

COLLECTION

2026 - 2027



LA MAISON
DU CHOCOLAT

PARIS

CONTENTS

OUR SERVICES	3
MAISON PARISIENNE	4
OUR COMMITMENTS	6
CUSTOMIZED OFFER	8
ASSORTIS	10
PRALINÉS	12
TRUFFES	14
PETITS PLAISIRS	16
LES CRÉATIONS DU CHEF	18
TABLETTES PARISIENNES	20
TABLETTES EXPERTES	22
PÂTISSERIE	24
SIGNATURE GIFT BOXES	26
RECIPES	30
PRICES	32
CONTACT & BOUTIQUES	35

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.

B2B WEBSITE

Our online store dedicated to professionals simplifies your chocolate purchasing process while ensuring services tailored to your B2B requirements.

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.



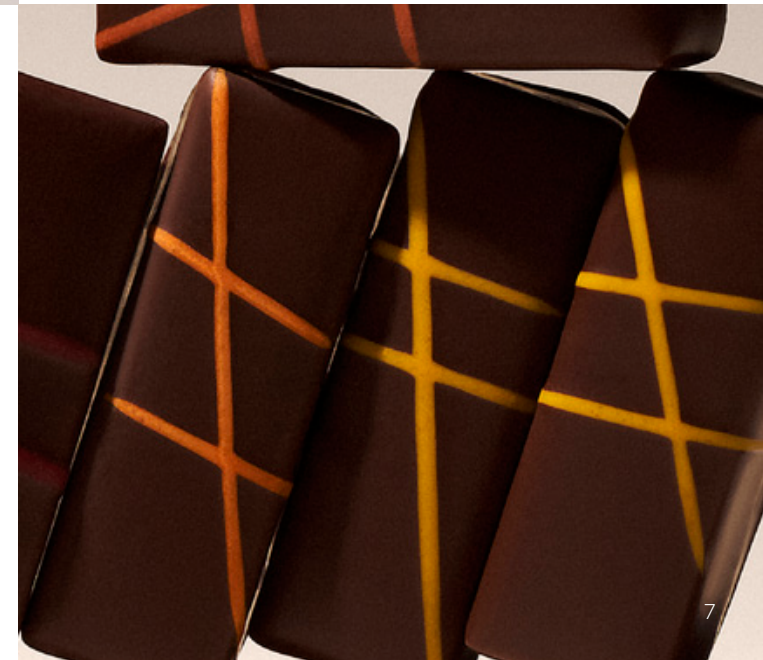
ETHICAL VALUES

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

Exclu
B2B



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.



STICKER

Personalize your gift boxes with an elegant and discreet finishing touch. Both the sticker background color and your logo color can be customized to suit your preferences.

Minimum order: 100 units.
Lead time: 3 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.



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.

8 pieces – 88g – €27.49 excl. VAT – €29 incl. VAT
12 pieces – 130g – €37.44 excl. VAT – €39.50 incl. VAT
24 pieces – 238g – €61.61 excl. VAT – €65 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 – €29.38 excl. VAT – €31 incl. VAT
12 pieces – 130g – €39.34 excl. VAT – €41.50 incl. VAT
24 pieces – 238g – €63.51 excl. VAT – €67 incl. VAT

Minimum order: 100 units.
Lead time: 3-4 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.

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

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



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 – €37.44 excl. VAT – €39,50 incl. VAT
- Assortment of 40 pieces, or dark only – from 275g to 280g – €61.61 excl. VAT – €65 incl. VAT
- Assortment of 60 pieces, or dark only – from 415g to 420g – €91.94 excl. VAT – €97 incl. VAT
- Assortment of 84 pieces, or dark only – from 580g to 588g – €127.01 excl. VAT – €134 incl. VAT
- Assortment of 112 pieces – 785g – €169.67 excl. VAT – €179 incl. VAT
- Assortment of 144 pieces – 1kg – €214.22 excl. VAT – €226 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 – €5.64 excl. VAT – €5.95 incl. VAT
- 4 pieces – 26g – €9.38 excl. VAT – €9.90 incl. VAT
- 6 pieces – 42g – €13.74 excl. VAT – €14.50 incl. VAT
- 10 pieces – 72g – €19.43 excl. VAT – €20.50 incl. VAT
- 16 pieces – 112g – €27.49 excl. VAT – €29 incl. VAT

TRIO MINI-MAISON CASE

Selection of 3 gift boxes, containing 2 dark and milk ganaches, 2 dark and milk pralinés, 2 classic truffles.

- 3 x 2 pieces – 40g – €18.01 excl. VAT – €19 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.



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 – €5.64 excl. VAT – €5.95 incl. VAT
6 pieces – 44g – €13.74 excl. VAT – €14.50 incl. VAT
16 pieces – 116g – €28.44 excl. VAT – €30 incl. VAT
24 pieces – 176g – €39.81 excl. VAT – €42 incl. VAT
40 pieces – 296g – €63.51 excl. VAT – €67 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 – €47.39 excl. VAT – €50 incl. VAT



TWIGS GIFT BOX

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

20 pieces – 155g – €36.25 excl. VAT – €43.50 incl. VAT



DAMIER PRALINÉ GIFT BOX

A selection of milk chocolate praliné with caramelized almonds, crispy wafer flakes and delicate notes of vanilla, and dark chocolate praline bites with hazelnuts and fleur de sel.

16 pieces – 88g – €23.70 excl. VAT – €25 incl. VAT

Available from November 2026.



GOURMET SQUARES GIFT BOXES

An assortment of our gourmet squares to share.

16 pieces – 124g – €30.83 excl. VAT – €37 incl. VAT
36 pieces – 285g – €49.17 excl. VAT – €59 incl. VAT

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



TRUFFES

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 – €5.64 excl. VAT – €5.95 incl. VAT

Approx. 13 pieces – 90g – €21.80 excl. VAT – €23 incl. VAT

Approx. 34 pieces – 245g – €53.08 excl. VAT – €56 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 – €22.75 excl. VAT – €24 incl. VAT

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.



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
€18.48 excl. VAT – €19.50 incl. VAT



AVELINAS

Crunchy hazelnuts with a fine dark or milk chocolate coating.

Approx. 36 pieces – 110g
€18.48 excl. VAT – €19.50 incl. VAT



ORANGETTES

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

Approx. 38 pieces – 145g
€27.49 excl. VAT – €29 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 – €16.25 excl. VAT – €19.50 incl. VAT



ORANGETTES GIFT BOXES

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

Approx. 15 pieces – 50g – €18.01 excl. VAT – €19 incl. VAT
Approx. 60 pieces – 230g – €47.39 excl. VAT – €50 incl. VAT



MARSHMALLOW BEARS GIFT BOX

An indulgent vanilla marshmallow enrobed in milk and dark chocolate, evoking sweet childhood memories.

6 pieces – 144g – €23.70€ excl. VAT – €25 incl. VAT

Available from Autumn 2026.



LES FRUITÉS 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 – €32.23 excl. VAT – €34 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..



LES CRÉATIONS DU CHEF

Balancing creativity, innovation, and challenge, Nicolas Cloiseau rethinks the chocolate of tomorrow. With a distinctive freedom of expression, he gives voice to La Maison du Chocolat.



INSOLITE FUMÉ GIFT BOX

Insolite Fumé is born from the marriage of three chocolates, each with a distinct personality: a 66% single-origin Ecuador dark chocolate with subtle leather notes, a 65% cacao with almost animal-like intensity, and a 40% milk chocolate that softens the blend without dulling its character. Together, they create a dark ganache with warm, tawny undertones.

Then comes the detail that changes everything: a caramel infused with toasted vanilla folded into the cream, enhanced with just a hint of smoked salt and paprika. Just enough to turn up the heat.

8 pieces – 50g – €18.96 excl. VAT – €20 incl. VAT

Available from october 2026.



CHOCOLATE CHILLS

A summer-inspired innovation: irresistibly smooth, light and airy whipped ganaches, crafted to be enjoyed chilled. Three recipes: Lemon & Elderflower, Double Vanilla, and Salted Caramel.

12 pieces – 64 g – €23.70 excl. VAT – €25 incl. VAT

Limited edition, available while stocks last.

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..

TABLETTES PARISIENNES

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



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



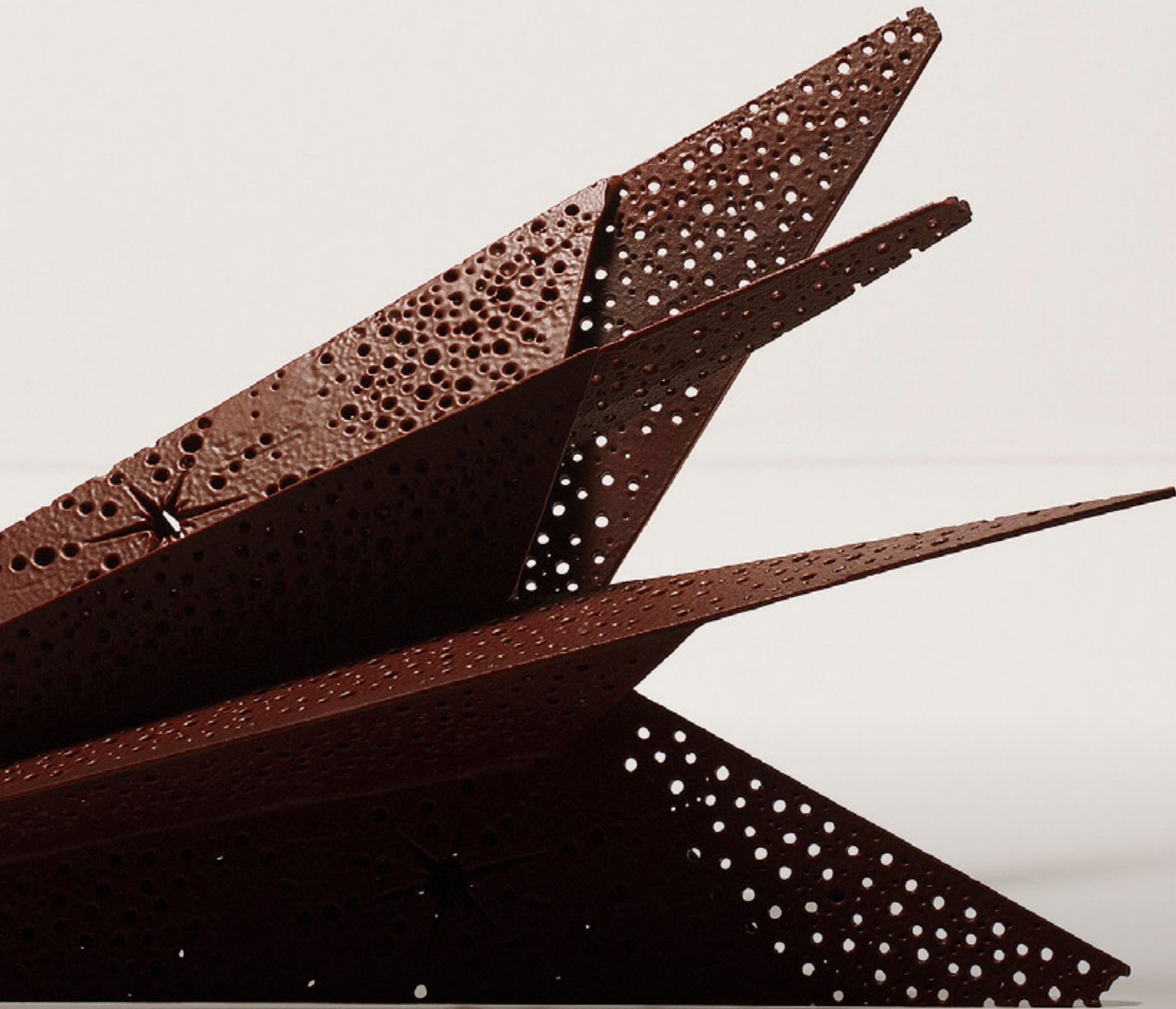
TUILERIES

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



GOURMET SQUARE

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



TABLETTES EXPERTES

Nicolas Cloiseau, Meilleur Ouvrier de France Chocolatier, reimagines the chocolate bar with audacity and refinement. Through our “Tablettes Expertes” collection, he showcases the intensity of dark chocolate and the velvety richness of milk chocolate, unveiling exceptional cocoas from the world’s most distinctive origins.



MILK CÔTE D'IVOIRE 36%

Milky and toasty notes.
75 g – €8.33 excl. VAT – €10 incl. VAT



MILK BRÉSIL 53%

Milky and biscuity notes.
75 g – €8.33 excl. VAT – €10 incl. VAT



DARK PÉROU 63%

Toasted nuts notes.
75g – €9.48 excl. VAT – €10 incl. VAT



DARK MADAGASCAR 74%

Berry notes.
75 g – €9.48 excl. VAT – €10 incl. VAT



DARK VENEZUELA 89%

Woody Notes.
75g – €9.48 excl. VAT – €10 incl. VAT



DARK ÉQUATEUR 98%

Spicy Notes.
75g – €9.48 excl. VAT – €10 incl. VAT



EXPERT SQUARE

66% Noir Intense square.
1 piece – 5g – €0.49 excl. VAT – €0.52 incl. VAT
Sold by box of 200 pieces.



EXPERT SQUARE CASE

Case with 20 squares of Noir Intense 66%.
20 pieces – 100g – €18.01 excl. VAT – €19 incl. VAT



PÂTISSERIE

La Maison du Chocolat cakes are true pastry creations, crafted to combine intensity, refinement, and generosity.



LE CAKE CITRON

La Maison du Chocolat reinterprets a classic of French pâtisserie with its own take on the lemon pound cake: a cake that is both indulgent and light.

6 pers. – 490g – €24.64 excl. VAT – €26 incl. VAT
The minimum guaranteed shelf life is 1 day.



LE CAKE PLEYEL

The ultimate sharing dessert, this cake takes center stage in the creations of La Maison du Chocolat. Discover the Cake Pleyel, a delicious chocolate cake crafted to be enjoyed together.

6 pers. – 430g – €24.64 excl. VAT – €26 incl. VAT
The minimum guaranteed shelf life is 1 day.



LES GÂTEAUX MAISONS

Neither a loaf cake nor a pound cake, the Gâteau Maison is something entirely different. An original collection of delicately light and melt-in-the-mouth cakes, each with a luscious dried fruit filling, thoughtfully crafted to be gifted and shared.

Le Gâteau Maison Akosombo 330g: chocolate, almond and hazelnut.

Le Gâteau Maison Figaro 340g: chocolate and hazelnut.

Le Gâteau Maison Jolika 360g: chocolate and pistachio.

6 pers. – €33.18 excl. VAT – €35 incl. VAT
The minimum guaranteed shelf life is 1 day.
Courier delivery only.



GOURMET HOT CHOCOLATE MIX

Dark chocolate flakes to recreate the indulgent hot chocolate at home.

250g bag – Contains approximately 6 servings

€18.98 excl. VAT – €20 incl. VAT

Available from October 2026.



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

Classic truffles Gift Box 13g

Closed: €45.50 excl. VAT – €48 incl. VAT

Open: €47.39 excl. VAT – €50 incl. VAT



MARAIS GIFT BOX

Orangettes Gift Box 50g

Gesture Gift Box 112g

Amandas 120g

Avelinas 110g

Closed: €99.53 excl. VAT – €105 incl. VAT

Open: €102.37 excl. VAT – €108 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
 Pérou 63% Expert Chocolate Bar 75g
 Closed: €136.02 excl. VAT – €143.50 incl. VAT
 Open: €141.71 excl. VAT – €149.50 incl. VAT

MADELEINE GIFT BOX

Coffret Maison assorted 280g
 Amandas 120g
 Avelinas 110g
 Les Fruités Gift Box 105g
 Twigs Gift Box 155g
 Pralinés Gift Box 116g
 Flavored Truffles Gift Box 245g
 Craquant Gift Box 240g
 Closed: €330.42 excl. VAT – €396.50 incl. VAT
 Open: €335.42 excl. VAT – €402.50 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
 Gourmet Hot chocolate Mix 250g
 Closed: €168.33 excl. VAT – €202 incl. VAT
 Open: €170.83 excl. VAT – €205 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: €229.38 excl. VAT – €242 incl. VAT
 Open: €235.07 excl. VAT – €248 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
 Gourmet Hot Chocolate Mix 250g
 Closed: €480.50 excl. VAT – €579 incl. VAT
 Open: €490.83 excl. VAT – €589 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.



CARAMELO

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.

GOURMANDS



JOLIKA

Pistachio marzipan with a fine dark chocolate coating.



RIGOLETTO LAIT

Caramelized milk chocolate mousse.

	Net weight (g)	Price Excl. VAT (in €)	Price Incl. VAT (in €)	VAT	Shelf Life	Dimensions (L x w x h)
PAGES 8-9 – CUSTOMIZED OFFER						
Timeless Message Gift Box, 8 pieces	88g	27.49	29.00	5.5%	8 to 26 days	12.2 x 8.5 x 3.3cm
Timeless Message Gift Box, 12 pieces	130g	37.44	39.50	5.5%	8 to 26 days	15.9 x 9.5 x 3.3cm
Timeless Message Gift Box, 24 pieces	238g	61.61	65.00	5.5%	8 to 26 days	19.9 x 12.1 x 3.3cm
Custom Message Gift Box, 8 pieces	88g	29.38	31.00	5.5%	8 to 26 days	12.2 x 8.5 x 3.3cm
Custom Message Gift Box, 12 pieces	130g	39.34	41.50	5.5%	8 to 26 days	15.9 x 9.5 x 3.3cm
Custom Message Gift Box, 24 pieces	238g	63.51	67.00	5.5%	8 to 26 days	19.9 x 12.1 x 3.3cm
PAGES 10-11 – ASSORTIS						
Coffret Maison assorted, or milk only or dark only, 24 pieces	170g	37.44	39.50	5.5%	8 to 26 days	15.9 x 9.5 x 3.3cm
Coffret Maison assorted, or dark only, 40 pieces	280g	61.61	65.00	5.5%	8 to 26 days	19.9 x 12.1 x 3.3cm
Coffret Maison assorted, or dark only, 60 pieces	420g	91.94	97.00	5.5%	8 to 26 days	23.9 x 15.1 x 3.3cm
Coffret Maison assorted, or dark only, 84 pieces	588g	127.01	134.00	5.5%	8 to 26 days	27.9 x 18 x 3.3cm
Coffret Maison assorted, 112 pieces	785g	169.67	179.00	5.5%	8 to 26 days	31.4 x 21.3 x 3.3cm
Coffret Maison assorted, 144 pieces	1,000g	214.22	226.00	5.5%	8 to 26 days	35.5 x 23.9 x 3.3cm
Gesture Gift Box, 2 pieces	13g	5.64	5.95	5.5%	8 to 26 days	6.6 x 4 x 2.3cm
Gesture Gift Box, 4 pieces	26g	9.38	9.90	5.5%	8 to 26 days	7.5 x 6 x 3.1cm
Gesture Gift Box, 6 pieces	43g	13.74	14.50	5.5%	8 to 26 days	8.1 x 6.6 x 3.3cm
Gesture Gift Box, 10 pieces	72g	19.43	20.50	5.5%	8 to 26 days	10.8 x 10.8 x 2.5cm
Gesture Gift Box, 16 pieces	112g	27.49	29.00	5.5%	8 to 26 days	12.2 x 8.5 x 3.3cm
Trio Mini-Maison Case, 3 x 2 pieces	40g	18.01	19.00	5.5%	8 to 26 days	7 x 7.5 x 4.2cm
PAGES 12-13 – PRALINÉS						
Pralinés Gift Box, 2 pieces	14g	5.59	5.95	5.5%	8 to 54 days	6.6 x 4 x 2.3cm
Pralinés Gift Box, 6 pieces	44g	13.74	14.50	5.5%	8 to 54 days	8.1 x 6.6 x 3.3cm
Pralinés Gift Box, 16 pieces	116g	28.44	30.00	5.5%	8 to 54 days	12.2 x 8.5 x 3.3cm
Pralinés Gift Box, 24 pieces	176g	39.81	42.00	5.5%	8 to 54 days	15.9 x 9.5 x 3.3cm
Pralinés Gift Box, 40 pieces	296g	63.51	67.00	5.5%	8 to 54 days	19.9 x 12.1 x 3.3cm
Craquant Gift Box, 15 pieces	100g	20.85	22.00	5.5%	8 to 54 days	12.2 x 8.5 x 3.3cm
Craquant Gift Box, 45 pieces	240g	47.39	50.00	5.5%	8 to 54 days	15.9 x 15.9 x 3.3cm
Damier Praliné Gift Box, 16 pieces	88g	23.70	25.00	5.5%	8 to 54 days	11.8 x 11.8 x 2.3cm
Twigs Gift Box, 20 pieces	155g	36.25	43.50	20.0%	8 to 54 days	19.9 x 12.1 x 3.3cm
Gourmet Squares Gift Box, 16 pieces	124g	30.83	37.00	20.0%	8 to 88 days	15.9 x 15.9 x 3.3cm
Gourmet Squares Gift Box, 36 pieces	285g	49.17	59.00	20.0%	8 to 88 days	20.9 x 20.9 x 3.3cm
PAGES 14-15 – TRUFFES						
Classic Truffles Gift Box, 2 pieces	13g	5.64	5.95	5.5%	8 to 26 days	6.6 x 4 x 2.3cm
Classic Truffles Gift Box, approx. 13 pieces	90g	21.80	23.00	5.5%	8 to 26 days	12.2 x 8.5 x 3.3cm
Classic Truffles Gift Box, approx. 34 pieces	245g	53.08	56.00	5.5%	8 to 26 days	19.9 x 12.1 x 3.3cm
Flavored Truffles Gift Box, approx. 12 pièces	84g	22.75	24.00	5.5%	8 to 26 days	12.2 x 12.1 x 3.3cm
Flavored Truffles Gift Box, approx. 34 pièces	245g	54.98	58.00	5.5%	8 to 26 days	19.9 x 12.1 x 3.3cm
PAGES 16-17 – PETITS PLAISIRS						
Amandas, approx. 40 pieces	120g	18.48	19.50	5.5%	8 to 54 days	15.1 x 10.1 x 2cm
Avelinas, approx. 36 pieces	110g	18.48	19.50	5.5%	8 to 54 days	15.1 x 10.1 x 2cm
Orangettes, approx. 38 pieces	145g	27.49	29.00	5.5%	8 to 54 days	15.1 x 10.1 x 2cm
Twigs, 9 pieces	65g	16.25	19.50	20.0%	8 to 54 days	13.6 x 13.2 x 2cm
Orangettes Gift box, approx. 15 pieces	50g	18.01	19.00	5.5%	8 to 54 days	8.1 x 6.6 x 3.3cm
Orangettes Gift Box, approx. 60 pieces	230g	47.39	50.00	5.5%	8 to 54 days	15.9 x 9.5 x 3.3cm
Marshmallow Bears Gift Box, 6 pieces	144g	23.70	25.00	5.5%	8 to 54 days	19.9 x 12.1 x 3.3cm
Les Fruités Gift Box, 16 pieces	105g	32.23	34.00	5.5%	8 to 26 days	19.9 x 12.1 x 3.3cm

		Net weight (g)	Price Excl. VAT (in €)	Price Incl. VAT (in €)	VAT	Shelf Life	Dimensions (L x w x h)
PAGES 18-19 – LES CRÉATIONS DU CHEF							
Insolite Fumé Gift Box, 8 pieces		50g	18.96	20.00	5.5%	8 to 26 days	6.5 x 21.9 x 2.2cm
Chocolate Chills, 12 pieces		64g	23.70	25.00	5.5%	8 to 26 days	14 x 11.1 x 2.5cm
PAGES 20-21 – TABLETTES PARISIENNES							
Saint-Germain		94g	12.08	14.50	20%	8 to 88 days	9.5 x 17.7 x 2.1cm
Montaigne		78g	12.08	14.50	20%	8 to 88 days	9.5 x 17.7 x 2.1cm
Le Marais		108g	12.08	14.50	20%	8 to 88 days	9.5 x 17.7 x 2.1cm
Saint-Honoré		97g	12.08	14.50	20%	8 to 88 days	9.5 x 17.7 x 2.1cm
Madeleine		97g	12.08	14.50	20%	8 to 88 days	9.5 x 17.7 x 2.1cm
Tuileries		100g	13.74	14.50	5.5%	8 to 88 days	9.5 x 17.7 x 2.1cm
Gourmet Square, 1 piece		8g	1.80	1.90	5.5%	8 to 88 days	3.8 x 3.6 x 1cm
PAGES 22-23 – TABLETTES EXPERTES							
Milk Côte d'Ivoire 36%		75g	8.33	10.00	20.0%	8 to 200 days	19 x 10 x 0.1cm
Milk Brésil 53%		75g	8.33	10.00	20.0%	8 to 200 days	19 x 10 x 0.1cm
Dark Pérou 63%		75g	9.48	10.00	5.5%	8 to 200 days	19 x 10 x 0.1cm
Dark Madagascar 74%		75g	9.48	10.00	5.5%	8 to 200 days	19 x 10 x 0.1cm
Dark Venezuela 89%		75g	9.48	10.00	5.5%	8 to 200 days	19 x 10 x 0.1cm
Dark Equateur 98%		75g	9.48	10.00	5.5%	8 to 200 days	19 x 10 x 0.1cm
Expert square, 1 piece		5g	0.49	0.52	5.5%	8 to 200 days	3.5 x 3.2 x 0.5cm
Expert Square Case, 20 pieces		100g	18.01	19.00	5.5%	8 to 200 days	7.4 x 7.4 x 2.5cm
PAGES 24-25 – PÂTISSERIE							
Le Cake Citron		490g	24.64	26.00	5.5%	1 to 5 days	25 x 11.8 x 11cm
Le Cake Pleyel		430g	24.64	26.00	5.5%	1 to 5 days	25 x 11.8 x 11cm
Le Gâteau Maison Akossombo		330g	33.18	35.00	5.5%	10 to 15 days	21.1 x 10.1 x 10.4cm
Le Gâteau Maison Jolika		340g	33.18	35.00	5.5%	10 to 15 days	21.1 x 10.1 x 10.4cm
Le Gâteau Maison Figaro		360g	33.18	35.00	5.5%	10 to 15 days	21.1 x 10.1 x 10.4cm
Gourmet Hot Chocolate Mix		250g	18.96	20.00	5.5%	6 to 12 months	21 x 14 x 6.5cm
PAGES 26-29 – SIGNATURE GIFT BOXES							
Montaigne Gift Box	Closed	110g	45.50	48.00	5.5%	8 to 26 days	12.2 x 12.2 x 8.9cm
	Open	110g	47.39	50.00	5.5%	8 to 26 days	12.2 x 12.2 x 8.9cm
Marais Gift Box	Closed	392g	99.53	105.00	5.5%	8 to 26 days	14.7 x 14.7 x 15.0cm
	Open	392g	102.37	108.00	5.5%	8 to 26 days	14.7 x 14.7 x 15.0cm
Saint Germain Gift Box	Closed	545g	136.02	143.50	5.5%	8 to 26 days	23.0 x 23.0 x 15.0cm
	Open	545g	141.71	149.50	5.5%	8 to 26 days	23.0 x 23.0 x 15.0cm
Saint Honoré Gift Box	Closed	722g	168.33	202.00	20.0%	8 to 26 days	23.0 x 23.0 x 15.0cm
	Open	722g	170.83	205.00	20.0%	8 to 26 days	23.0 x 23.0 x 15.0cm
Tuileries Gift Box	Closed	975g	229.38	242.00	5.5%	8 to 26 days	31.0 x 31.0 x 15.0cm
	Open	975g	235.07	248.00	5.5%	8 to 26 days	31.0 x 31.0 x 15.0cm
Madeleine Gift Box	Closed	1,371g	330.42	396.50	20.0%	8 to 26 days	31.0 x 31.0 x 15.0cm
	Open	1,371g	335.42	402.50	20.0%	8 to 26 days	31.0 x 31.0 x 15.0cm
Paris Gift Box	Closed	2,583g	480.50	579.00	20.0%	8 to 26 days	38.0 x 38.0 x 15.0cm
	Open	2,583g	490.83	589.00	20.0%	8 to 26 days	38.0 x 38.0 x 15.0cm

I. Scope and Enforceability of the General Terms and Conditions of Sale

11 These General Terms and Conditions of Sale are provided to each Customer together with the quotation in order to enable the Customer to place an order.

12 By confirming an order, the Customer acknowledges and unconditionally accepts these General Terms and Conditions of Sale in their entirety.

13 No special terms and conditions, nor any other general terms and conditions issued by the Customer, shall prevail over these General Terms and Conditions of Sale unless expressly agreed in writing by La Maison du Chocolat.

14 Accordingly, any provision to the contrary introduced by the Customer shall be unenforceable against La Maison du Chocolat unless expressly accepted in writing, irrespective of when such provision may have been brought to its attention.

15 The fact that La Maison du Chocolat does not rely, at any given time, on any provision of these General Terms and Conditions of Sale shall not be construed as a waiver of its right to rely on such provision or any other provision at a later date.

II. Order Placement and Confirmation

An order shall only be deemed final upon receipt by La Maison du Chocolat of:

- the quotation issued by La Maison du Chocolat, duly completed, dated and signed by the Customer (returned by email or post);
- full payment of the order amount (by cheque, credit card or bank transfer). A pro forma invoice may be issued upon the Customer's request;
- complete and accurate delivery information (company name, contact details, delivery addresses and telephone numbers);
- any gift cards and/or messages to be enclosed with the shipment;
- where applicable, the final approved artwork validated by the Customer for any order including customised elements (logo, ribbon, bespoke packaging or any other personalised feature).

21 Each product request is subject to acceptance by La Maison du Chocolat. La Maison du Chocolat reserves the right to refuse any order in the event of insufficient stock, incomplete customer information, or for any other lawful reason.

22 La Maison du Chocolat reserves the right to refuse any new order from a Customer with outstanding overdue payments and may require settlement of all outstanding invoices, regardless of their due date or amount, before accepting any further orders.

23 For orders including customised elements, La Maison du Chocolat may provide the Customer with a Artwork for approval. Approval of the Artwork shall constitute the Customer's final acceptance of all customised elements.

Once the Artwork has been approved, no amendment, cancellation or claim relating to the approved customised elements shall be accepted, except where the error is attributable to La Maison du Chocolat.

Should the Customer fail to approve or return the Artwork within the deadline specified by La Maison du Chocolat, the Company reserves the right to postpone the production and/or delivery schedule accordingly.

24 Any request to amend an order after confirmation (including quantities, quantities, addresses, delivery dates or delivery arrangements) shall be subject to the prior written approval of La Maison du Chocolat and may result in additional charges.

25 Once the order has been handed over to the carrier, no cancellation shall be accepted and any amounts paid shall be non-refundable.

26 If the Customer uses an electronic invoicing platform or requires an internal purchase order number or reference to appear on the invoice, such information must be communicated at the time the order is confirmed.

III. Prices

31 The prices stated in the quotation are expressed in euros, exclusive and inclusive of VAT (where applicable), ex-works from our production facility in Nanterre, France. French VAT at the applicable rates (currently 55% for dark chocolate products and 20% for milk chocolate products) shall apply to orders, where required.

32 Delivery charges are payable in addition to the product prices. Shipping costs vary depending on the destination, the number of recipients per delivery address, and the weight and volume of the shipment. They include a contribution towards packaging, handling and transportation costs. For further information regarding delivery charges, please contact our Corporate Sales Department.

Any specific services requested by the Customer, including but not limited to product customisation, multi-address deliveries, dedicated logistics services or any exceptional request not included in the accepted quotation, shall be invoiced separately.

33 Products shall be invoiced in accordance with the price list in force on the date the order is confirmed. La Maison du Chocolat reserves the right to amend its price list at any time.

Seasonal products and limited-edition collections are offered subject to availability.

34 In the event of exceptional increases in production costs, including but not limited to significant fluctuations in the cost of raw materials, energy, packaging or transportation, La Maison du Chocolat reserves the right to revise its prices, subject to prior notice being given to the Customer.

IV. Payment Terms

41 Unless otherwise expressly agreed between the parties, a Customer's first order shall be payable in full upon confirmation of the order and must be settled in full prior to its preparation and shipment.

42 At its sole discretion, La Maison du Chocolat may grant specific payment terms to certain Customers.

Such terms shall be subject to prior written agreement and shall not constitute an acquired right or establish any precedent for future orders.

4.3 In accordance with the regulations governing electronic invoicing, the Customer undertakes to provide all information required for the routing and processing of electronic invoices in compliance with the applicable legal and regulatory requirements.

4.4 The Customer shall not be entitled to withhold, set off or make any unilateral deduction from any amount due in respect of any claim, penalty or dispute, unless such claim has been expressly acknowledged in writing by La Maison du Chocolat.

V. Product Availability

51 Product and service availability indicated in the quotation is provided for information purposes only and shall not be deemed binding until the order has been confirmed by La Maison du Chocolat.

La Maison du Chocolat shall not be held liable for the unavailability of any product, provided that the Customer has been informed of such unavailability prior to the shipment of the order.

52 In the event that a product is unavailable, La Maison du Chocolat may, subject to the Customer's prior approval, offer a substitute product of equivalent quality and value.

VI. Delivery of Products

61 Preparation and Shipment of Products

61.1 Products are prepared and packaged by La Maison du Chocolat in sealed, durable packaging appropriate for both the nature of the Products and transportation requirements.

A minimum order preparation period is required from the date on which La Maison du Chocolat receives the quotation duly signed by the Customer together with the corresponding payment.

Preparation times vary depending on the period of the year, the quantities ordered and any requested customisation, ranging from two (2) business days to five (5) weeks. The effective product availability date will be confirmed to the Customer, provided that the signed quotation is returned to La Maison du Chocolat by the signature deadline specified in the quotation by the Corporate Sales Department.

For multi-address orders comprising more than ten (10) delivery locations, no request to amend the delivery date, cancel or change Products, or modify delivery addresses may be accepted within five (5) business days prior to the scheduled shipment date confirmed upon signature of the quotation.

To ensure optimum product availability and compliance with delivery schedules, Customers are strongly encouraged to anticipate year-end orders. As processing times may vary according to seasonal demand, the Corporate Sales Department may communicate each year an indicative order deadline.

Preparation and delivery lead times are established on the basis of the information provided by the Customer. Any delay in providing the information required to process the order (including approval of the Artwork, delivery address files, gift messages, artwork or logistical information) may result in a postponement of the delivery date, for which La Maison du Chocolat shall not be held liable.

61.2 The Customer shall be solely responsible for the accuracy, completeness and currency of all information provided concerning recipients, delivery addresses, contact details, access instructions, delivery time slots and any other information required for the proper execution of the delivery.

La Maison du Chocolat shall not be held liable for any failed or returned delivery resulting from an incorrect address or from the impossibility of delivering to the address provided due to the absence of the recipient.

Recipients' telephone numbers may be used by our carriers solely for the purpose of resolving delivery issues (such as missing access codes, incorrect street numbers or inaccurate contact details). Under no circumstances shall recipients be contacted in advance to confirm their presence prior to delivery.

No pre-delivery telephone call will be made.

Delivery lead times, expressed in business days for shipments collected Monday to Friday between 9:00 a.m. and 6:00 p.m. (excluding public holidays), are provided for information purposes only and are not guaranteed by La Maison du Chocolat. They depend on the destination country, the time of year and the delivery service selected by the Customer.

For deliveries outside the European Union, any applicable customs duties and import taxes shall be paid by La Maison du Chocolat and re-invoiced to the Customer in accordance with the estimate provided in the quotation.

Where delivery cannot be completed due to inaccurate or incomplete delivery information, refusal by the recipient to accept a compliant delivery, or the recipient's absence, La Maison du Chocolat shall not be held liable. In such cases, the order shall be deemed duly performed and payment shall remain payable in full. La Maison du Chocolat will contact the Customer to arrange, if requested, a new shipment at the Customer's expense, including both the cost of the Products and the applicable shipping charges.

For multi-address shipments, the Customer remains solely responsible for the accuracy of the address files provided. Any costs arising from re-shipment or re-delivery resulting from inaccurate or incomplete information shall be invoiced to the Customer.

61.3 Important: Orders specifying a P.O. Box, postal box or CEDEX address cannot be accepted. Deliveries may only be made to a physical delivery address.

61.4 In the event that the recipient, or any person authorised to accept the Products on the recipient's behalf, is absent at the time of delivery, the carrier will leave a delivery notice at the delivery address, in accordance with its standard operating procedures.

61.5 Orders are prepared at the following address: La Maison du Chocolat

41 rue Paul Lescop - 92000 Nanterre - France

In exceptional circumstances, one of La Maison du Chocolat's Paris boutiques may prepare and dispatch the order. The applicable shipping charges shall remain payable.

61.6 Force Majeure

La Maison du Chocolat shall not be liable for any total or partial failure to perform its obligations where such failure results from a force majeure event or any circumstance beyond its reasonable control.

Events constituting force majeure include, but are not limited to:

- pandemics or public health emergencies;
- cyberattacks or major IT system failures;
- telecommunications network outages;
- shortages of raw materials;
- disruptions to the supply chain;
- power outages;
- strikes, transport disruptions or industrial action;
- natural disasters;
- exceptional weather conditions;
- governmental or administrative measures; and
- the failure or default of a supplier or carrier.

62 Delivery Times

The delivery date stated in the quotation signed by the Customer shall be honoured, provided that La Maison du Chocolat has received:

- full payment (or, where applicable, the agreed deposit);
- complete and accurate delivery information; and
- any gift cards and/or messages to accompany the shipment.

62.1 The agreed delivery date shall be honoured according to the selected delivery service, except in the following circumstances:

- force majeure;
- carrier strikes or transport disruptions;
- severe weather conditions;
- exceptionally high temperatures affecting certain geographical areas;
- incomplete, inaccurate or incorrect delivery information; or
- the absence of the recipient at the time of delivery.

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

63 Delivery Destinations

La Maison du Chocolat delivers to the following countries: France and Monaco, European Union: Austria, Belgium, Bulgaria, Cyprus, Czech Republic, Denmark, Estonia, Finland, Germany, Greece, Hungary, Ireland, Italy, Latvia, Luxembourg, Malta, the Netherlands, Poland, Portugal, Romania, Slovakia, Slovenia, Spain and Sweden.

Outside the European Union: Andorra, Canada, Iceland, Liechtenstein, Norway, Switzerland and the United Kingdom.

VII. Transfer of Title and Transfer of Risk

71 Title to the Products shall pass to the Customer only upon delivery of the order to the recipient, provided that full payment has been received by La Maison du Chocolat.

72 La Maison du Chocolat shall bear the risk of loss of or damage to the Products until they are delivered to the recipient, provided that the delivery address supplied is accurate, complete and correct.

The risk shall pass to the recipient upon acknowledgement of receipt of the Products, provided that such acknowledgement is made within five (5) days following the date of the first delivery attempt.

VIII. Claims and Disputes

81 All claims or disputes shall be considered with due care and attention, it being understood that the Customer is presumed to be acting in good faith when submitting a claim.

8.2 Upon receipt of the Products, the Customer shall verify that the delivery conforms to the order. Any damage or shortage must be reported by means of detailed, dated and signed reservations recorded on the carrier's delivery note at the time of delivery.

8.3 Any claim must be submitted to La Maison du Chocolat Customer Service within a maximum period of three (3) days following receipt of the order:

- by post to: La Maison du Chocolat – Customer Service 41 rue Paul Lescop - 92000 Nanterre -France
- by email via the contact form available in the «Contact» section of the website;
- or by telephone, Monday to Friday, from 9:00 a.m. to 5:00 p.m. (CET).

No claim shall be accepted after expiry of this period. All claims must be supported by photographs clearly evidencing the nature of the damage together with any relevant supporting documentation.

8.4 The claim must clearly state the grounds on which it is based and be accompanied by all supporting evidence of the alleged loss or damage (including, where applicable, the carrier's delivery note and photographs of the parcel received).

Following review of the claim, La Maison du Chocolat may, at its sole discretion and depending on the circumstances, replace the Product, issue a credit note or implement any other commercial remedy it considers appropriate.

8.5 Any dispute arising out of or in connection with sales governed by these General Terms and Conditions of Sale shall, failing an amicable settlement, fall within the exclusive jurisdiction of the Commercial Court of Nanterre (France).

Before initiating any legal proceedings, the Customer undertakes to seek an amicable resolution by contacting La Maison du Chocolat Customer Service.

Should this attempt fail, the Customer may refer the matter to the CHMAP (Centre de Médiation et d'Arbitrage de Paris) through its online mediation service or by post, in accordance with the applicable mediation procedures.

Any request for mediation must include the Customer's postal address, email address and telephone number,

together with the full name and registered address of La Maison du Chocolat, a brief description of the dispute and evidence that a prior written complaint has been submitted.

In accordance with the applicable mediation rules, any consumer dispute must first be referred in writing to La Maison du Chocolat Customer Service before being submitted to the CHMAP.

The mediator may not review disputes that are manifestly unfounded or abusive, have already been examined or are currently under review by another mediator or court, have been referred more than one (1) year after the Customer's written complaint, fall outside the mediator's jurisdiction, or where the Customer cannot demonstrate that a prior attempt was made to resolve the dispute directly with La Maison du Chocolat.

IX. Returns

Returns of Products shall only be accepted where La Maison du Chocolat or the carrier is responsible, including, but not limited to, order preparation errors, delivery errors (including failure to comply with the agreed delivery address or delivery schedule), defective delivery conditions, or apparent defects or non-conformity of the Products delivered.

91 Any return of Products shall be subject to the prior written approval of La Maison du Chocolat and must be returned in accordance with the conditions and within the time limits specified by La Maison du Chocolat. No return shall be accepted after expiry of the applicable deadline.

92 Where a return is accepted by La Maison du Chocolat due to an apparent defect or non-conformity of the Products, as confirmed by La Maison du Chocolat, the Company may, at its sole discretion, either replace the Products concerned or issue a credit note, to the exclusion of any other compensation, damages or indemnity.

X. General Provisions

The processing of personal data is governed by Section XII of these General Terms and Conditions of Sale.

La Maison du Chocolat reserves the right to substitute any Product included in a gift assortment or multi-product selection where necessary to ensure the safe transportation of the Products, provided that the quality and value of the Products are maintained.

Photographs are provided for illustrative purposes only and are not contractually binding.

XI. Warranties

The Best Before Date (BBB) of our chocolates is indicated on each gift box. To enjoy our chocolates at their best, we recommend selecting a delivery date as close as possible to the intended consumption date.

La Maison du Chocolat warrants the quality and freshness of its Products, provided that they are stored in a cool, dry place (between 14°C and 18°C), protected from light and kept in their original packaging.

XII. Restrictions

The Products are intended to be distributed by the Customer to their recipients in the ordinary course of their intended use.

Any organised or habitual resale of the Products is strictly prohibited unless expressly authorised in writing by La Maison du Chocolat.

XIII. Personal Data Protection

Within the framework of their commercial relationship, each Party (La Maison du Chocolat and the Customer) processes the personal data of the other Party.

Each Party acts as an independent data controller with respect to the personal data it collects and processes in connection with the performance of the commercial relationship.

The Parties acknowledge the importance of processing personal data in compliance with Regulation (EU) 2016/679 of 27 April 2016 (General Data Protection Regulation – GDPR) and with all applicable national and European data protection laws and regulations. Neither Party shall be held liable for any failure by the other Party to comply with its own data protection obligations.

Personal data shall be processed solely for the purposes of the commercial relationship and shall not be sold, transferred or leased to any third party, except where required by applicable law or a binding court or administrative order.

Personal data processed by La Maison du Chocolat is hosted within the European Union. Such data shall be retained for the duration of the commercial relationship and for a period of three (3) years thereafter for archiving purposes, except for accounting and financial records (including quotations, purchase orders, delivery notes and invoices), which shall be retained for the period required by applicable tax and accounting legislation, currently ten (10) years.

With respect to personal data processed by the Customer, the location of data hosting and the applicable retention period shall be communicated to La Maison du Chocolat upon request.

Each Party undertakes, within the meaning of Article 1204 of the French Civil Code, to ensure that its employees, officers, shareholders and, where applicable, subcontractors comply with the obligations set out above.

The Parties undertake to cooperate with the competent national supervisory authority, including the French Data Protection Authority (CNIL) where applicable, and to provide any information that may reasonably be requested in connection with its supervisory duties.

Further information regarding the processing of personal data is available in La Maison du Chocolat's Privacy Policy, published on its website.



CONTACTS

BUSINESS COMMERCIAL SERVICE

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

www.lamaisonduchocolat.com
www.cadeaux-entreprises.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

CARROUSEL DU LOUVRE

99 rue de Rivoli
Paris 1^{er}

MONTPARNASSE

17 boulevard de Vaugirard
Paris 15^e

SAINT LAZARE

1 cour de Rome
Paris 8^e