



Willie Harcourt-Cooze, cacao farmer, pioneer and chocolate fanatic, has redefined how millions of people worldwide think about chocolate. He makes real chocolate, in small batches, 'bean to bar' using only the world's great single estate cacaos, which he buys direct from the farmers. Because the best ingredients make the best flavours everything is 100% natural – you'll find no vanilla or soya lecithin hiding the precious flavour notes of his beans.

Join The Chocolate Revolution!

100% Cacao No Added Sugar



Raisin & hazelnut
100% Cacao naturally sweetened with fruit and nuts
1.76oz. (50 G.) 12/Case
WC041



Pistachio & date
100% Cacao naturally sweetened with fruit and nuts
1.76oz. (50G.) 12/Case
WC003



Pure gold
100% sur del lago cacao.
Beautiful single estate beans. Soft, nutty notes
1.4Oz. (40G.) 12/Case
WC255



4x2 Premium empty wooden display stand holding 6 bars of each flavor.
WC08DS

Single Estate Bean to Bar 1.76oz.(50g.) 12/case



Chulucanas gold
70 dark chocolate
Single estate chocolate.
Notes of raisins and plums
WC446



Rio caribe gold
72 dark chocolate
Single estate chocolate.
Deep nutty, coffee notes
WC415



Milk of the stars
Surabaya 54 milk chocolate
Single estate chocolate.
Intense with soft caramel notes
WC006



Blanco
Rich, creamy white chocolate
WC361

Rainbow of Flavors 1.76oz.(50g.) 12/case



Sea flakes
Rich, creamy milk chocolate studded with sea salt
WC996



Luscious orange
Baracoa 65 dark chocolate with delicate orange
WC279



Ginger Lime
Dark chocolate with layers of exotic flavours
WC293



Almendra
Dark chocolate with roasted almonds
WC386



Sea Kissed
Milk chocolate with roasted almonds and sea salt
WC744

Hot Chocolate



Rich dark drinking chocolate
52% Single Estate Cacao 8.82 oz. 8/ case.
WC515A

100% Natural, contains only cacao and raw cane sugar. Vegan.

This is one luxurious hot chocolate powder, and no wonder since it is made with one of the world's great **single estate cacaos**. This is what gives it its soft, round fruity notes and **incredible depth of flavor**.

We make it from the bean with the same uncompromising commitment to quality as with our chocolate.

We give the beans a light roast, and then **conche at low temperatures for up to 21 days** until the flavor is perfect. Finally we press out some of the butter using early 20th century cocoa butter presses, and mill it into a powder with the raw cane sugar.

100% Natural , Vegan, Dairy Free, Gluten free- soy free

Chosen as the best Hot chocolate in the UK by the Independent, it is simply 52% Medellin cacao and raw cane sugar.



Pure Chocolate-Dark and Milk Praline Truffles Raspberry-Marc de Champagne Truffles

5-piece gift-box: 8/case



Milk with Sea salt
5 piece box
1.23 oz. (35 gr)
WC587



Dark with Sea salt
5 piece box
1.23 oz. (35 gr)
WC594



Dark Chocolate with
marc de Champagne
5 piece box 1.23 oz. (35 gr)
WC270



Raspberry filled truffle
5 piece box
1.23 oz. (35 gr)
WC140

16-piece gift-box: 6/case



Milk with Sea salt
16 piece box
3.88 oz. (110gr)
WC501



Dark with Sea salt
16 piece box
3.88 oz. (110gr)
WC525



Dark chocolate with marc de Cham-
pagne with - 16-piece box 3.88 oz.
(110 gr) box
WC256



Raspberry filled truffle - 16-piece box
3.88 oz.
(110 gr) box
WC164