



MILLÉSIME CHOCOLAT

is a bean-to-bar craft chocolate producer in Belgium that creates authentic chocolates from vintage raw cocoa beans that carry non-modified strains of ancestral genes of cocoa tree to the finished product. Their distinctive trait is that they only work with beans from exceptional plantations and terrains, putting the spotlight on their defining characteristic, never mixing harvests, regions or vintages. As in the world of wine-making, each of the chocolates is exclusive, bearing its harvest year and its specific terrain. Using organic cocoa beans exclusively from environmentally friendly plantations that do not engage in intensive farming, they work directly with cocoa bean farmers that ensure fair wages and stand firmly against child labor.

BEAN TO BAR CHOCOLATE VINTAGE SOLID BARS

2.47oz (70g.) 12/case



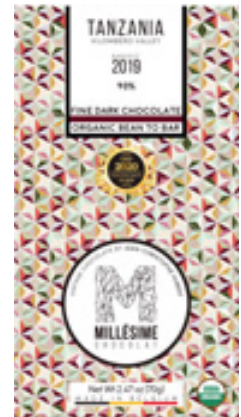
Guatemala Milk
50% cocoa
MC001



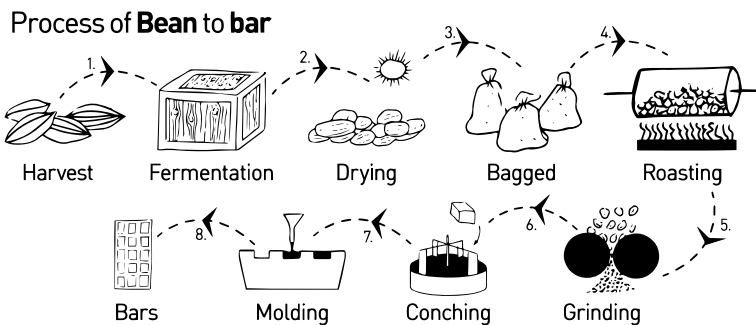
India Dark 74%
MC002



Panama Dark 75%
MC003



Tanzania Dark 90%
MC004



MCDISPLAY6
Empty display unit holds
42 bars-6 chocolate bar facings

BEAN TO BAR CHOCOLATE

VINTAGE BARS WITH INCLUSIONS

2.47oz (70g.) 12/case



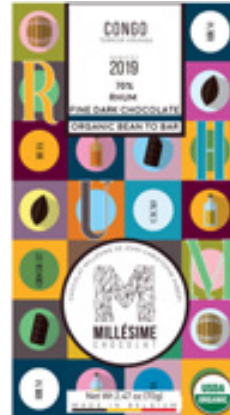
Peru 55% Milk chocolate with caramel salted butter
MC021



Dominican Republic 75% Dark chocolate with hazelnuts
MC022



Peru 65% with Peanuts and Caramel
MC025



Congo 70% with Rhum
MC023



Uganda 70% with Whisky
MC024

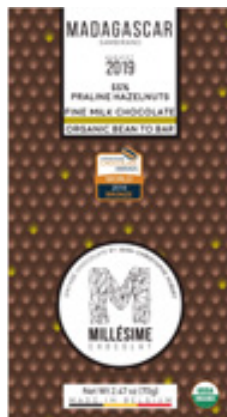
BEAN TO BAR CHOCOLATE

VINTAGE BARS WITH A FILLING

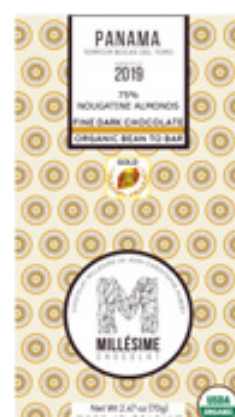
2.47oz (70g.) 12/case



Nicaragua 65% Dark Chocolate Nougatine with Pistachio Nuts
MC041



Madagascar 55% praline Hazelnuts and Almonds
MC042



Panama-75% Dark with Nougatine and Almonds
MC043

