



## 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



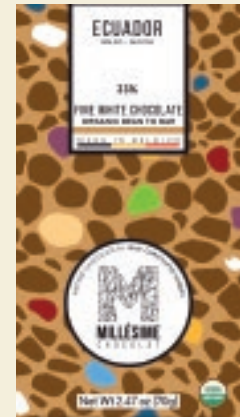
India Dark 74%  
MC002



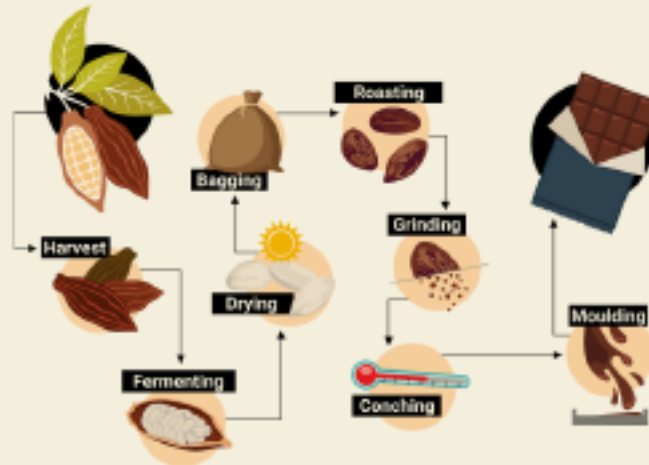
Panama Dark 75%  
MC003



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

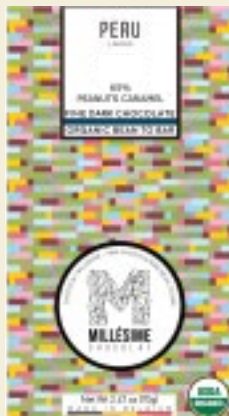
2.47oz (70g.) 12/case



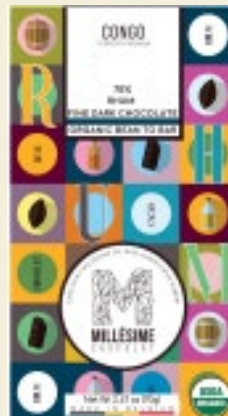
Peru 55% Milk chocolate  
with caramel salted butter  
MC021



Dominican Republic  
75% Dark chocolate with  
hazelnuts  
MC022



Peru 65% with  
Caramelized Almonds  
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



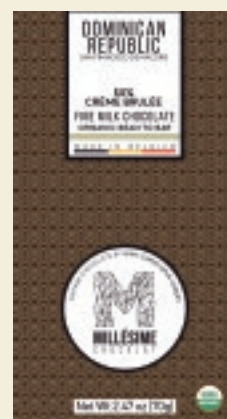
Nicaragua 65% Dark  
Chocolate Nougatine with  
Pistachio Nuts  
MC041



Madagascar 55% praline  
Hazelnuts and Almonds  
MC042



Panama-75% Dark with  
Nougatine and Almonds  
MC043



Dominican Republic 50%  
Milk chocolate with  
Crème Brulée  
MC044

