10 - 13.3 × 13.3 × 1.8cm
CAN CONTAIN: 12 PRALINÉS OR 16 GANACHES
OR 14 PRALINÉS AND GANACHES

8 GANACHES

2 INDULGENT GANACHES
+
2 FRUIT GANACHES
+
4 PURE CHOCOLATE GANACHES

4 PRALINÉS

2 SMOOTH PRALINÉS
+
2 TEXTURED PRALINÉS

2 DOUBLE LAYERS



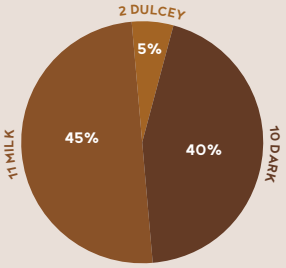
LARGE GIFT BOX

Ref. 43371

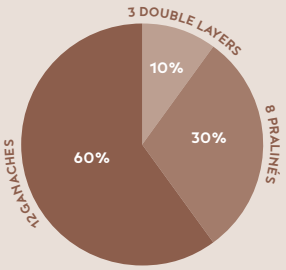
PACK OF 10 - 13.3 × 13.3 × 3.5cm
CAN CONTAIN: 24 PRALINÉS OR 32 GANACHES
OR 28 PRALINÉS AND GANACHES

OPTIMIZE YOUR ASSORTMENT

COATINGS



FILLINGS



Packaging

Valrhona is committed to sourcing all its packaging exclusively from suppliers in Europe.

FOR FANTAISIES



INDULGENCE BOX

Ref. 52789

PACK OF 10
14 × 5.2 × 5.2cm
CAN CONTAIN 200G
OF AMANDAS, AVELINAS
& CARAMÉLIA CORN OR
180G OF ESPRITS DE NOËL



FESTIVE INDULGENCE BOX

Ref. 52792

PACK OF 10
14 × 5.2 × 5.2cm
CAN CONTAIN 200G
OF AMANDAS, AVELINAS
& CARAMÉLIA CORN OR
180G OF ESPRITS DE NOËL



MINI INDULGENCE BOX

Ref. 52790

PACK OF 10
11 × 4.5 × 4.5cm
CAN CONTAIN 120G
OF AMANDAS, AVELINAS
& CARAMÉLIA CORN OR
100G OF ESPRITS DE NOËL

FOR TRUFFLES

BOX OF CHOCOLATE TRUFFLES

Ref. 45808

PACK OF 10 – 22 × 6 × 3cm
CAN CONTAIN 6 TRUFFLES



FOR FANTAISIES AND ESPRITS DE NOËL

GOLD BOX*

Ref. 26869

PACK OF 10 – 12 × 8.6 × 4.4cm
CAN CONTAIN 200G
OF AMANDAS & AVELINAS
OR 32 ESPRITS DE NOËL



FOR HEARTS



LOVEHEART BOX

Ref. 28098

PACK OF 25
15 × 15 × 3.7cm
CAN CONTAIN
9 HEARTS

** While stocks last

TO GET INTO THE CHRISTMAS SPIRIT

FILL YOUR OWN ADVENT CALENDAR

Ref. 30523

PACK OF 20
22.8 × 20.2 × 30cm



FOR CHRISTMAS & NEW YEAR

9-CHOCOLATE GIFT BOX

Ref. 34299

PACK OF 25
15 × 15 × 3.7cm



ASSORTMENT RECOMMENDATIONS TO FILL IN THE BLANKS ON YOUR CALENDAR

The CLASSIC assortment	1 × 3 boxes 33185 DARK PALET OR	1 × 3 boxes 33358 MILK PRALIFEUILLETÉ	1 × 3 boxes 33415 MILK SALTED CARAMEL	1 × 3 boxes 33301 DARK 55% HAZELNUT	1 × 3 boxes 33402 DARK CHAPKA
	4 × 4 boxes 33853 DARK 33849 MILK 33846 DULCEY CROUSTIBILLES		4 × 4 boxes 11207 DULCEY ESPRIT DE NOËL		1 × 1 box (ideal for box 24) 33462 DARK BAR'ROC
The INDULGENT assortment	1 × 3 boxes 33669 MILK GRETA	1 × 3 boxes 33358 MILK PRALIFEUILLETÉ	1 × 3 boxes 33236 MILK RINETTE	1 × 3 boxes 33627 MILK JIVARA ALIZÉ	1 × 3 boxes 33566 MILK 50% ALMOND & HAZELNUT PRALINÉ
	4 × 4 boxes 33853 DARK 33849 MILK 33846 DULCEY CROUSTIBILLES		4 × 4 boxes 12013 MILK ESPRIT DE NOËL		1 × 1 box (ideal for box 24) 33720 MILK BAR'ROC
The GOURMET assortment	4 × 2 boxes 33841 DARK AVELINAS	1 × 3 boxes 34055 WHITE RINETTE	1 × 3 boxes 33185 DARK PALET OR	1 × 3 boxes 43092 HUKAMBI ÉVASION BRÉSIL	3 × 3 boxes 33627 MILK JIVARA ALIZÉ
	2 × 2 boxes 33177 DARK ORANGETTE	1 × 2 boxes 19826 BLACKCURRANT FRUIT PASTE	1 × 3 boxes 33301 DARK 55% HAZELNUT	4 × 4 boxes 11206 DARK ESPRIT DE NOËL	1 × 1 box (ideal for box 24) 33523 DARK BAR'CARAMEL

Available from 09/14/2026 to 12/31/2026





INDEX

Promesses

Ganaches

	PAGE	NAME OF PRODUCT	REF.	CHOCOLATE	PACKAGING	AVERAGE UNIT WEIGHT (G)	RECOMMENDED SHELF LIFE** (IN MONTHS)	AVAILABILITY	LIQUEUR
	13	ARABICA COFFEE	43011	DARK	1kg	9	3		
	13	VANILLA DOUCEUR	43645	MILK	1kg	9	3		
	13	CARAMÉLIA DULCEY	43176	DULCEY	1kg	9	3		
	13	BLACKCURRANT	43012	DARK	1kg	9	3		
	13	LIME	43635	DARK	1kg	9	3		
	13	CALAMANSI CITRUS	43149	MILK	1kg	9	3		
	13	NOIR AMER	42987	DARK	1kg	9	3		
	13	VOYAGE MADAGASCAR	43065	DARK	1kg	9	3		
	13	DÉCOUVERTE BELIZE	43066	DARK	1kg	9	3		
	13	LACTÉE	42988	MILK	1kg	9	3		
	13	ÉVASION BRÉSIL	43092	MILK	1kg	9	3		

Pralinés

	PAGE	NAME OF PRODUCT	REF.	CHOCOLATE	PACKAGING	AVERAGE UNIT WEIGHT (G)	RECOMMENDED SHELF LIFE** (IN MONTHS)	AVAILABILITY	LIQUEUR
	14	ALMOND	43083	DARK	1kg	9	2		
	14	HAZELNUT	43093	MILK	1kg	9	2		
	14	PECAN	43138	MILK	1kg	9	2		
	14	HAZELNUT	43177	DULCEY	1kg	9	2		
	14	ALMOND & BUCKWHEAT	56322	DARK	1kg	9	2		
	14	GIANDUJA BISCUIT	43550	DARK	1kg	9	2		
	14	ALMOND & CORN	53607	MILK	1kg	9	2		
	14	CRISPY	43640	MILK	1kg	9	2		
	14	ALMOND & COCONUT	43621	MILK	1kg	9	2		
	14	PISTACHIO	46213	DARK	1kg	9	2		

DOUBLE LAYERS

	PAGE	NAME OF PRODUCT	REF.	CHOCOLATE	PACKAGING	AVERAGE UNIT WEIGHT (G)	RECOMMENDED SHELF LIFE** (IN MONTHS)	AVAILABILITY	LIQUEUR
	15	CITRUS & COFFEE	53606	DARK	1kg	9	2		
	15	TONKA CHERRY	56321	DARK	1kg	9	2		
	15	RASPBERRY	43343	DARK	1kg	9	2		
	15	GIANDUJA PASSION FRUIT	43301	MILK	1kg	9	2		

Sensations

Essential chocolates

	PAGE	NAME OF PRODUCT	REF.	CHOCOLATE	PACKAGING	AVERAGE UNIT WEIGHT (G)	RECOMMENDED SHELF LIFE** (IN MONTHS)	AVAILABILITY	LIQUEUR
	19	ABINAO	33605	DARK	2KG	10.4	4		
	19	GUANAJA AMER	33658	DARK	2KG	11	4		
	19	CARAÏBE	33626	DARK	2KG	11	4		
	19	TRUFFLE CARAÏBE	33601	DARK	2KG	8.3	1		
	19	PALET OR	33185 33779	DARK	2KG 120 PIECES	11	4		
	19	JIVARA ALIZÉ	33627	MILK	2KG	11	4		
	19	PALET ARGENT	33405 33768	MILK	2KG 120 PIECES	11	4		
	19	MANJARI	33604	DARK	2KG	10.4	4		
	19	MACAÉ	33630	DARK	2KG	10.4	7		
	20	BLACKCURRANT	33406 33793	DARK	2KG 120 PIECES	11	4		
	20	PEAR	33412	DARK	2KG	11	5		
	20	APRICOT CARAFRUTTI	33411	DARK	2KG	11	5		
	20	COCONUT CARAFRUTTI	56302	MILK	2KG	11	5		
	20	BANANA PASSION FRUIT	33801	DULCEY	2KG	10.5	4		
	20	IVOIRE & BLACKCURRANT	33600	WHITE	2KG	10	2		
	21	SALTED CARAMEL	33409	DARK	2KG	10.5	3		
	21	BLACK COFFEE	33897 33834	DARK	2KG 120 PIECES	11	4		
	21	MOKA	33701	DARK	2KG	11	4		

 New decoration

 Discontinued at the end of Christmas 2026

** Display shelf life

	PAGE	NAME OF PRODUCT	REF.	CHOCOLATE	PACKAGING	AVERAGE UNIT WEIGHT (G)	RECOMMENDED SHELF LIFE* (in months)	AVAILABILITY	LIQUEUR
	21	JASMINE TEA	33700 33788	DARK	2KG 120 PIECES	11	4		
	21	ESPELETTE PEPPER	33744	DARK	2KG	10.2	8		
	21	CHAPKA	33402	DARK	2KG	10.5	4		
	21	STRONG MINT	33599	DARK	2KG	11	5		
	21	SALTED CARAMEL	33415 33777	MILK	2KG 120 PIECES	10.5	3		
	21	CHAPKA	33413	MILK	2KG	10.5	4		
	21	VANILLA	33689 33763	MILK	2KG 120 PIECES	11	4		
	21	SWEET ALMOND	33619	MILK	2KG	11	4		
	21	COFFEE & CREAM	33840	WHITE	2KG	11	4		
	21	COGNAC	33957	WHITE	2KG	11	4		
	22	INTENSE	33296	DARK	2KG	10	2		
	22	DOUCEUR	33303	DARK	2KG	10	2		
	22	55% HAZELNUT	33301	DARK	2KG	10.5	2		
	22	MALAKOFF	33180	DARK	2KG	11	2		
	22	GRETA	33666	DARK	2KG	11	3		
	22	MALAKOFF	33237	MILK	2KG	11	2		
	22	GRETA	33669	MILK	2KG	11	4		
	22	INTENSE	33311	MILK	2KG	10	2		
	22	INTENSE IVOIRE	33401 33770	WHITE	2KG 120 PIECES	10	5		
	22	IVOIRE SQUARE	33433	WHITE	2KG	11	5		
	22	ALMOND HAZELNUT IVOIRE 60%	33515	WHITE	2KG	10.5	3		
	23	DARK PRALIFEUILLETÉ	33367	DARK	2KG	11	2		
	23	CRUNCHY	33312	DARK	2KG	10.5	2		

	PAGE	NAME OF PRODUCT	REF.	CHOCOLATE	PACKAGING	AVERAGE UNIT WEIGHT (G)	RECOMMENDED SHELF LIFE* (in months)	AVAILABILITY	LIQUEUR
	23	PRALICOCO	33298	DARK	2KG	10	2		
	23	ARWEN	43342	DARK	2KG	9.5	2		
	23	MILK PRALIFEUILLETÉ	33358	MILK	2KG	11	4		
	23	NOUGATINE	33283	MILK	2KG	10.5	2		
	23	TONKA	33567	MILK	2KG	10.5	2		
	23	CITRUS GIANDUJA	33278	MILK	2KG	10	2		
	23	MILK RINETTE	33236	MILK	2KG	10	4		
	23	DULCEY RINETTE	33525	DULCEY	2KG	10	2		
	23	IVOIRE RINETTE	34055	WHITE	2KG	10	4		

Creative chocolates

	24	BERRIES & VIOLET GRANITÉ	33702	DARK	2KG	9.4	9		
	24	COCOA NIB GRANITÉ	33872	DARK	2KG	9.4	6		
	24	RASPBERRY & LYCHEE GRANITÉ	56098	DARK	2KG	9.4	4		
	24	NUTTY PRALINÉ GRANITÉ	33927	MILK	2KG	9.4	6		
	24	PASSION FRUIT GRANITÉ	33928	MILK	2KG	9.4	4		
	25	CHOCOLATE TART	44761	DARK	2KG	10.5	3		
	25	CRÈME CARAMEL	33524	DARK	2KG	9.5	4		
	25	TIRAMISU	33865	MILK	2KG	10	7		
	25	RASPBERRY CRUMBLE	44572	MILK	2KG	11	5		
	25	TARTE TATIN	33693	MILK	2KG	10	3		
	25	PEAR & CINNAMON TART	33688	DULCEY	2KG	11	4		
	25	MILLEFEUILLE	33716 33795	WHITE	2KG 120 PIECES	10	3		

Contains alcohol

FESTIVE CHOCOLATES

Truffles

	PAGE	NAME OF PRODUCT	REF.	CHOCOLATE	PACKAGING	AVERAGE UNIT WEIGHT (G)	RECOMMENDED SHELF LIFE* (IN MONTHS)	AVAILABILITY	LIQUEUR
	28	GUANAJA	33910	DARK	1KG	13.5	9		
	28	DULCEY PRALINÉ	33852	DULCEY	1KG	13.4	5		
	28	CROUSTIPRALINÉ	33850	DARK	1KG	14.5	4		
	28	TANARIVA CARAMEL	33615	MILK	1KG	13.5	9		
	28	GUANAJA WITH ORANGE	34256	DARK	1KG	13.5	7		
	28	RUM COCONUT	33797	DARK	1KG	14	9		🍷

Esprits de Noël

	30	CARAÏBE	11206	DARK	2KG	5	8	/	
	30	CARAMÉLIA	12013	MILK	2KG	5	6	/	
	30	DULCEY	11207	DULCEY	2KG	5	7	/	
	30	IVOIRE	13008	WHITE	2KG	5	7	/	

Scintillantes

	31	CARAÏBE	11504	DARK	5KG	11	2	//	
	31	JIVARA		MILK					
	31	PRALIFEUILLETÉ		DARK					
	31	PRALINÉ		MILK					
	31	ALMOND		MILK					
	31	BLACKCURRANT IVOIRE		WHITE					

Nuts & Candied Fruit

	32	MEDITERRANEAN DARK	33181	DARK	1KG	9	3		
	32	MEDITERRANEAN MILK	33368	MILK	1KG	9	3		
	32	MEDITERRANEAN DULCEY	33359	DULCEY	1KG	9	3		
	32	BRIN D'AMANDE	33297	DARK	2KG	10	2		

	PAGE	NAME OF PRODUCT	REF.	CHOCOLATE	PACKAGING	AVERAGE UNIT WEIGHT (G)	RECOMMENDED SHELF LIFE* (IN MONTHS)	AVAILABILITY	LIQUEUR
	32	NOUGAT	33281	DARK	2KG	12	2		
	32	ORANGETTE	33177	DARK	2KG	4.5	4		
	32	GINGEMBRETTE	33299	DARK	2KG	6.3	3		

Fruit Pastes

	33	ASSORTMENT OF FRUIT PASTES 6 VARIETIES	19826		192 PIECES	9.5	5		

Liqueurs

	34	RASPBERRY	33238	DARK	2KG				🍷
	34	PEAR	487	DARK	2KG	9	3		🍷
	34	CHARTREUSE®	481	DARK	2KG			/	🍷
	34	CERISE & KIRSCH	381	DARK	2KG	13.7	3	/	🍷
	34	MIRABELLE PLUM	33475		2KG	11.5	6		🍷
	34	DULCEY WHISKY & COFFEE	33635	DULCEY	2KG	11.5	4		🍷
	34	RASPBERRY	33474		2KG	11.5	6		🍷
	34	PEAR	33239		2KG	11.5	6		🍷
	34	ASSORTED CHARDONS	50931		2KG	11.5	5	/	🍷
	34	BLUE PRALINÉ	33802		2KG	11.5	4		

Hearts

	35	RASPBERRY	33786	DARK	2KG	10.5	3		
	35	PASSION FRUIT	33746	MILK	2KG	10.5	5		
	35	VANILLA	33498	WHITE	2KG	10.5	5		
	35	MANJARI	33624	DARK	2KG	10.5	5		
	35	JIVARA	33614	MILK	2KG	10	4		

🍷 Contains alcohol

/ Available from 09/14/2026 to 12/31/2026

// Available from 10/26/2026 to 12/31/2026

NIBBLES

Choco'bar

	PAGE	NAME OF PRODUCT	REF.	CHOCOLATE	PACKAGING	AVERAGE UNIT WEIGHT (G)	RECOMMENDED SHELF LIFE* (in months)	AVAILABILITY	LIQUEUR
	40	BAR' BIGOUDINE DARK	43341	DARK	36 PIECES	34	2		
	40	BAR' CARAMEL	33523	DARK	36 PIECES	34	3		
	40	BAR'ROC DARK	33462	DARK	36 PIECES	34	2		
	40	BAR'JIVARA	33644	MILK	36 PIECES	34	3		
	40	BAR' BIGOUDINE MILK	33360	MILK	36 PIECES	34	4		
	40	BAR'ROC MILK	33720	MILK	36 PIECES	34	3		
	40	CROUSTI BAR'LAIT	33520	MILK	36 PIECES	35	2		
	40	CROUSTI BAR'IVOIRE	33869	WHITE	36 PIECES	35	4		

Bars

	41	ABINAO 85%	33628	DARK	20 PIECES	100	5		
	41	CARAÏBE 66%	33602	DARK	20 PIECES				
	41	MANJARI 64%	33620	DARK	20 PIECES				
	41	TANARIVA 33%	33629	MILK	20 PIECES		4		

Fantaisies

	42	AVELINAS DARK	33841	DARK	2KG	3	9		
	42	AVELINAS MILK	33836	MILK	2KG	3	9		
	42	AVELINAS DULCEY	33833	DULCEY	2KG	3	6		
	42	IVOIRE AVELINAS	33844	WHITE	2KG	3	7		
	42	DARK AMANDAS	33835	DARK	2KG	3.1	9		
	42	MILK AMANDAS	33831	MILK	2KG	3.1	9		
	42	DULCEY AMANDAS	33824	DULCEY	2KG	3.1	6		
	42	IVOIRE AMANDAS	11705	WHITE	2KG	3.1	7		
	42	GIANDUJA-STYLE COCOA AMANDAS	33279		2KG	3.4	9		
	42	GIANDUJA-STYLE & CONFECTIONER'S SUGAR AMANDAS	33280		2KG	3.4	9		

	PAGE	NAME OF PRODUCT	REF.	CHOCOLATE	PACKAGING	AVERAGE UNIT WEIGHT (G)	RECOMMENDED SHELF LIFE* (in months)	AVAILABILITY	LIQUEUR
	42	DARK CROUSTIBILLES	33853	DARK	2KG	1.5	5		
	42	CARAMÉLIA CROUSTIBILLES	33849	MILK	2KG	1.5	5		
	42	DULCEY CROUSTIBILLES	33846	DULCEY	2KG	1.5	5		
	42	RASPBERRY INSPIRATION CROUSTIBILLES	26690	RASPBERRY	1KG	1.5	3		
	43	MINI ORANGETTES	33775	DARK	2KG	0.7	5		
	43	PIECES OF COFFEE CHOCOLAT	33784	DARK	1KG	0.5	6		
	43	CARAMÉLIA CORN	51473	MILK	2kg	1.4	5		
	43	DARK GALET	8188	DARK	2KG	4	7		
	43	MILK GALET	8187	MILK	2KG	4	7		

Chocolates to enjoy with coffee

Secrets, Lingots

	48	GIANDUJA-STYLE SECRETS	33742	MILK	216 PIECES	10.2	5		
	48	50% ALMOND & HAZELNUT PRALINÉ SECRETS	33566	MILK	216 PIECES	10.2	5		
	48	SECRETS ARABICA COFFEE	33564	DARK	216 PIECES	10.2	5	●	
	48	CRUNCHY NUTTY PRALINÉ SECRET	33565	MILK	216 PIECES	10.2	5		
	48	LINGOTS	44907	MILK	2KG	10.3	4		

Carrés, Éclats, Instants

	49	GUANAJA 70%	510	DARK	1KG	5	8		
	49	CARAÏBE 66%	511	DARK	1KG	5	8		
	49	MANJARI 64%	1895	DARK	1KG	5	8		
	49	JIVARA 40%	1896	MILK	1KG	5	8		
	49	DARK ÉCLAT	5112	DARK	1KG	4.1	8		
	49	MILK ÉCLAT	7457	MILK	1KG	4.1	6		
	49	ANDOA NOIR ÉCLAT	8197	DARK	1KG	4.1	8		
	49	INSTANT NYANGBO 68%	11161	DARK	1600 PIECES	3.3	8		

● Discontinued at the end of Christmas 2026

Packaging

	PAGE	NAME OF PRODUCT	REF.	CHOCOLATE	PACKAGING	AVERAGE UNIT WEIGHT (G)	RECOMMENDED SHELF LIFE** (in months)	AVAILABILITY	LIQUEUR
	52	SENSATIONS BOX 4 CHOCOLATE BONBONS	56320		10 BOXES				
	52	SENSATIONS BOX 10 CHOCOLATE BONBONS	56324		10 BOXES				
	52	SENSATIONS BOX 16 CHOCOLATE BONBONS	56323		10 BOXES				
	52	BOX OF 6 CHOCOLATE BONBONS	13620		10 BOXES			*	
	52	BOX OF 16 CHOCOLATE BONBONS	12488		10 BOXES			*	
	52	TRAY FOR CHOCOLATE BONBONS	53535		10 BOXES				
	52	GIFT BOX with 24 pieces	14963		10 BOXES				
	52	GIFT BOX with 2 pieces	14961		10 BOXES				
	52	CHOCO'BAR RECTANGULAR BOX	56318		30 BOXES				
	52	CHOCO'BAR RECTANGULAR BOX FOR 2	56319		30 BOXES				
	53	SMALL GIFT BOX LOVE	56523		10 BOXES				
	53	SMALL CHRISTMAS GIFT BOX	56519		10 BOXES				
	53	TRAY FOR PROMESSES	42891		10 rectangular boxes				
	53	SMALL GIFT BOX FOR PROMESSES	43372		10 BOXES				
	53	LARGE GIFT BOX FOR PROMESSES	43371		10 BOXES				
	54	INDULGENCE BOX	52789		10 BOXES				
	54	FESTIVE INDULGENCE BOX	52792		10 BOXES				
	54	MINI INDULGENCE BOX	52790		10 BOXES				
	54	BOX OF CHOCOLATE TRUFFLES	45808		10 BOXES				
	54	GOLD BOX	26869		10 BOXES			*	
	54	LOVEHEART BOX	28098		25 BOXES				
	55	FILL YOUR OWN ADVENT CALENDAR	30523		PACK OF 20			/	
	55	GIFT BOX - 9 CHOCOLATES	34299		PACK OF 25			/	

Assortments

PAGE	ASSORTMENT OF	REF.	RANGE	AVERAGE WEIGHT (in kg)	AVAILABILITY
20	CLASSIC SENSATIONS 160 PIECES	20229	Sensations	1.620kg	
36	ASSORTMENT 20KG	44174	Sensations Truffles Liqueurs Nuts and candied fruits Hearts	20	
36	ASSORTMENT 32KG	44175	Sensations Truffles Liqueurs Nuts and candied fruits Hearts	32	
36	ASSORTMENT 48KG	44176	Sensations Truffles Liqueurs Nuts and candied fruits Hearts	48	
36	ASSORTMENT 120KG	44177	Sensations Truffles Liqueurs Nuts and candied fruits Hearts	120	

* While stocks last

** Display shelf life

/ Available from 14/09/2026 to 31/12/2026



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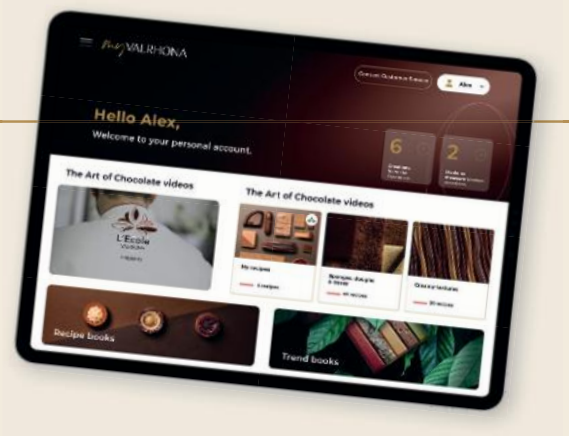
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ACCESS THE SERVICE
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Customization

We add your logo and/or the graphics you want to showcase to existing packaging (for example, the packs for carrés, bars or palets).

01

Contact your sales representative.

02

Select the product you want to customize.

03

Finalize your customization plan.



PALETS/LINGOTS/CARRÉS
Send us your order form, your logo (in EPS, AI or PDF format) and your graphics charter or the Pantone colors you prefer.

04

You will be sent a pre-press (or pre-engrave) proof within 8 to 10 working days.

05

Approve the pre-press proof.

06

You will receive your order within 6 to 8 weeks.

Our regulation-compliant labelling service

A FREE, FAST service for selling your assortments of chocolate bonbons and confectionery in compliance with prepackaged food labelling regulations.

2. Selezionate i vostri prodotti

1. Log in

Valrhona.com > Our services for professionals / Valrhona-selection.fr > My Services. Sign in with your usual user name and password

2. Choose your products

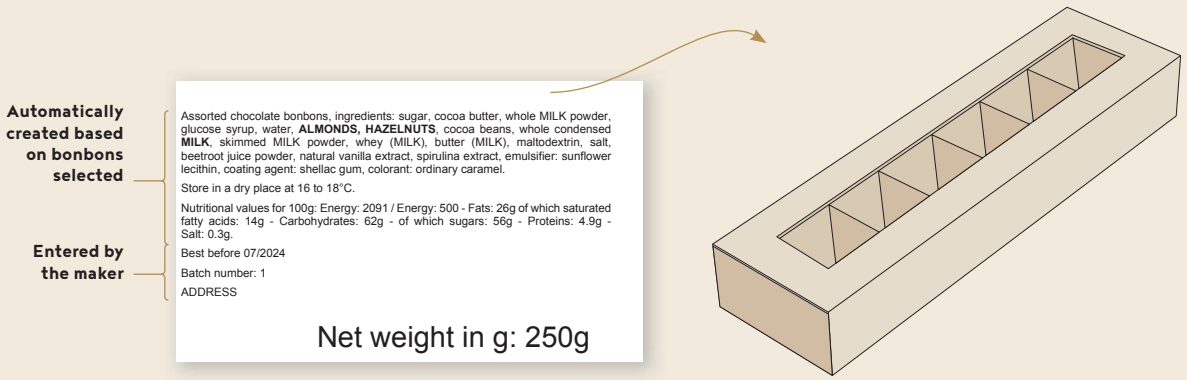
Choose from among the chocolate bonbons that you have ordered over the last 12 months.

3. Choose your format

Adjust the size of your label to the packaging selected.

4. Print

Download your label and print it off yourself.



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