


Charle magne



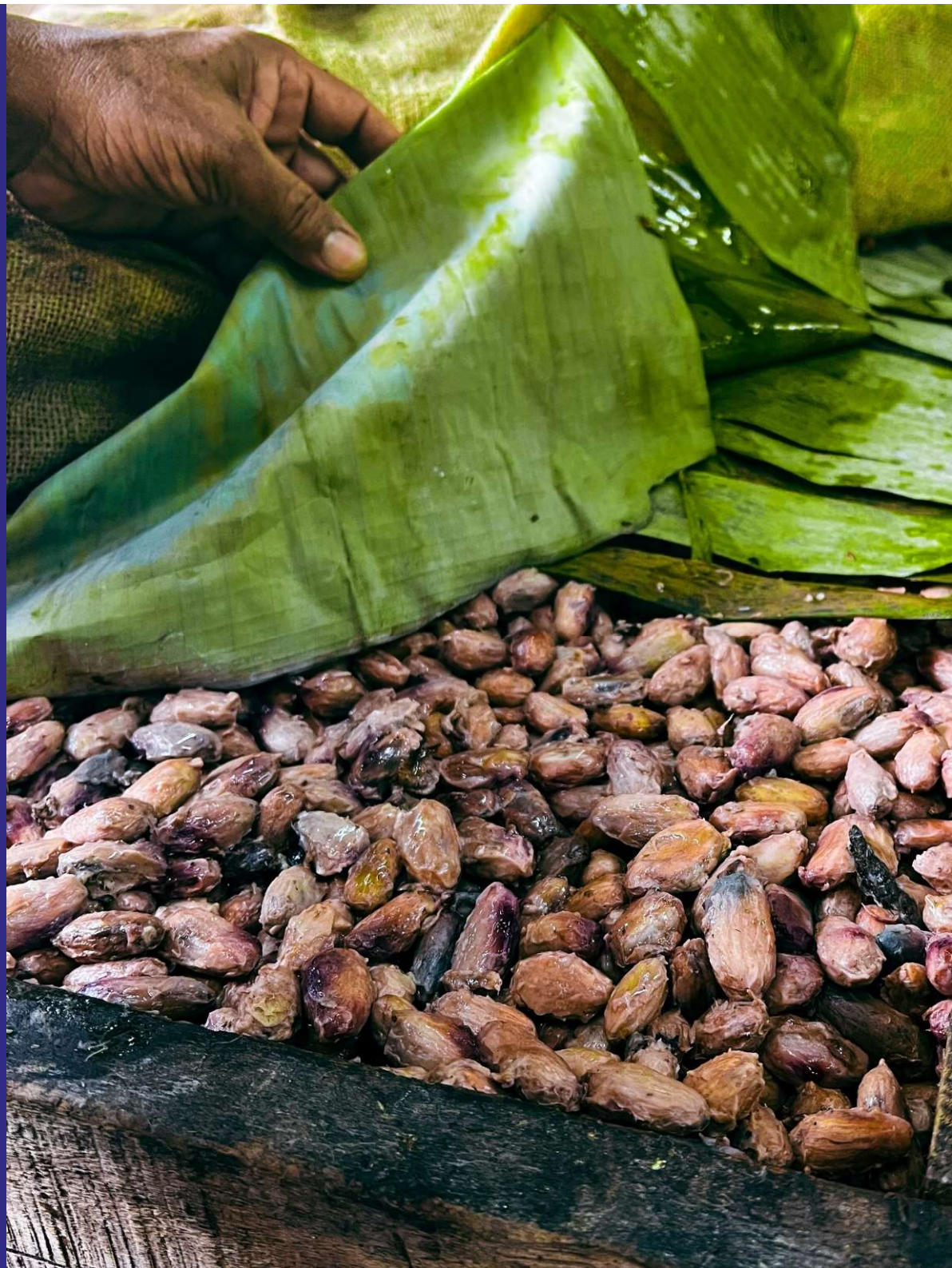
A stylized sunburst graphic in a golden-brown color, consisting of numerous sharp, elongated rays radiating from a central point. The rays are of varying lengths and angles, creating a dynamic, starburst effect. The graphic is positioned on the left side of the page, partially overlapping the main text.

SACRÉ
CHOC
LAT!

THE BEAN TO BAR COLLECTION
AN ADVENTURE IN SEARCH OF EXCELLENCE

MEET THE FARMERS

The bean-to-bar adventure all starts with a visit to the cocoa farmers to discover the beans that deliver the unique aroma and flavors that inspire our gourmet creations.





THE SECRET BEHIND EXCEPTIONAL CHOCOLATES

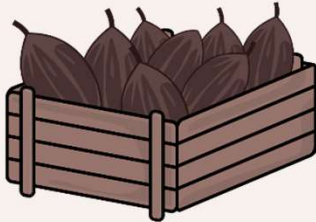
The precious beans are then roasted at a low temperature to bring out their natural character. In the mill and conche, the cocoa is ground and mixed with the other ingredients... but that is Charlemagne's secret.

LE BEAN TO BAR IN IMAGES

The manufacturing of the Charlemagne chocolates



Harvest



Fermentation



Drying



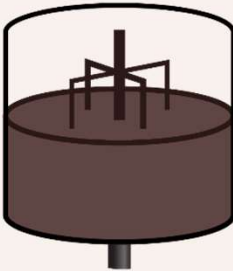
Bagging



Roasting



Grinding



Conching



Moulding



Chocolate bar



AMONGST OUR VALUES

We are committed to paying our bean producers a decent wage: we offer them a price well above the minimum market price recommended by Fairtrade.

OUR PRODUCTS



Tablet
50g

Unit price ex. VAT: 2,99€

Recommended retail price : 4,50€

Price per carton ex. VAT: 35,88€

12 units per carton

Tastes

Dark grand cru O'Tuma

Dark grand cru O'Payo

Chef's dark

Dark crunchy coffee

Dark with Guérande salt

Milk intense cocoa

Milk salted butter caramel

Milk passion fruit

Milk speculoos



Charle magne



Weekly box

7 chocolate squares
59,5g

Unit price ex. VAT: 3,25€
Recommended retail price : 4,99€
Price per carton ex. VAT: 39,00€
12 units per carton



Tastes

Dark grand cru O'Tuma
Dark grand cru O'Payo
Chef's dark
Dark crunchy coffee
Dark with Guérande salt
Milk intense cocoa
Milk salted butter caramel
Milk passion fruit

Charle magne



Case 'The 4 Fantastics'

12 chocolate squares : Dark grand cru O'Tuma – Dark crunchy coffee – Milk intense cocoa – Milk salted butter caramel

Unit price ex. VAT: 7,35€

Recommended retail price : 11,00€

Price per carton ex. VAT : 66,15€

9 units per carton

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Bean to bar tasting box

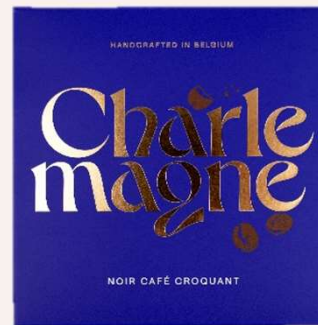
Content:

- 3x tablets 50g
- 2x weekly boxes 59,5g

Unit price ex. VAT : 18,78€
Recommended retail price : 27,49€
Price per carton ex. VAT : 112,68€
6 units per carton



+



3x

Tastes
Dark grand cru O'Tuma
Noir du Chef
Milk intense cocoa

+



2x

Tastes
Dark crunchy coffee
Milk passion fruit

Charle magne



Canuck
90g



With this canuck, Charlemagne gives a nod to Canada. It's like the well known 'milk chocolate begger', but with a finely caramelized pecan and slightly acidulated cranberries.

Composition

Milk intense cocoa
Pecan nuts
Cranberry

Unit price ex. VAT : 4,64€
Recommended retail price : 6,96€
Price per carton ex. VAT : 46,40€
10 units per carton





THE SECRET OF CHARLEMAGNE'S EXCEPTIONAL EASTER EGGS

This year, our master chocolatier has created Easter eggs that no one can resist. Producing quality chocolate Easter eggs requires careful attention to the quality of the ingredients and the know-how of the chocolatier.

The fine shells of our eggs are made exclusively with our BEAN TO BAR chocolate. For milk chocolate eggs we use Intense Cocoa Milk chocolate with 46% cocoa and for dark eggs we use Grand Cru O'Tuma, which contrasts with the sweetness of the praline.

OUR PRALINÉ

Our praliné is made from homemade caramel and carefully selected dried fruit, roasted at low temperature in our workshop.

Rich in hazelnuts (33%), our Gianduja chocolate offers a unique melt-in-the-mouth taste.



Easter eggs



Taste

- Milk hazelnut praliné
- Dark hazelnut praliné
- Milk almond praliné
- Dark almond praliné
- Gianduja

Packaging

Bag 112g

- Unique taste
- Assortment of the 5 tastes

Unit price ex. VAT : 4,27€

Recommended retail price : 6,40€

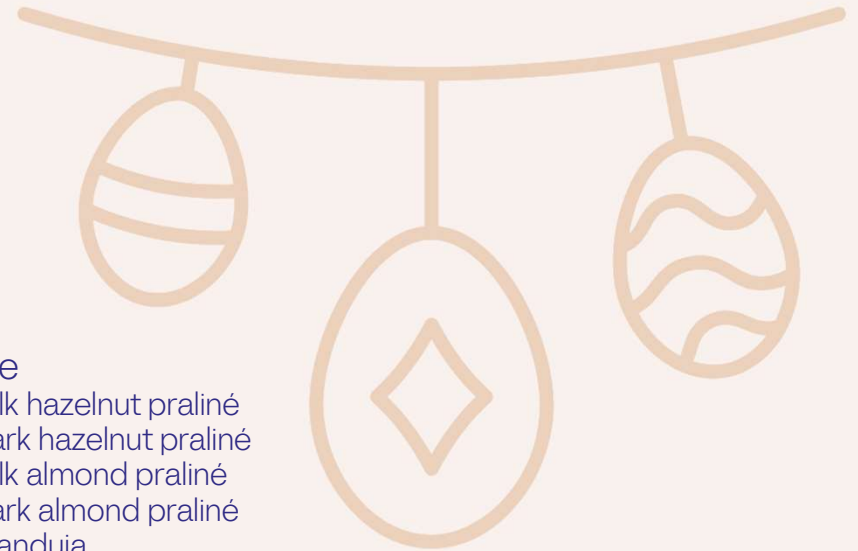
Price per carton ex. VAT : 42,70€

10 units per carton

Bulk

41€/kg ex. VAT

Bags of 2kg



Easter bunny made of bean to bar chocolate 35g



Tastes

- Milk intense cocoa
- Chef's dark

Unit price ex. VAT : 4,38€

Recommended retail price : 6,57€

Price per carton ex. VAT €

8 units per carton

Charle
magne

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A company of Food Family & Farmers

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ADVENT CALENDAR

Content:

- Truffles 7x
- Sachet of chouchou nuts 1x
- Sachet of hot chocolate chips 2x
- Bean to bar square chocolates-assortment-11x
- Feuilletine praline 1x
- Citronnette 1x dark candied lemon peel
- Orangette 1x dark candied orange peel

Unit price ex. VAT : 19,50€
Recommended retail price : 32,00€
Price per carton ex. VAT : 78,00€
4 units per carton

