



## MILLÉSIME CHOCOLAT

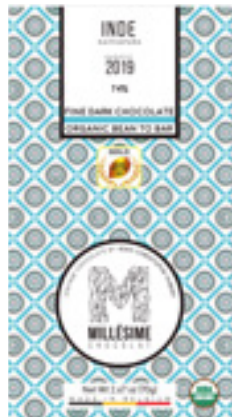
is a bean-to-bar craft chocolate producer in Belgium that creates authentic chocolates from vintage raw cocoa beans that carry non-modified strains of ancestral genes of cocoa tree to the finished product. Their distinctive trait is that they only work with beans from exceptional plantations and terrains, 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



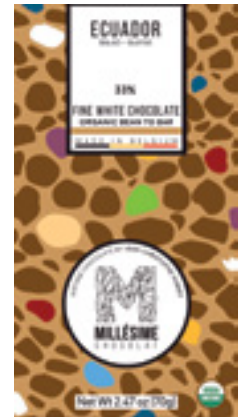
India Dark 74%  
MC002



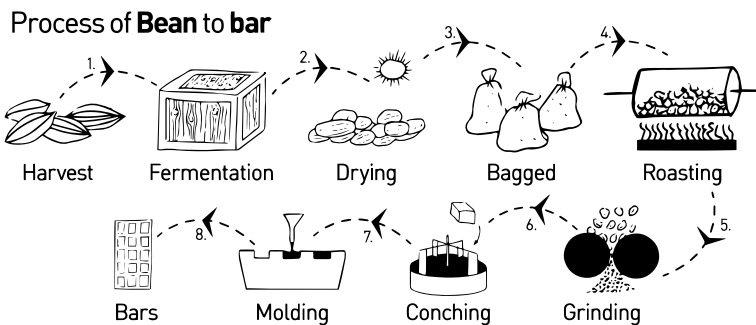
Panama Dark 75%  
MC003



Tanzania Dark 90%  
MC004



Ecuador White  
Chocolate  
MC005



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  
MCo21



Dominican Republic  
75% Dark chocolate with  
hazelnuts  
MCo22



Peru 65% with Pea-  
nuts and Caramel  
MCo25



Congo 70%  
with Rhum  
MCo23



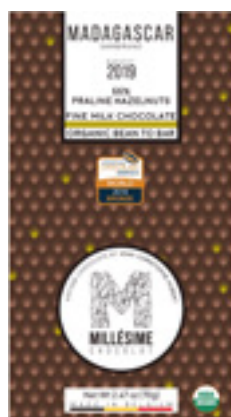
Uganda 70%  
with Whisky  
MCo24

## Bean to Bar Chocolate Vintage bars with a filling

2.47oz (70g.) 12/case



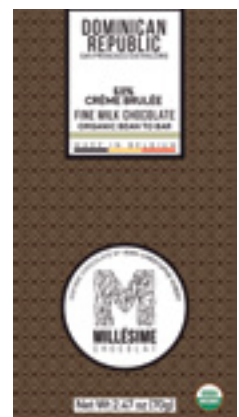
Nicaragua 65% Dark  
Chocolate Nougatine with  
Pistachio Nuts  
MCo41



Madagascar 55% praline  
Hazelnuts and Almonds  
MCo42



Panama-75% Dark with  
Nougatine and Almonds  
MCo43



Dominican Republic 50%  
Milk chocolate with  
Crème Brulée  
MCo44

