# SACRÉ CHOO LAT!



# MEET THE FARMERS

The bean-to-bar adventure all starts with a visit to the cocoa farmers to discover the beans that deliver the unique aroma and flavors that inspire our gourmet creations.





# THE SECRET BEHIND EXCEPTIONAL CHOCOLATES

The precious beans are then roasted at a low temperature to bring out their natural character. In the mill and conche, the cocoa is ground and mixed with the other ingredients... but that is Charlemagne's secret.

### LE BEAN TO BAR IN IMAGES

The manufacturing of the Charlemagne chocolates



Chocolate bar



## AMONGST OUR VALUES

We are committed to paying our bean producers a decent wage: we offer them a price well above the minimum market price recommended by Fairtrade.





Tablet 50g

### Tastes

Dark grand cru O'Tuma Dark grand cru O'Payo Chef's dark

Dark Guérande salt (as from 01/10/2023)

Dark crunchy coffee Milk intense cocoa

Milk salted butter caramel

Milk passion fruit Milk speculoos







Weekly box 7 chocolate squares 59,5g



### Tastes

Dark grand cru O'Tuma
Dark grand cru O'Payo
Chef's dark
Dark Guérande salt (as from 01/10/2023)
Dark crunchy coffee
Milk intense cocoa
Milk salted butter caramel
Milk passion fruit









Case 'Les 4 Fantastiques'

12 chocolate squares : Dark grand cru O'Tuma - Dark crunchy coffee - Milk intense cocoa - Milk salted butter caramel



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A company of Food Family & Farmers