



Chocogil

chocolatier fabricant

créateur du bouchon au marc

Collection 2018



CHOCOGIL, THE "CHAMPAGNE TOUCH"

Since its creation, CHOCOGIL is located in the region Champagne.

Thus, it has been able to pick closely, in the heart of the famous vineyard, the best brandies used to manufacture these chocolates that made its fame.

Marc de Champagne, Fine de la Marne or Ratafia Champenois, for its so renowned chocolate bouchons of course, but also for some typical other specialties, elaborated in the chocolate tradition.

CHOCOGIL and Champagne...a long story...a know-how...a nice match.



CHOCOGIL, firstly the Bouchon

More than sixty years ago, and in close proximity of the Champagne vineyard, CHOCOGIL, chocolate factory has created the chocolate bouchon marc de champagne.

Its recipe has not changed since this time.

Its ingredients still remain the same: a 70% cocoa dark chocolate, a liqueur made from the best brandies and a very thin sugar layer which conserve all flavours inside the chocolate.

Its manufacturing also stays the same: a liqueur capsule, a like a champagne cork chocolate mould and...our know-how.

THE BOUCHONS "CHAMPAGNE TOUCH"



MARC DE CHAMPAGNE

The great brandy with fruity notes, originating from distillation of grape marc.



FINE DE LA MARNE

Fine, with flowery notes, comes from distillation of still wines of the champagne vineyard.



RATAFIA CHAMPENOIS

Fruity and spicy, Ratafia is a mix of unfermented champagne grape juice and marc de champagne.



PRALINE

A non-alcoholic variant of the bouchon, made from milk chocolate and hazelnut praline.

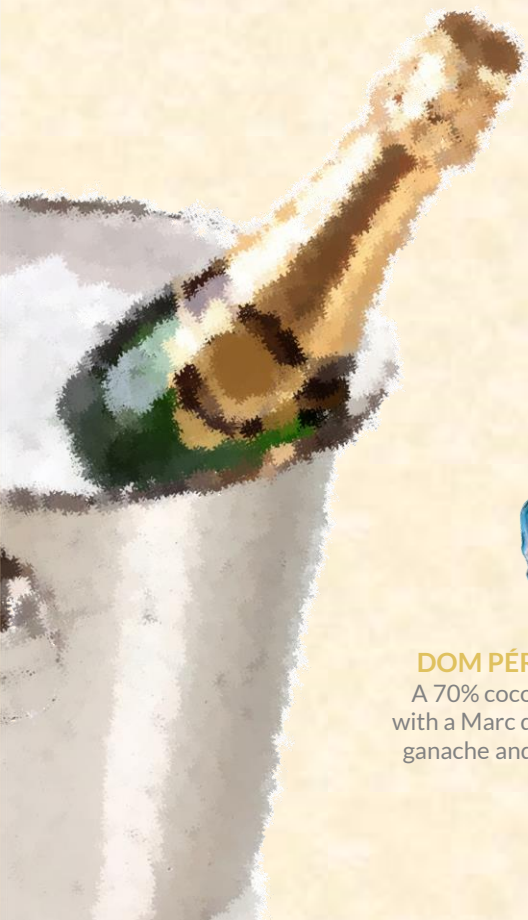
THE CHOCOGIL's BOUCHON, FESTIVE CHOCOLATE "PAR EXCELLENCE"



CHOCOGIL, the "Champagne Touch" range

With a clever use of champagne brandies and "king of Wine" realm, CHOCOGIL manufactures some chocolates with intense flavours.

In this way, CHOCOGIL proposes a complete assortment of chocolate bonbons with a very "Champagne Touch".



LES ROSÉS

A chocolate ball with a centre of Ratafia Champenois and a coating of Reims pink biscuit powder.



DUC

A 70% cocoa dark or 33% cocoa milk chocolate and a centre of Marc de Champagne liqueur.



CHAMPENOIS

A 70% cocoa dark or 33% cocoa milk chocolate and a centre of Marc de Champagne flavoured almond paste.



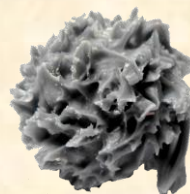
CRAIE

A 70% cocoa dark chocolate filled with Fine de la Marne liqueur and coated with icing sugar.



DOM PÉRIGNON-LOUIS XIV

A 70% cocoa dark chocolate filled with a Marc de Champagne flavoured ganache and a Marc de Champagne liqueur.



CHARDON MARC

Great specialty of the french chocolate world. A natural-coloured chocolate with a centre of Marc de Champagne liqueur.



GROS BOUCHON

24% cocoa white chocolate filled with hazelnut praline.

No local brandies for these items but what a so typical image from the Champagne vineyard.



GROS BOUCHON MARBRÉ

33% cocoa milk chocolate filled with hazelnut praline.

CHOCOGIL, from a chocolate to a box

To highlight its specialties from Champagne – and also some other – CHOCOGIL presents a wide variety of boxes with varied capacities and colours. Thus, there is always a package suitable to everyone's needs.



COLLECTION PRESTIGE

Baby Plumiers, Baby Réglettes, Mini Plumiers and Pochettes, with variable capacities and each for all type of bouchons.



"QUINTESSANCE OF LUXURY"

LA CHOCOLATIÈRE

A genuine glass bottle filled with 440g of Marc de Champagne bouchons



DELICACIES

350 g of champagne type bouchons, assorted or not, with liqueurs or praline.



ETUIS

200g of champagne type bouchons, assorted or not, with liqueurs or praline.



LES ROSÉS

Pochette 120g



CHOCOGIL also propose a wide range of bags filled with bouchons or other items

For any special enquiry, please contact us

CHOCOGIL, the other Bouchons

CHOCOGIL also manufactures some bouchons by using other famous French brandies, from fruits or grapes.

The manufacturing process is similar as for the bouchon marc. A 70% cocoa dark chocolate, a liqueur capsule and an imitating-liege foil.



**CALVADOS of
NORMANDY**



**MARC DE
GEWURZTRAMINER
from ALSACE**



**MARC de
BOURGOGNE**



**RASPBERRY
Champagne type**



**PASPBERRY
Classic type**



GANACHE COGNAC
70% cocoa dark
chocolate and Cognac
ganache



PRALINÉ
33% cocoa milk
chocolate and
hazelnut praline

And from the Bouchon to the Cask...



MARC



**CALVADOS
of NORMANDY**



PRALINÉ
Hazelnut praline

CHOCOGIL, the other regional specialties

Since its creation in 1957, CHOCOGIL develops a range which convey a very regional aspect. Shapes, composition and "spirit" of its chocolate do it.



LES POMMETTES

Chocolate ball with a centre of Calvados and coated with macaron powder.



LES POMMETTES

Pochette 120g



GRAIN MIRABELLE

Sugar-coated chocolate ball filled with mirabelle plum liqueur.



REINE DE LORRAINE

Pochette 120g



GLAÇON

70% cocoa dark chocolate filled with raspberry liqueur and coated with icing sugar.

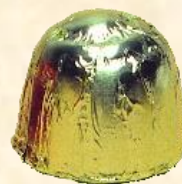


MORILLE

33% milk chocolate and raspberry liqueur.

MACERATED FRUITS

70% cocoa dark chocolate



PRINCESSE

Grape grain and rum.



GRISSETTE

Whole cherry and kirsch

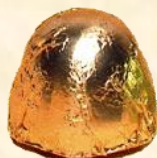


DUCHESSE

Blackcurrant grain and blackcurrant liqueur

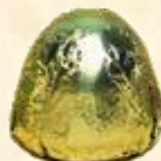
LIQUEUR PEARLS

70% cocoa dark chocolate



POIRE

Pear William



KIRSCH

Kirsch



FRAMBOISE

Raspberry



MIRABELLE

Mirabelle plum



VIN CHO

Cinnamon flavoured red wine liqueur

CHOCO GIL, the Chardon liqueur

The chocolate Chardon liqueur remains the other great CHOCO GIL's chocolate. Great French chocolate specialty, the Chardon is composed of a centre of liqueur of prestigious alcohols and of natural coloured chocolate which quills are handmade.



CALVADOS



CHARTREUSE



COGNAC



COINTREAU



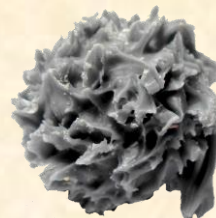
RASPBERRY



GENEPI



KIRSCH



MARC DE
CHAMPAGNE



MIRABELLE PLUM



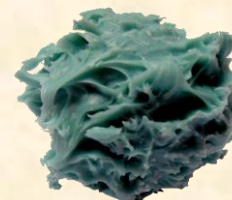
BLUEBERRY



PEAR WILLIAM



MILK and PRALINRE



BLUE and PRALINE



But also...CHOCOGIL, a varied and classic range

To satisfy a more than ever demanding clientele, CHOCOGIL manufactures a classic but complete range of fine chocolates filled with praline, ganache, almond paste or nougatine. It is often available in 70% cocoa dark chocolate or 33% cocoa milk chocolate.



LIQUEURS

With Bouchons and Chardons on the side, some fine chocolates with subtle aromas.



NOUGATINES

At CHOCOGIL, nougatine, which is used as ingredient, is homemade.



GANACHES

Depending on the recipe, ganache made from butter, milk, dark or milk chocolate.



ALMOND PASTE

Flavoured or not, coloured or not, the strength of almond.



GIANDUJA

In dark or milk chocolate, the entire delicacy of the gianduja chocolate, for a few items.



PRALINE

Classically filled with a 50% dried fruits praline, made from pure almond, pure hazelnut or mix almond-hazelnut.

GENERAL TERMS OF SALE - EXPORT

Application of the general terms of sale

Every customer placing an order to CHOCOGIL, in whatever form (mail, telephone, fax, e-mail) - either directly or through a sales representative - acknowledges having read and agrees these general terms of sale without restriction nor reserve before confirming its order.

These general terms of sale have force of law and govern the contractual relations between CHOCOGIL and the customer. They predominate on any other condition.

Prices

Our prices are indicated EX WORKS in euro (€) and per unit (1kilo - 1 bag - 1 box - 1 unit).

For information, the common choice of *Ex Works* Incoterm means that the customer shall pay all the costs of freight and customs charges. That also included all the risks inherent in transporting the wares to their final destination.

The customer must also coordinate all the administrative procedures and must pay these taxes : reporting goods to customs, delivering documents to the customs (import and export cases) and the payment of export / import taxes.

The customer selects itself the transport logistics.

In case where CHOCOGIL coordinates the transport, CHOCOGIL will pay delivery costs for orders of 24 kg / 120 bags (or equal) or more.

For orders of 24 kg / 120 bags or less, the delivery costs are freight prepaid (carriage forward).

Our pricelist is valid for the whole calendar year (from 1 January until 31 December). In the case of price rising during the year, CHOCOGIL will inform its customers of updated prices.

Terms of payment

For each order, a proforma invoice is beforehand sent to the customer by e-mail. The amount could be disclosed by phone.

By default, we accept only international bank transfer as means of payment.

Wares are shipped only when CHOCOGIL received the confirmation that the sum corresponding to this proforma was well fully deposited in our bank account.

Because of the advance payment, a discount of 2% is granted. This discount is based on the value of the wares.

Force Majeure

The emergence of a case of absolute necessity could have the effect of suspending the execution of the contractual obligations between Chocogil and the customer.

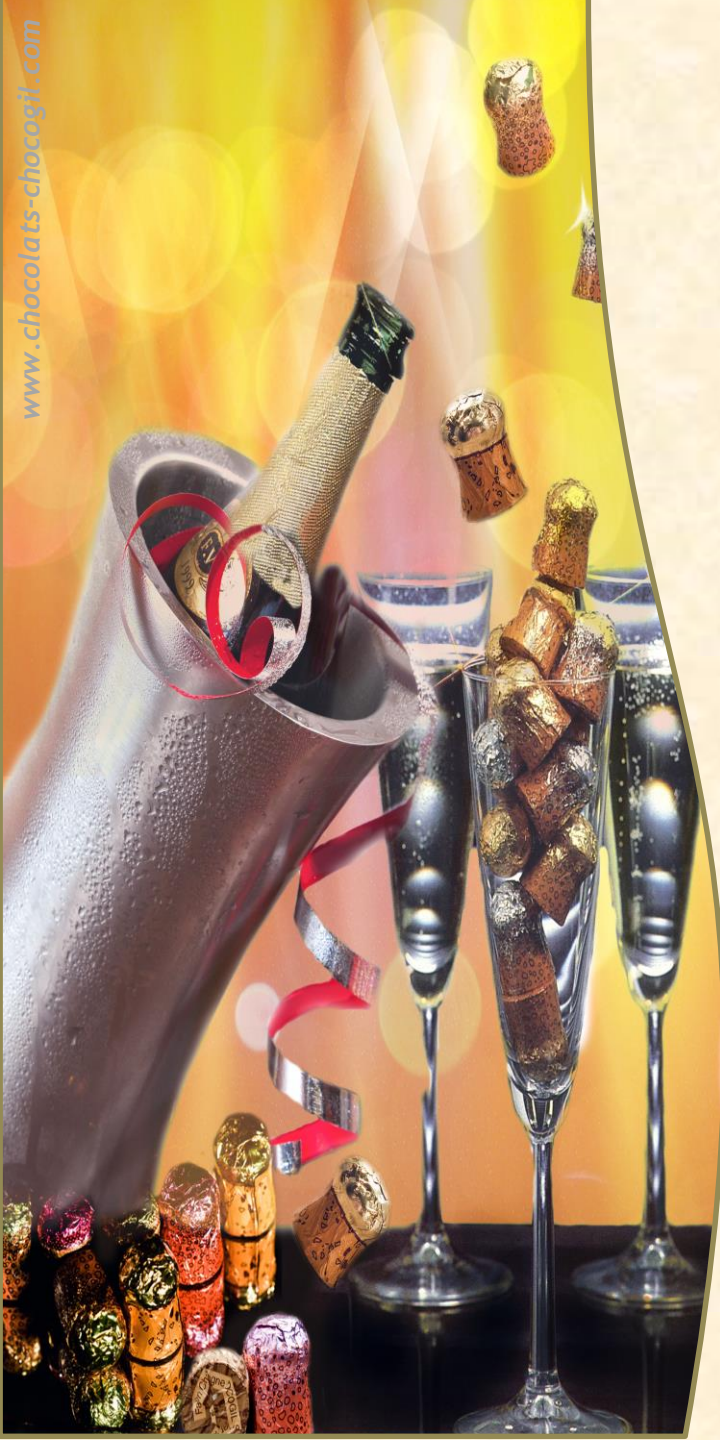
Delivery deadlines

The delivery deadlines are given simply for information, without guarantee. A delay does not permit the buyer to cancel the sale, to refuse the goods or to claim for damages.

Complaint

Our customers must verify our packages on arrival. We will not be able to accept any complaint 10 days after the date of receipt. Our goods always travel at the risk of the customer, even though they have been sold carriage free.

In case of disagreement, the Commercial Court of F.52000 Chaumont will be only competent.



TO CONTACT CHOCOGIL

postal address
9, rue des Roises
F.52100 BETTANCOURT-LA-FERRÉE

phone
+33 (0)3.25.05.08.49

fax
+33 (0)3.25.56.49.74

e-mail
export@chocogil.com

CHOCOGIL's world : www.chocolats-chocogil.com

To visit us

GPS coordinates *N 48°39'16.15" / E 4°57' 58.34"*

Our chocolate factory is located in Bettancourt-la-Ferrée, near Saint-Dizier in Champagne Ardenne region, in mid-way between Paris and Strasbourg.



M.A.J
11/2017