

COLLECTION

2025 – 2026



LA MAISON
DU CHOCOLAT

PARIS

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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.

MAISON DE CRÉATION PARISIENNE DEPUIS 1977

Paris is its cradle, its playground, its primary source of inspiration. La Maison du Chocolat was founded at 225, rue du Faubourg Saint- Honoré in Paris, opposite the Salle Pleyel concert hall. This address owes nothing to chance: here, flavours have always resonated like music. In this Parisian setting, Robert Linxe brought to life a place, a world, a way of life. He paved the way for luxury without ostentation, where pleasure is cultivated with elegance and simplicity.

To this day, La Maison du Chocolat embodies this delectable lifestyle, this elusive Parisian chic that is not proclaimed but conveyed in every detail. Timeless refinement, aesthetics that stand the test of time without ever losing their desirability. In this insatiable quest for beauty and quality, its chocolate becomes a rare gift, chosen for what it expresses as much as for what it offers - a manifesto of flavour, elegance and pleasure.



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.



CUSTOMIZED OFFER



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.



TIMELESS MESSAGE GIFT BOX

Gift box containing an assortment of dark and milk chocolate ganaches and pralinés, along with a delicately cut dark chocolate plaque.

12 pieces – 138g – €36.97 excl. VAT – €39 incl. VAT

No minimum order, subject to availability.

Lead time: 1 to 2 weeks.



CUSTOM MESSAGE GIFT BOX

Gift box containing an assortment of dark and milk chocolate ganaches and pralinés, along with a delicately cut dark chocolate plaque featuring your choice of logo, visual, or message.*

8 pieces – 88g – €28.44 excl. VAT – 30 incl. VAT

12 pieces – 138g – €38.86 excl. VAT – 41 incl. VAT

Minimum order: 100 units.

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



HANGTAG

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 units.

Lead time: 5 weeks once the final proof has been approved



PRINTED LOGO CHOCOLATE GIFT BOX

Add your logo to our chocolates in the color of your choice from our available natural color options.

Minimum order quantity upon request, depending on the selected gift box.

Natural colorants.

Based on the selected box, the minimum order quantity is: 100 units

Lead time: 3 to 5 weeks after final confirmation.



CUSTOMIZED PLAQUE

Customizable case with a delicately cut plaque tailored to your specifications (logo, message, visual), integrated into multiple layers of chocolate for an elegant finish.*

Minimum order quantity: 100 gift boxes.

Lead time: 4 to 5 weeks after final proof approval.

Service Commercial Entreprises
commercial@laimaisonduchocolat.com
Tél : +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.



LIMITED EDITION

PARIS ÉTERNEL

Paris, the City of Light, has inspired an intensely alluring collection which mixes art, design and chocolate.

Illustration duo Alex & Marine are taking a fresh look at the city.

This is a Paris of fine lines and unrestrained design, with every detail supercharged: monuments mix with plants, facades intermingle with cocoa pods, and bridges and domes are revisited.

The boxes become frescoes.

NICOLAS CLOISEAU'S ARTISTIC PIECES



SAPIN CONCORDE

It has the verticality of an obelisk and the glittering qualities of the Christmas tree of your dreams. Inspired by the Place de la Concorde, this chocolate Christmas tree by Nicolas Cloiseau is a dialogue with space. All hollows, openings and lace, it plays with the air, captures the light and creates a sculptural silhouette. Here, chocolate expresses itself via weightlessness.

Each move of the maker's hand chisels the chocolate - pierced, refined, opened - as if sculpted from air. It is a work of precision, built like a challenge and conceived as haute couture craft.

The moving tassel at the top punctuates the momentum, in a final nod to the art of detail.

Sapin Concorde : 4,455 g – €3,791.47 excl. VAT – €4,000 incl. VAT

Limited edition art piece, with a height of 85cm.

Delivery terms on request.

A one-off artistic creation by Nicolas Cloiseau, produced in a dozen limited editions, entirely handmade by our artisan chocolatiers and requiring a week's work. A single origin Vanuatu dark chocolate 77% Christmas tree made up of six sides of chocolate with 50 openwork stars, illuminated by 10,000 perforations and decorated with 24 chocolate stars spread over the 4.4kg of chocolate (single origin Vanuatu dark) that make up the creation. Topped by a moving tassel made up of six pivoting chocolate rings. 24-carat gold leaf.

BOUCHÉE ÉTOILE

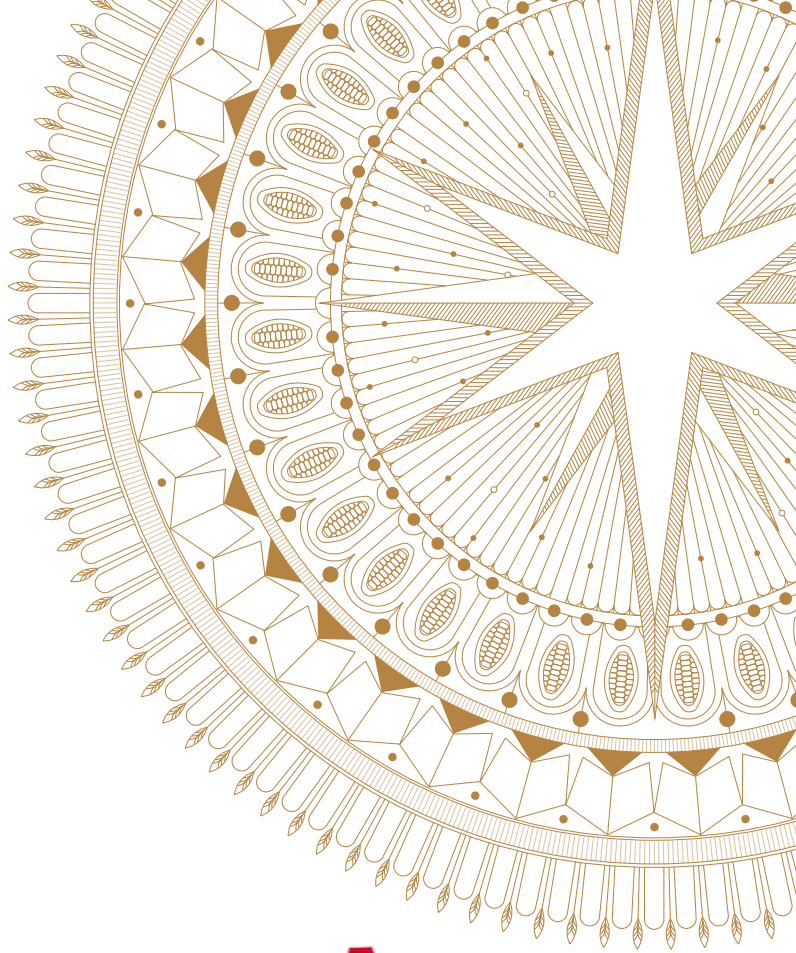
Seen from the sky, the Place de l'Étoile unfurls its twelve avenues like so many promises. Thanks to the almonds, hazelnuts and pieces of roasted Japanese rice in this bite-size treat, the crunchiness is there where you least expect it, and the milk chocolate adds intense toasted notes.

134g – €27.50 excl. VAT – €33 incl. VAT

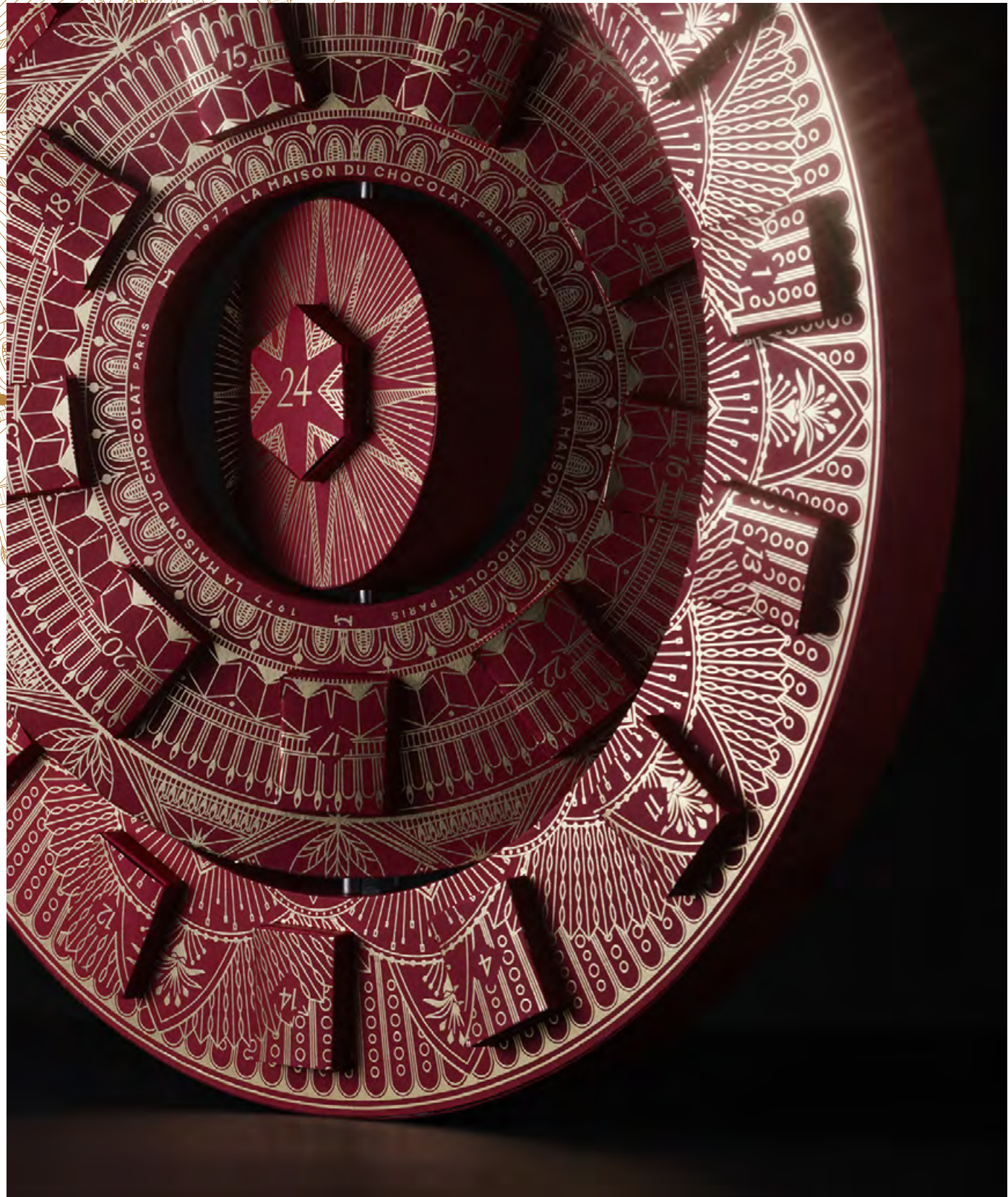
100% cardboard box, 100% recyclable (excluding ribbon).



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.



LIMITED EDITION



TRIOMPHE ADVENT CALENDAR

Inspired by the Place de l'Étoile and its twelve avenues, the Triomphe Calendar reimagines the countdown to Christmas with panache: 24 windows onto the magic of Paris. This beautiful item twirls, comes to life and lights up.

195g – €61.61 excl. VAT – €65 incl. VAT

30 chocolate treats: dark or milk pralinés, gourmet squares or coated almonds and hazelnuts.

100% cardboard calendar,
100% recyclable (excluding ribbon and iron rod).



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LIMITED EDITION



HOLIDAY COLLECTION GIFT BOXES

It is a tribute to Parisian chic, to the carefree feel of the festive season, and to the elusive magic of chocolate that sets Christmas apart.

Assortment of 16 pieces – 113g – €26.54 excl. VAT – €28 incl. VAT

Assortment of 24 pieces – 165g – €36.97 excl. VAT – €39 incl. VAT

Assortment of 40 pieces – 280g – €58.77 excl. VAT – €62 incl. VAT

Assortment of 60 pieces – 410g – €88.15 excl. VAT – €93 incl. VAT

Assortment of 84 pieces – 580g – €122.27 excl. VAT – €129 incl. VAT

Assortment of 102 pieces – 695g – €163.03 excl. VAT – €172 incl. VAT

100% cardboard boxes, 100% recyclable (excluding ribbon),
made in France and Belgium.

PARIS ÉTERNEL RECIPES

Two new signature recipes from La Maison:
a single origin Vanuatu dark ganache 77% and a praliné with roasted rice pieces.



Ganache Vanuatu

Single origin dark chocolate 77% ganache
from Vanuatu, with cocoa-rich,
grilled and spicy notes.



Praliné Riz

Almond and hazelnut praliné
with roasted rice chips,
coated in milk chocolate.

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LIMITED EDITION



HOLIDAY TIMELESS MESSAGE GIFT BOXES

An assortment of milk and dark chocolate pieces with a 56% dark chocolate message plaque.

12 pieces – 138g – €36.97 excl. VAT – €39 incl. VAT

100% cardboard boxes, 100% recyclable (excluding ribbon), made in France and Belgium.



HOLIDAY TREATS

Holidays treats with almonds, vanilla and caramel pralinés.

22 pieces – 150g – €18.96 excl. VAT – €20 incl. VAT

100% cardboard boxes, 100% recyclable.



HOLIDAY CRAQUANT GIFT BOX

A gift box filled with dark and milk assortments, Amandas, Avelinas, crunchy nugget and praliné sponge sticks, and small praliné nuggets.

Approx. 45 pieces – 240g – €46.45 € excl. VAT – € 49 incl. VAT

100% cardboard boxes, 100% recyclable (excluding ribbon), made in France and Belgium.

EFFERVESCENCE GIFT BOXES

Delicious, lively, ganaches:
milk ganaches with rosé champagne
and dark ganaches with brut champagne.

9 pieces – 103g – €21.80 excl. VAT – €23 incl. VAT

20 pieces – 230g – €42.65 excl. VAT – €45 incl. VAT

Available from October 2025 - January 2026.



MARRONS GLACÉS GIFT BOXES

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

4 pieces – 90g – €15.83 excl. VAT – €19 incl. VAT

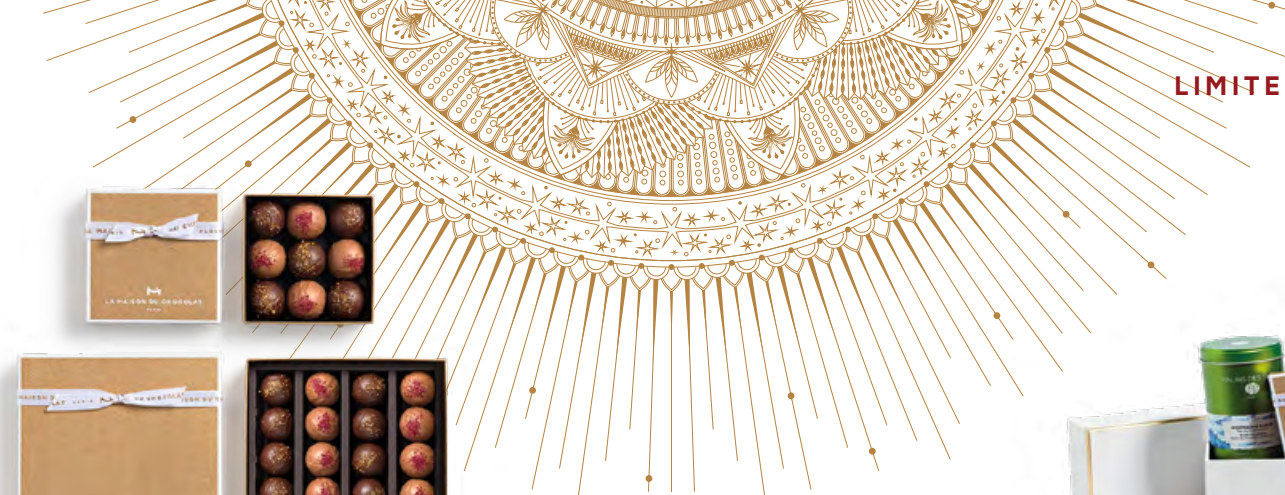
6 pieces – 136g – €23.33 excl. VAT – €28 incl. VAT

12 pieces – 272g – €45 excl. VAT – €54 incl. VAT

20 pieces – 420g – €70.83 excl. VAT – €85 incl. VAT

Available from October 2025 to January 2026.

LIMITED EDITION



HAUSSMANN SIGNATURE GIFT BOX

"Joyeuses Fêtes" Message Gift Box 138g

Effervescence Gift Box 103g

Tea Palais des Thés "Montagne Bleue" 100g

Closed: €90.05 excl. VAT – €95 incl. VAT

Open: €92.89 excl. VAT – €98 incl. VAT



CONCORDE SIGNATURE GIFT BOX

Avelinas 110g

Holiday Collection Gift Box 165g

Holiday Treats 150g

Flavoured Truffles Gift Box 84g

Closed: €121.33 excl. VAT – €128 incl. VAT

Open: €127.01 excl. VAT – €134 incl. VAT

TRIOMPHE SIGNATURE GIFT BOX

Holiday Collection Gift Box 165g

Holiday Treats 150g

Marrons Glacés Gift Box 90g

Tablette Le Marais 108g

Twigs 65g

Flavoured Truffles Gift Box 84g

Closed: €176.67 excl. VAT – €212 incl. VAT

Open: €181.67 excl. VAT – €218 incl. VAT

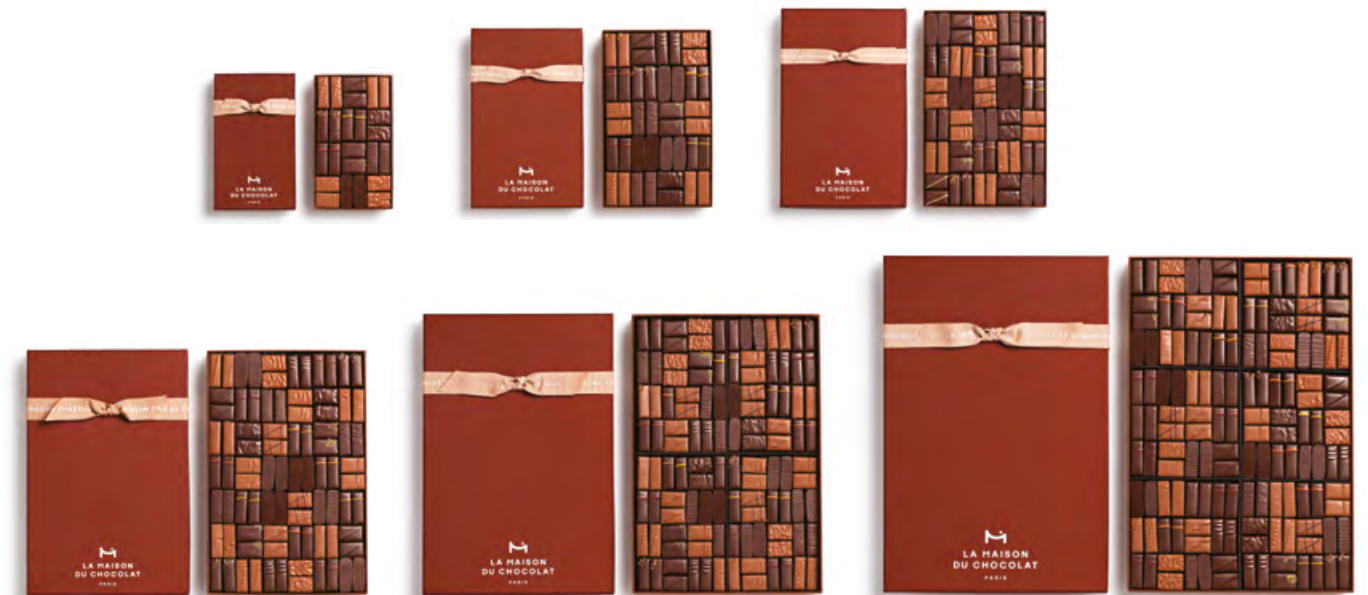


Our products are fragile. Please check their best-before date at the back of the catalog.
The assortment of chocolates included in our boxes may sometimes differ, but the net weight will never change.
All our ganaches are guaranteed alcohol-free. Subject to availability at the time of ordering.

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ASSORTIS

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 – €36.97 excl. VAT – €39 incl. VAT

Assortment of 40 pieces, or dark only – from 275g to 280g – €58.77 excl. VAT – €62 incl. VAT

Assortment of 60 pieces, or dark only – from 415g to 420g – €88.15 excl. VAT – €93 incl. VAT

Assortment of 84 pieces, or dark only – from 580g to 588g – €122.27 excl. VAT – €129 incl. VAT

Assortment of 112 pieces – 785g – €163.03 excl. VAT – €172 incl. VAT

Assortment of 144 pieces – 1kg – €206.64 excl. VAT – €218 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 – €5.59 excl. VAT – €5.90 incl. VAT

6 pieces – 42g – €13.27 excl. VAT – €14 incl. VAT

10 pieces – 72g – €18.96 excl. VAT – €20 incl. VAT

16 pieces – 112g – €26.54 excl. VAT – €28 incl. VAT

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

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 – €5.59 excl. VAT – €5.90 incl. VAT
 6 pieces – 44g – €13.27 excl. VAT – €14 incl. VAT
 16 pieces – 116g – €27.49 excl. VAT – €29 incl. VAT
 24 pieces – 176g – €38.86 excl. VAT – €41 incl. VAT
 40 pieces – 296g – €60.66 excl. VAT – €64 incl. VAT



CRAQUANT GIFT BOXES

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

Approx. 15 pieces – 100g – €20.85 excl. VAT – €22 incl. VAT
 Approx. 45 pieces – 240g – €46.45 excl. VAT – €49 incl. VAT



GOURMET SQUARES GIFT BOXES

An assortment of our gourmet squares to share.

16 pieces – 124g – €30 excl. VAT – €36 incl. VAT
 36 pieces – 285g – €49.17 excl. VAT – €59 incl. VAT



TWIGS GIFT BOX

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

20 pieces – 155g – €35 excl. VAT – €42 incl. VAT

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 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.

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.



CLASSIC TRUFFLES GIFT BOXES

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 – €5.59 excl. VAT – €5.9 incl. VAT
Approx. 13 pieces – 90g – €20.85 excl. VAT – €22 incl. VAT
Approx. 34 pieces – 245g – €52.13 excl. VAT – €55 incl. VAT
Approx. 52 pieces – 400 g – €83.41 excl. VAT – €88 incl. VAT



FLAVORED TRUFFLES GIFT BOXES

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 – €21.80 excl. VAT – €23 incl. VAT
Approx. 34 pieces – 245g – €54.03 excl. VAT – €57 incl. VAT



COGNAC TRUFFLES GIFT BOX

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 – €54.98 excl. VAT – €58 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 Cognac Truffles. Subject to availability at the time of ordering.



CAVIAR PETROSSIAN



INNOVATIONS

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



CHOCOLATE CHILLS GIFT BOX

Nicolas Cloiseau invites you to a groundbreaking experience: chocolates to be frozen at home for a completely frosty tasting journey! Featuring two signature recipes and two seasonal fruity creations.

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

INSOLITES

Nicolas Cloiseau invites you to a unique tasting experience with recipes featuring surprising and unconventional flavors.

Curry – 8 pieces – 60g – €18.96 excl. VAT – €20 incl. VAT

Huître – 8 pieces – 55g – €18.96 excl. VAT – €20 incl. VAT

Caviar – 8 pieces – 48g – €24.64 excl. VAT – €26 incl. VAT



ALCHIMIE GIN

Nicolas Cloiseau continues to explore the concept of capturing the essence of spirits in a chocolate that delivers a gin-like flavor without alcohol.*

177g – €37.50 excl. VAT – €45 incl. VAT



*Contains trace amounts (0.5%). Excessive alcohol consumption is harmful to your health.

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





PETITS PLAISIRS

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
€18.01 excl. VAT – €19 incl. VAT



AVELINAS

Crunchy hazelnuts with a fine dark or milk chocolate coating.

Approx. 36 pieces – 110g
€18.01 excl. VAT – €19 incl. VAT



ORANGETTES

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

Approx. 38 pieces – 145g
€26.54 excl. VAT – €28 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 – €15.83 excl. VAT – €19 incl. VAT



ORANGETTES GIFT BOXES

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

Approx. 15 pieces – 50g – €17.06 excl. VAT – €18 incl. VAT
Approx. 60 pieces – 230g – €46.45 excl. VAT – €49 incl. VAT



FRUIT NATURALLY GIFT BOX

Iconic fruit ganaches from La Maison du Chocolat, reimagined in a vegan version that transforms chocolate into new sensory pleasures, revealing an exceptionally authentic fruit and chocolate intensity.

16 pieces – 105g – €31,28 excl. VAT – €33 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..

PLAISIRS GOURMANDS

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 Intense square.
1 piece – 5g – €0.47 excl. VAT – €0.50 incl. VAT
Sold by box of 200 pieces.



GOURMET SQUARE

Case containing one Madeleine square.
1 piece – 8g – €1.80 excl. VAT – €1.90 incl. VAT



GOURMET CHOCOLATE BARS

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 – €6.58 excl. VAT – €7.90 incl. VAT
1 piece Dark – 54g – €6.58 excl. VAT – €7.90 incl. VAT



EXPERT SQUARE CASE

Case with 20 squares of Noir Intense 66%.
20 pieces – 100g – €17.06 excl. VAT – €18 incl. VAT



3 GOURMET SQUARES

Case containing three squares: Madeleine, Tuileries,
and Saint-Honoré.
3 pieces – 23g – €5.21 excl. VAT – €5.50 incl. VAT



GOURMET TWIGS

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

6 pieces Praliné – 55g – €8.25 excl. VAT – €9.90 incl. VAT
6 pieces Rocher Craquant – 60g – €8.25 excl. VAT – €9.90 incl. VAT

TABLETTES

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

PARISIAN CHOCOLATE BARS



SAINT-GERMAIN

Passion fruit on one side, dark chocolate with brittle on the other.
94g – €12.08 excl. VAT – €14.50 incl. VAT



MONTAIGNE

White chocolate with puffed rice.
78g – €12.08 excl. VAT – €14.50 incl. VAT



LE MARAIS

Milk chocolate with whole caramelized hazelnuts.
108g – €12.08 excl. VAT – €14.50 incl. VAT



SAINT-HONORÉ

Caramelized white chocolate on one side, milk chocolate studded with pecan nuts on the other.
97g – €12.08 excl. VAT – €14.50 incl. VAT



MADELEINE

Dark chocolate on one side, milk chocolate studded with hazelnuts on the other.
97g – €12.08 excl. VAT – €14.50 incl. VAT



TUILERIES

Dark chocolate studded with almonds, hazelnuts, and pistachios.
100g – €13.74 excl. VAT – €14.50 incl. VAT

EXPERT CHOCOLATE BARS



LAIT INTENSE 39%

Milky & intense chocolate.
75g – €8.33 excl. VAT – €10 incl. VAT



NOIR ÉQUILIBRÉ 70%

Intense chocolate & roasted notes.
75g – €9.48 excl. VAT – €10 incl. VAT

SIGNATURE GIFT BOXES

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



MONTAIGNE GIFT BOX

Gesture Gift Box 43g
Pralinés Gift Box 44g
3 Gourmet Squares 13g
Closed: €43.60 excl. VAT – €46 incl. VAT
Open: €45.50 excl. VAT – €48 incl. VAT

MARAIS GIFT BOX

Orangettes Gift Box 50g
Gesture Gift Box 112g
Amandas 120g
Avelinas 110g
Closed: €97.63 excl. VAT – €103 incl. VAT
Open: €100.47 excl. VAT – €106 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 Cognac Truffles Gift Box and Effervescence Gift Boxes. Subject to availability at the time of ordering.



SAINT-GERMAIN GIFT BOX

Flavoured Truffles Gift Box 84g
 Gesture Gift Box 112g
 Pralinés Gift Box 44g
 Amandas 120g
 Avelinas 110g
 Noir Équilibré 70% Expert Chocolate Bar 75g
 Closed: €132.70 excl. VAT – €140 incl. VAT
 Open: €138.39 excl. VAT – €146 incl. VAT

MADELEINE GIFT BOX

Coffret Maison assorted 280g
 Amandas 120g
 Avelinas 110g
 Fruit Naturally Gift Box 105g
 Twigs Gift Box 155g
 Pralinés Gift Box 116g
 Flavored Truffles Gift Box 245g
 Craquant Gift Box 240g
 Closed: €322.50 excl. VAT – €387 incl. VAT
 Open: €327.50 excl. VAT – €393 incl. VAT



SAINT-HONORÉ GIFT BOX

Twigs Gift Box 155g
 Coffret Maison assorted 170g
 Avelinas 110g
 Saint-Honoré Chocolate Bar 97g
 Classic Truffles Gift Box 90g
 Palais des Thés Tea "Montagne Bleue" 100g
 Closed: €162.50 excl. VAT – €195 incl. VAT
 Open: €167.50 excl. VAT – €201 incl. VAT



PARIS GIFT BOX

Coffret Maison assorted 588g
 Twigs Gift Box 155g
 Cognac Truffles Gift Box 245g
 Gourmet Squares Gift Box 124g
 Bollinger Champagne "Spéciale Cuvée" 75cl
 Pralinés Gift Box 116g
 Orangettes 145g
 Amandas 120g
 Craquant Gift Box 240g
 Palais des Thés Tea "Montagne Bleue" 100g
 Closed: €472.50 excl. VAT – €567 incl. VAT
 Open: €482.50 excl. VAT – €579 incl. VAT



TUILERIES GIFT BOX

Pralinés Gift Box 116g
 Flavored Truffles Gift Box 84g
 Tuileries Chocolate Bar 100g
 Amandas 120g
 Orangettes 145g
 Coffret Maison assorted 170g
 Craquant Gift Box 240g
 Closed: €224.64 excl. VAT – €237 incl. VAT
 Open: €230.33 excl. VAT – €243 incl. VAT

PERSONALIZED GIFT BOXES

With guidance and recommendations from our Corporate Sales Team,
create your own Gift Box! 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 Cognac Truffles and Effervescence Gift Boxes. Subject to availability at the time of ordering.

RECIPES

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.

RECIPES

PRALINÉS



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 GOURMANDISES



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)		Net weight (g)	Price Excl. VAT (in €)	Price Incl. VAT (in €)	VAT	Shelf Life	Dimensions (L x w x h)		
PAGES 8-9 – CUSTOMIZED OFFER							PAGES 24-25 – INNOVATIONS								
Timeless Message Gift Box, 12 pieces	138g	36.97	39	5.5%	8 to 26 days	15.9 x 9.5 x 3.3cm		Chocolate Chills Gift Box	80g	27.49	29	5.5%	8 to 26 days	13.2 x 13.2 x 2.5cm	
Custom Message Gift Box, 8 pieces	88g	28.44	30	5.5%	8 to 26 days	12.2 x 8.5 x 3.3cm		Insolite Curry Gift Box	60g	18.96	20	5.5%	8 to 26 days	6.5 x 21.9 x 2.2cm	
Custom Message Gift Box, 12 pieces	138g	38.86	41	5.5%	8 to 26 days	15.9 x 9.5 x 3.3cm		Insolite Huître Gift Box	55g	18.96	20	5.5%	8 to 26 days	6.5 x 21.9 x 2.2cm	
								Insolite Caviar Gift Box	48g	24.64	26	5.5%	8 to 26 days	6.5 x 21.9 x 2.2cm	
								Alchimie Gin Gif Box	177g	37.50	45	20.0%	8 to 82 days	21.4 x 21.4 x 3.7cm	
PAGES 10-17 – HOLIDAY COLLECTION – PARIS ETERNEL							PAGES 26-27 – PETITS PLAISIRS								
Sapin Concorde	4,455g	3,791.47	4,000.00	5.5%	8 to 181 days	85 x 40cm		Amandas, approx. 40 pieces	120g	18.01	19	5.5%	8 to 54 days	15.1 x 10.1 x 2cm	
Triomphe Advent Calendar	195g	61.61	65.00	5.5%	31 st of December	32 x 32 x 7.8cm		Avelinas, approx. 36 pieces	110g	18.01	19	5.5%	8 to 54 days	15.1 x 10.1 x 2cm	
Bouchée Étoile	134g	27.50	33	20.0%	8 to 54 days	15.9 x 15.9 x 3.3cm		Orangettes, approx. 38 pieces	145g	26.54	28	5.5%	8 to 54 days	15.1 x 10.1 x 2cm	
Holiday Treats, 22 pieces	150g	18.96	20.00	5.5%	8 to 54 days	8.5 x 5 x 9.5cm		Twigs, 9 pieces	65g	15.83	19	20.0%	8 to 54 days	13.6 x 13.2 x 2cm	
Holiday Collection Gift box, 16 assorted pieces	113g	26.54	28.00	5.5%	8 to 26 days	12.2 x 8.5 x 3.3cm		Orangettes Gift Box, approx. 15 pieces	50g	17.06	18	5.5%	8 to 54 days	8.1 x 6.6 x 3.3cm	
Holiday Collection Gift box, 24 assorted pieces	165g	36.97	39.00	5.5%	8 to 26 days	15.9 x 9.5 x 3.3cm		Orangettes Gift Box, approx. 60 pieces	230g	46.45	49	5.5%	8 to 54 days	15.9 x 9.5 x 3.3cm	
Holiday Collection Gift box, 40 assorted pieces	280g	58.77	62.00	5.5%	8 to 26 days	19.9 x 12.1 x 3.3cm		Fruit Naturally Gift Box, 16 pieces	105g	31.28	33	5.5%	8 to 26 days	19.9 x 12.1 x 3.3cm	
Holiday Collection Gift box, 60 assorted pieces	410g	88.15	93.00	5.5%	8 to 26 days	23.9 x 15.1 x 3.3cm									
Holiday Collection Gift box, 84 assorted pieces	580g	122.27	129.00	5.5%	8 to 26 days	27.9 x 18 x 3.3cm		PAGES 28-29 – PLAISIRS GOURMANDS							
Holiday Collection Gift box, 102 assorted pieces	695g	163.03	172.00	5.5%	8 to 26 days	31.4 x 21.3 x 3.3cm		Expert Square, 1 piece	5g	0.47	0.5	5.5%	8 to 200 days	3.5 x 3.2 x 0.5cm	
Holiday Timeless Message Gift Box "Joyeuses Fêtes", 12 pieces	138g	36.97	39.00	5.5%	8 to 26 days	15.9 x 9.5 x 3.3cm		Expert Squares Case, 20 pieces	100g	17.06	18	5.5%	8 to 200 days	6 x 6 x 2cm	
Holiday Timeless Message Gift Box "Meilleurs voeux", 12 pieces	138g	36.97	39.00	5.5%	8 to 26 days	15.9 x 9.5 x 3.3cm		Gourmet Square, 1 pieces	8g	1.80	1.9	5.5%	8 to 88 days	3.8 x 3.6 x 1cm	
Holiday Craquant Gift Box, 45 pieces	240g	46.45	49.00	5.5%	8 to 54 days	15.9 x 15.9 x 3.3cm		3 Gourmet Squares, 3 pieces	23g	5.21	5.5	5.5%	8 to 88 days	10 x 3.3 x 1.3cm	
Haussmann Signature Gift Box closed	341g	90.05	95	5.5%	8 to 26 days	14.7 x 14.7 x 15.0cm		Gourmet Chocolate Bar - Milk, 1 piece	50g	6.58	7.9	20.0%	8 to 90 days	12.5 x 3 x 2.5cm	
	open	341g	92.89	98	5.5%	8 to 26 days	14.7 x 14.7 x 15.0cm		Gourmet Chocolate Bar - Dark, 1 piece	54g	6.58	7.9	20.0%	8 to 90 days	12.5 x 3 x 2.5cm
Concorde Signature Gift Box closed	509g	121.33	128	5.5%	8 to 26 days	23.0 x 23.0 x 15.0cm		Gourmet Twigs Pralinés, 6 pieces	55g	8.25	9.9	20.0%	8 to 54 days	4 x 2.9 x 9cm	
	open	509g	127.01	134	5.5%	8 to 26 days	23.0 x 23.0 x 15.0cm		Gourmet Twigs Rocher Craquant, 6 pieces	60 g	8.25	9.9	20.0%	8 to 96 days	4 x 2.9 x 9cm
Triomphe Signature Gift Box closed	777g	176.67	212	20.0%	8 to 26 days	31.0 x 31.0 x 15.0cm									
	open	777g	181.67	218	20.0%	8 to 26 days	31.0 x 31.0 x 15.0cm		PAGES 30-31 – TABLETTES						
Marrons Glacés Gift Box, 4 pieces	90g	15.83	19.00	20.0%	8 to 26 days	12.2 x 8.5 x 3.3cm		Saint-Germain	94g	12.08	14.5	20.0%	8 to 88 days	9.5 x 17.7 x 2.1cm	
Marrons Glacés Gift Box, 6 pieces	136g	23.33	28.00	20.0%	8 to 26 days	15.9 x 9.5 x 3.3cm		Montaigne	78g	12.08	14.5	20.0%	8 to 88 days	9.5 x 17.7 x 2.1cm	
Marrons Glacés Gift Box, 12 pieces	272g	45.00	54.00	20.0%	8 to 26 days	19.9 x 12.1 x 3.3cm		Le Marais	108g	12.08	14.5	20.0%	8 to 88 days	9.5 x 17.7 x 2.1cm	
Marrons Glacés Gift Box, 20 pieces	420g	70.83	85.00	20.0%	8 to 26 days	23.9 x 15.1 x 3.3cm		Saint-Honoré	97g	12.08	14.5	20.0%	8 to 88 days	9.5 x 17.7 x 2.1cm	
Effervescence Gift Box, 9 pieces	103g	21.80	23.00	5.5%	8 to 26 days	9.4 x 9.4 x 3.3cm		Madeleine	97g	12.08	14.5	20.0%	8 to 88 days	9.5 x 17.7 x 2.1cm	
Effervescence Gift Box, 20 pieces	230g	42.65	45.00	5.5%	8 to 26 days	15.7 x 15.7 x 3.3cm		Tuileries	100g	13.74	14.5	5.5%	8 to 88 days	9.5 x 17.7 x 2.1cm	
								Lait Intense 39%	75g	8.33	10	20.0%	8 to 200 days	16 x 6.8 x 1cm	
								Noir Equilibré 70%	75g	9.48	10	5.5%	8 to 200 days	16 x 6.8 x 1cm	
PAGES 18-19 – ASSORTIS							PAGES 32-35 – SIGNATURE GIFT BOXES								
Gesture Gift Box, 2 pieces	13g	5.59	5,9	5.5%	8 to 26 days	6.6 x 4 x 2.3cm		Montaigne Gift Box closed	110g	43.60	46	5.5%	8 to 26 days	12.2 x 12.2 x 8.9cm	
Gesture Gift Box, 6 pieces	43g	13.27	14	5.5%	8 to 26 days	8.1 x 6.6 x 3.3cm			open	110g	45.50	48	5.5%	8 to 26 days	12.2 x 12.2 x 8.9cm
Gesture Gift Box, 10 pieces	72g	18.96	20	5.5%	8 to 26 days	10.2 x 6.5 x 3.3cm		Marais Gift Box closed	392g	97.63	103	5.5%	8 to 26 days	14.7 x 14.7 x 15.0cm	
Gesture Gift Box, 16 pieces	112g	26.54	28	5.5%	8 to 26 days	12.2 x 8.5 x 3.3cm			open	392g	100.47	106	5.5%	8 to 26 days	14.7 x 14.7 x 15.0cm
Coffret Maison, assorted or milk only or dark only, 24 pieces	170g	36.97	39	5.5%	8 to 26 days	15.9 x 9.5 x 3.3cm		Saint-Germain Gift Box closed	545g	132.70	140	5.5%	8 to 26 days	23.0 x 23.0 x 15.0cm	
Coffret Maison, assorted or dark only, 40 pieces	280g	58.77	62	5.5%	8 to 26 days	19.9 x 12.1 x 3.3cm			open	545g	138.39	146	5.5%	8 to 26 days	23.0 x 23.0 x 15.0cm
Coffret Maison, assorted or dark only, 60 pieces	420g	88.15	93	5.5%	8 to 26 days	23.9 x 15.1 x 3.3cm		Saint-Honoré Gift Box closed	722g	162.50	195	20.0%	8 to 26 days	23.0 x 23.0 x 15.0cm	
Coffret Maison, assorted or dark only, 84 pieces	588g	122.27	129	5.5%	8 to 26 days	27.9 x 18 x 3.3cm			open	722g	167.50	201	20.0%	8 to 26 days	23.0 x 23.0 x 15.0cm
Coffret Maison, assorted, 112 pieces	785g	163.03	172	5.5%	8 to 26 days	31.4 x 21.3 x 3.3cm		Tuileries Gift Box closed	975g	224.64	237	5.5%	8 to 26 days	31.0 x 31.0 x 15.0cm	
Coffret Maison, assorted, 144 pieces	1,000g	206.64	218	5.5%	8 to 26 days	35.5 x 23.9 x 3.3cm			open	975g	230.33	243	5.5%	8 to 26 days	31.0 x 31.0 x 15.0cm
								Madeleine Gift Box closed	1,371g	322.50	387	20.0%	8 to 26 days	31.0 x 31.0 x 15.0cm	
									open	1,371g	327.50	393	20.0%	8 to 26 days	31.0 x 31.0 x 15.0cm
								Paris Gift Box closed	2,583g	472.50	567	20.0%	8 to 26 days	38.0 x 38.0 x 15.0cm	
									open	2,583 g	482.50	579	20.0%	8 to 26 days	38.0 x 38.0 x 15.0cm
PAGES 20-21 – PRALINÉS															
Pralinés Gift Box, 2 pieces	14g	5.59	5,9	5.5%	8 to 54 days	6.6 x 4 x 2.3cm									
Pralinés Gift Box, 6 pieces	44g	13.27	14	5.5%	8 to 54 days	8.1 x 6.6 x 3.3cm									
Pralinés Gift Box, 16 pieces	116g	27.49	29	5.5%	8 to 54 days	12.2 x 8.5 x 3.3cm									
Pralinés Gift Box, 24 pieces	176g	38.86	41	5.5%	8 to 54 days	15.9 x 9.5 x 3.3cm									
Pralinés Gift Box, 40 pieces	296g	60.66	64	5.5%	8 to 54 days	19.9 x 12.1 x 3.3cm									
Craquant Gift Box, 15 pieces	100g	20.85	22	5.5%	8 to 54 days	12.2 x 8.5 x 3.3cm									
Craquant Gift Box, 45 pieces	240g	46.45	49	5.5%	8 to 54 days	15.9 x 15.9 x 3.3cm									
Twigs Gift Box, 20 pieces	155g	35.00	42	20.0%	8 to 54 days	19.9 x 12.1 x 3.3cm									
Gourmet Squares Gift Box, 16 pieces	124g	30.00	36	20.0%	8 to 88 days	15.9 x 15.9 x 3.3cm									
Gourmet Squares Gift Box, 36 pieces	285g	49.17	59	20.0%	8 to 88 days	20.9 x 20.9 x 3.3cm									
PAGES 22-23 – TRUFFES															
Classic Truffles Gift Box, 2 pieces	13g	5.59	5,9	5.5%	8 to 26 days	6.6 x 4 x 2.3cm									
Classic Truffles Gift Box, approx. 13 pieces	90g	20.85	22	5.5%	8 to 26 days	12.2 x 8.5 x 3.3cm									
Classic Truffles Gift Box, approx. 34 pieces	245g	52.13	55	5.5%	8 to 26 days	19.9 x 12.1 x 3.3cm									
Classic Truffles Gift Box, approx. 52 pieces	400g	83.41	88	5.5%	8 to 26 days	23.9 x 15.1 x 3.3cm									
Flavoured Truffles Gift Box, approx. 12 pieces	84g	21.80	23	5.5%	8 to 26 days	12.2 x 12.1 x 3.3cm									
Flavoured Truffles Gift Box, approx. 34 pieces	245g	54.03	57	5.5%	8 to 26 days	19.9 x 12.1 x 3.3cm									
Cognac Truffles Gift Box, approx. 34 pieces	245g	54.98	58	5.5%	8 to 26 days	19.9 x 12.1 x 3.3cm									

GENERAL TERMS & CONDITIONS OF SALE FOR THE 2025-2026 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 chocolatebased products) is applied to orders.
3.2. Delivery costs are extra. Delivery fees vary depending on the destination, number of recipients per address, and the weight and size of the package. They include a package preparation fee as well as the transport company's own fee. For more information on these fees, please contact our Corporate Sales Team.
3.3. Products are subject to the pricing conditions in force on the day of ordering. La Maison du Chocolat may revise its general pricing as it sees fit.

IV. Order payments

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

V. Unavailable products

5.1. Product and service availability is given on the quote on an indicative basis. This availability only becomes definitive once an order has been confirmed.
La Maison du Chocolat cannot be held responsible for a product being unavailable in a 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, 2025.
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.

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.



CONTACTS

CORPORATE SALES TEAM

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



www.lamaisonduchocolat.com

BOUTIQUES

SAINT-HONORÉ

225 rue du Faubourg Saint-Honoré
Paris 8^e

MADELEINE

8 boulevard de la Madeleine
Paris 9^e

MONTAIGNE

52 rue François 1^{er}
Paris 8^e

VICTOR HUGO

120 avenue Victor Hugo
Paris 16^e

SAINT-GERMAIN

19 rue de Sèvres
Paris 6^e

MARAIS

14 rue de Bretagne
Paris 3^e

MONTPARNASSE

17 boulevard de Vaugirard
Paris 15^e

SAINT LAZARE

1 cour de Rome
Paris 8^e