



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 flavor 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. (50g.) 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.
WC085

SINGLE ESTATE CHOCOLATE BARS

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



EL BLANCO
Rich, creamy white chocolate
WC361

1.76oz.(50g.) 12/case



ALMENDRA
Dark chocolate
with roasted almonds
WC386



LUSCIOUS ORANGE
Baracoa 65 dark chocolate
with delicate orange
WC279



GINGER LIME
Dark chocolate with layers
of exotic flavours
WC293



CLEMENTINA'S ALMONDS
Milk Chocolate with
clementine and almonds
WC751



SEA KISSED ALMOND
Milk chocolate with roasted
almonds and sea salt
WC744



SEA FLAKES
Rich, creamy milk chocolate
studded with sea salt
WC996

HOT CHOCOLATE



RICH DARK DRINKING CHOCOLATE
52% Single Estate Cacao 8.82oz. (250g.) 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 and 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 & MILK PRALINE TRUFFLES RASPBERRY-MARC DE CHAMPAGNE TRUFFLES

5-piece gift-box: 8/case



MILK WITH SEA SALT
5 piece box
1.23oz. (35g.)
WC587



DARK WITH SEA SALT
5 piece box
1.23oz. (35g.)
WC594



DARK CHOCOLATE WITH MARC DE CHAMPAGNE
5 piece box
1.23oz. (35g.)
WC270



RASPBERRY FILLED TRUFFLE
5 piece box
1.23oz. (35g.)
WC140

16-piece gift-box: 6/case



MILK WITH SEA SALT
16 piece box
3.88oz. (110g.)
WC501



DARK WITH SEA SALT
16 piece box
3.88oz. (110g.)
WC525



DARK CHOCOLATE WITH MARC DE CHAMPAGNE
16 piece box
3.88oz. (110g.)
WC256



RASPBERRY FILLED TRUFFLE
16 piece box
3.88oz. (110g.)
WC164