

COLLECTION

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.

EMPLOYEE REPRESENTATIVE COMMITTEE

Allow your collaborators to benefit from preferential conditions, throughout the year: negotiate rates, personal or collective purchase order (no minimum order).

EXCLUSIVE OFFERS

Get in touch with our dedicated sales team and benefit from volume discounts. The more you buy, the more you save!

HOTELS AND RESTAURANTS

Welcome gifts, coffee accompaniments, mini bar and VIP gift ideas: share an exceptional chocolate experience with your customers.

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.

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.

8 pieces – 88g – €27.49 excl. VAT – 29 incl. VAT
12 pieces – 138g – €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 – 138g – €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.



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.*

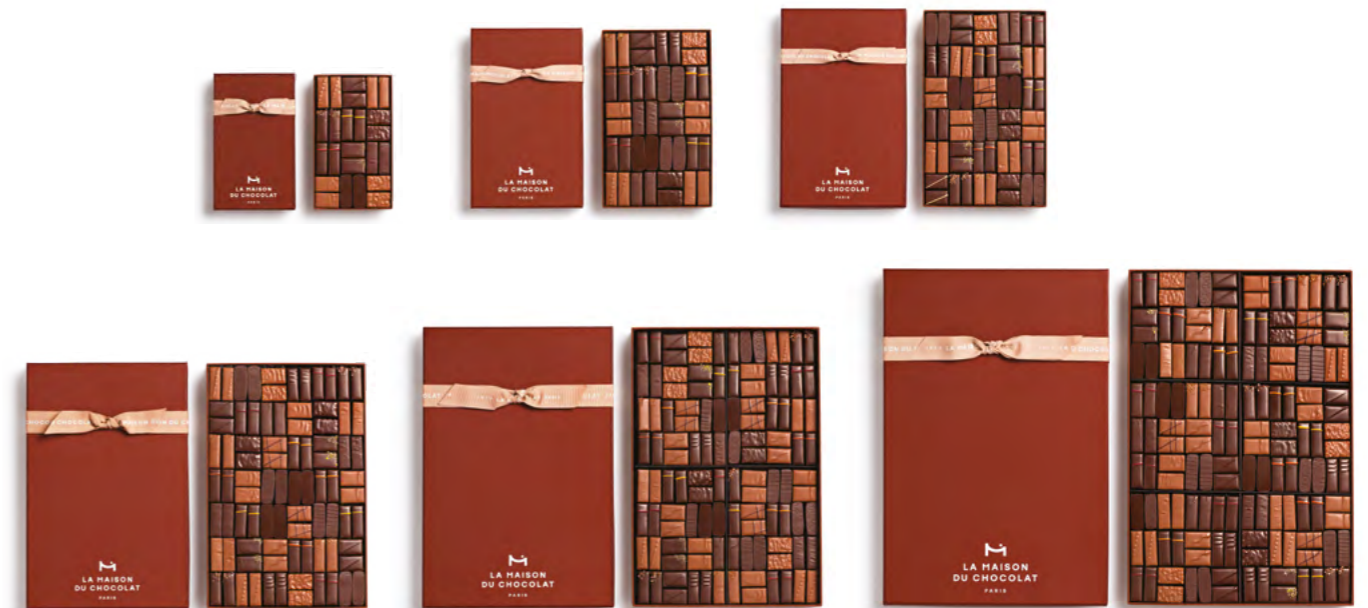
Minimum order quantity: 100 gift boxes.
Lead time: 4 to 5 weeks after final proof approval.

Corporate Sales Team
commercial@lamaisonduchocolat.com
Tel : +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

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 – €5.59 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



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



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

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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.

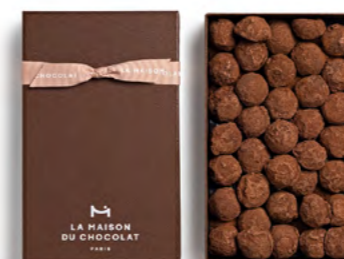
2 pieces – 13g – €5.64 excl. VAT – €5.95 incl. VAT
 Approx. 13 pieces – 90g – €21.80 excl. VAT – €23 incl. VAT
 Approx. 34 pieces – 245g – €53.08 excl. VAT – €56 incl. VAT
 Approx. 52 pieces – 400g – €83.41 excl. VAT – €88 incl. VAT



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 – €22.75 excl. VAT – €24 incl. VAT
 Approx. 34 pieces – 245g – €54.98 excl. VAT – €58 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.



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



FROZEN CHOCOLATES GIFT BOX

An innovation created just for summer: smooth and airy ganache mousses, designed to be enjoyed chilled. Three recipes: lemon-elderberry, double vanilla, caramel-fleur de sel.

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

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 – €0.49 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



GOURMET SQUARE

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



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

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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



NOIR PÉROU 63%

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



NOIR VENEZUELA 89%

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



NOIR ÉQUATEUR 98%

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

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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: €44.55 excl. VAT – €47 incl. VAT

Open: €46.45 excl. VAT – €49 incl. VAT



MARAIS GIFT BOX

Orangettes Gift Box 50g

Gesture Gift Box 112g

Amandas 120g

Avelinas 110g

Closed: €100.47 excl. VAT – €106 incl. VAT

Open: €103.32 excl. VAT – €109 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: €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
 - Fruit Naturally 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
 - Palais des Thés Tea "Montagne Bleue" 100g
- Closed: €166.42 excl. VAT – €198.50 incl. VAT
 Open: €170.42 excl. VAT – €204.50 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: €480.83 excl. VAT – €577 incl. VAT
 Open: €490.83 excl. VAT – €589 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

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)
PAGES 8-9 – CUSTOMIZED OFFER						
Timeless Message Gift Box, 8 pieces	88 g	27.49	29	5.5%	8 to 26 jours	12.2 x 8.5 x 3.3 cm
Timeless Message Gift Box, 12 pieces	138 g	37.44	39.50	5.5%	8 to 26 jours	15.9 x 9.5 x 3.3 cm
Timeless Message Gift Box, 24 pieces	238 g	61.61	65	5.5%	8 to 26 jours	19.9 x 12.1 x 3.3 cm
Custom Message Gift Box, 8 pieces	88 g	29.38	31	5.5%	8 to 26 days	12.2 x 8.5 x 3.3 cm
Custom Message Gift Box, 12 pieces	138 g	39.34	41.50	5.5%	8 to 26 days	15.9 x 9.5 x 3.3 cm
Custom Message Gift Box, 24 pieces	238 g	63.51	67	5.5%	8 to 26 days	19.9 x 12.1 x 3.3 cm
PAGES 24-25 – ASSORTIS						
Coffret Maison, assorted or milk only or dark only, 24 pieces	170 g	37.44	39.50	5.5%	8 to 26 days	15.9 x 9.5 x 3.3 cm
Coffret Maison, assorted or dark only, 40 pieces	280 g	61.61	65	5.5%	8 to 26 days	19.9 x 12.1 x 3.3 cm
Coffret Maison, assorted or dark only, 60 pieces	420 g	91.94	97	5.5%	8 to 26 days	23.9 x 15.1 x 3.3 cm
Coffret Maison, assorted or dark only, 84 pieces	588 g	127.01	134	5.5%	8 to 26 days	27.9 x 18 x 3.3 cm
Coffret Maison, assorted, 112 pieces	785 g	169.67	179	5.5%	8 to 26 days	31.4 x 21.3 x 3.3 cm
Coffret Maison, assorted, 144 pieces	1000 g	214.22	226	5.5%	8 to 26 days	35.5 x 23.9 x 3.3 cm
Gesture Gift Box, 2 pieces	13 g	5.64	5.95	5.5%	8 to 26 days	6.6 x 4 x 2.3 cm
Gesture Gift Box, 4 pieces	26 g	9.38	9.90	5.5%	8 to 26 days	7.5 x 6 x 3.1 cm
Gesture Gift Box, 6 pieces	43 g	13.74	14.50	5.5%	8 to 26 days	8.1 x 6.6 x 3.3 cm
Gesture Gift Box, 10 pieces	72 g	19.43	20.50	5.5%	8 to 26 days	9.8 x 6.0 x 3.1 cm
Gesture Gift Box, 16 pieces	112 g	27.49	29	5.5%	8 to 26 days	12.2 x 8.5 x 3.3 cm
PAGES 26-27 – PRALINÉS						
Pralinés Gift Box, 2 pieces	14 g	5.59	5.95	5.5%	8 to 54 days	6.6 x 4 x 2.3 cm
Pralinés Gift Box, 6 pieces	44 g	13.74	14.50	5.5%	8 to 54 days	8.1 x 6.6 x 3.3 cm
Pralinés Gift Box, 16 pieces	116 g	28.44	30	5.5%	8 to 54 days	12.2 x 8.5 x 3.3 cm
Pralinés Gift Box, 24 pieces	176 g	39.81	42	5.5%	8 to 54 days	15.9 x 9.5 x 3.3 cm
Pralinés Gift Box, 40 pieces	296 g	63.51	67	5.5%	8 to 54 days	19.9 x 12.1 x 3.3 cm
Craquant Gift Box, 15 pieces	100 g	20.85	22	5.5%	8 to 54 days	12.2 x 8.5 x 3.3 cm
Craquant Gift Box, 45 pieces	240 g	47.39	50	5.5%	8 to 54 days	15.9 x 15.9 x 3.3 cm
Gourmet Squares Gift Box, 16 pieces	124 g	30.83	37	20%	8 to 88 days	15.9 x 15.9 x 3.3 cm
Gourmet Squares Gift Box, 36 pieces	285 g	49.17	59	20%	8 to 88 days	20.9 x 20.9 x 3.3 cm
Twigs Gift Box, 20 pieces	155 g	36.25	43.50	20%	8 to 54 days	19.9 x 12.1 x 3.3 cm
PAGES 28-29 – TRUFFES						
Classic Truffles Gift Box, 2 pieces	13 g	5.64	5.95	5.5%	8 to 26 days	6.6 x 4 x 2.3 cm
Classic Truffles Gift Box, approx. 13 pieces	90 g	21.80	23	5.5%	8 to 26 days	12.2 x 8.5 x 3.3 cm
Classic Truffles Gift Box, approx. 34 pieces	245 g	53.08	56	5.5%	8 to 26 days	19.9 x 12.1 x 3.3 cm
Classic Truffles Gift Box, approx. 52 pieces	400 g	83.41	88	5.5%	8 to 26 days	23.9 x 15.1 x 3.3 cm
Flavoured Truffles Gift Box, approx. 12 pieces	84 g	22.75	24	5.5%	8 to 26 days	12.2 x 12.1 x 3.3 cm
Flavoured Truffles Gift Box, approx. 34 pieces	245 g	54.98	58	5.5%	8 to 26 days	19.9 x 12.1 x 3.3 cm
Cognac Truffles Gift Box, approx. 34 pieces	245 g	54.98	58	5.5%	8 to 26 days	19.9 x 12.1 x 3.3 cm
PAGES 30-31 – PETITS PLAISIRS						
Amandas, approx. 40 pieces	120 g	18.48	19.50	5.5%	8 to 54 days	15.1 x 10.1 x 2 cm
Avelinas, approx. 36 pieces	110 g	18.48	19.50	5.5%	8 to 54 days	15.1 x 10.1 x 2 cm
Orangettes, approx. 38 pieces	145 g	27.49	29	5.5%	8 to 54 days	15.1 x 10.1 x 2 cm
Twigs, 9 pieces	65 g	16.25	19.50	20%	8 to 54 days	13.6 x 13.2 x 2 cm
Orangettes Gift Box, approx. 15 pieces	50 g	18.01	19	5.5%	8 to 54 days	8.1 x 6.6 x 3.3 cm
Orangettes Gift Box, approx. 60 pieces	230 g	47.39	50	5.5%	8 to 54 days	15.9 x 9.5 x 3.3 cm
Fruit Naturally Gift Box, 16 pieces	105 g	32.23	34	5.5%	8 to 26 days	19.9 x 12.1 x 3.3 cm
Frozen Chocolates Gift Box, 12 pieces	64 g	23.70	25	5.5%	8 to 26 days	14 x 11.1 x 2.5 cm

	Net weight (g)	Price excl. VAT (in €)	Price incl. VAT (in €)	VAT	Shelf life	Dimensions (L x W x h)	
PAGES 32-33 – PLAISIRS GOURMANDS							
Expert Square, 1 piece	5 g	0.49	0.52	5.5%	8 to 200 days	3.5 x 3.2 x 0.5 cm	
Expert Squares Case, 20 pieces	100 g	18.01	19	5.5%	8 to 200 days	6 x 6 x 2 cm	
Gourmet Square, 1 pieces	8 g	1.80	1.90	5.5%	8 to 88 days	3.8 x 3.6 x 1 cm	
3 Gourmet Squares, 3 pieces	23 g	5.21	5.50	5.5%	8 to 88 days	10 x 3.3 x 1.3 cm	
Gourmet Chocolate Bar - Milk, 1 piece	50 g	6.58	7.90	20%	8 to 90 days	12.5 x 3 x 2.5 cm	
Gourmet Chocolate Bar - Dark, 1 piece	54 g	6.58	7.90	20%	8 to 90 days	12.5 x 3 x 2.5 cm	
Gourmet Twigs Pralinés, 6 pieces	55 g	8.25	9.90	20%	8 to 54 days	4 x 2.9 x 9 cm	
Gourmet Twigs Rocher Craquant, 6 pieces	60 g	8.25	9.90	20%	8 to 96 days	4 x 2.9 x 9 cm	
PAGES 34-35 – TABLETTES							
Saint-Germain	94 g	12.08	14.50	20%	8 to 88 days	9.5 x 17.7 x 2.1 cm	
Montaigne	78 g	12.08	14.50	20%	8 to 88 days	9.5 x 17.7 x 2.1 cm	
Le Marais	108 g	12.08	14.50	20%	8 to 88 days	9.5 x 17.7 x 2.1 cm	
Saint-Honoré	97 g	12.08	14.50	20%	8 to 88 days	9.5 x 17.7 x 2.1 cm	
Madeleine	97 g	12.08	14.50	20%	8 to 88 days	9.5 x 17.7 x 2.1 cm	
Tuileries	100 g	13.74	14.50	5.5%	8 to 88 days	9.5 x 17.7 x 2.1 cm	
Lait Intense 39%	75 g	8.33	10	20%	8 to 200 days	19 x 10 x 0.1 cm	
Noir Equilibré 70%	75 g	9.48	10	5.5%	8 to 200 days	19 x 10 x 0.1 cm	
Noir Pérou 63%	75 g	9.48	10	5.5%	8 to 200 days	19 x 10 x 0.1 cm	
Noir Venezuela 89%	75 g	9.48	10	5.5%	8 to 200 days	19 x 10 x 0.1 cm	
Noir Equateur 98%	75 g	9.48	10	5.5%	8 to 200 days	19 x 10 x 0.1 cm	
PAGES 22-25 – SIGNATURE GIFT BOXES							
Montaigne Gift Box	closed	110 g	44.55	47	5.5%	8 to 26 days	12.2 x 12.2 x 8.9 cm
	open	110 g	46.45	49	5.5%	8 to 26 days	12.2 x 12.2 x 8.9 cm
Marais Gift Box	closed	392 g	100.47	106	5.5%	8 to 26 days	14.7 x 14.7 x 15 cm
	open	392 g	103.32	109	5.5%	8 to 26 days	14.7 x 14.7 x 15 cm
Saint-Germain Gift Box	closed	545 g	136.02	143.50	5.5%	8 to 26 days	23 x 23 x 15 cm
	open	545 g	141.71	149.50	5.5%	8 to 26 days	23 x 23 x 15 cm
Tuileries Gift Box	closed	975 g	229.38	242	5.5%	8 to 26 days	31 x 31 x 15 cm
	open	975 g	235.07	248	5.5%	8 to 26 days	31 x 31 x 15 cm
Saint-Honoré Gift Box	closed	722 g	165.42	198.50	20%	8 to 26 days	23 x 23 x 15 cm
	open	722 g	170.42	204.50	20%	8 to 26 days	23 x 23 x 15 cm
Madeleine Gift Box	closed	1371 g	330.42	396.50	20%	8 to 26 days	31 x 31 x 15 cm
	open	1371 g	335.42	402.50	20%	8 to 26 days	31 x 31 x 15 cm
Paris Gift Box	closed	2583 g	480.83	577	20%	8 to 26 days	38 x 38 x 15 cm
	open	2583 g	490.83	589	20%	8 to 26 days	38 x 38 x 15 cm

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 chocolate-based products) is applied to orders.

3.2. Delivery costs are extra. Delivery fees vary depending on the destination, number of recipients per address, and the weight and size of the package. They include a package preparation fee as well as the transport company's own fee. For more information on these fees, please contact our Corporate Sales Team.

3.3. Products are subject to the pricing conditions in force on the day of ordering. La Maison du Chocolat may revise its general pricing as it sees fit.

IV. Order payments

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

V. Unavailable products

5.1. Product and service availability is given on the quote on an indicative basis. This availability only becomes definitive once an order has been confirmed.

La Maison du Chocolat cannot be held responsible for a product being unavailable in a delivery, insofar as the customer would have been informed of this prior to their order being delivered.

VI. Product deliveries

6.1. Product preparation and transport
6.1.1. Packages are prepared and packed by La Maison du Chocolat in sealed, sturdy packaging suitable for their contents and transport requirements.

La Maison du Chocolat requires a minimum

turnaround time to prepare the customer's order from the date on which it receives the quote signed by the customer and the corresponding payment. This turnaround time varies depending on the time of year, quantities ordered and any personalization required, ranging from two (2) working days to five (5) weeks. The actual date on which the products will be made available will be confirmed with the customer provided the quote signed by said customer is returned to La Maison du Chocolat on the 'sign by' date given by the Corporate Sales Team in said quote. In the event a multi-address order with more than ten (10) delivery points is cancelled, none of the following changes (delivery date, cancellation and/or change of products, cancellation and/or change of delivery address) will be possible within five (5) working days before the dispatch date specified when the customer signed the quote.

To ensure you remain fully satisfied with our service, we recommend end-of-year orders are placed before November 30, 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 non-compliance 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.



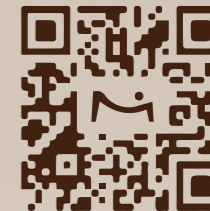
CONTACTS

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

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