



**CATALOGUE**  
COLLECTION 2017





## 1957 – 2017

**CHOCOGIL...60 years of investment of our Team...**

Since our first customer in 1957, our range and our services have considerably evolved over time, always with only one objective : **your satisfaction.**

Together, today and tomorrow, this long way will continue...

# CHOCOGIL...Le Bouchon...

CHOCOGIL is well-known and recognized for having created "THE" chocolate bouchon with Marc de Champagne in the heart of the Champagne region in the late 1950's.

## CHOCOGIL...in the greatest chocolate-making tradition

In order to offer you the very best, at CHOCOGIL, we strive to work by a few principles :

- ❖ We select high-quality ingredients from the very best sources,
- ❖ We work with chocolate showing the greatest respect for chocolate-making traditions.
- ❖ We constantly checking our products throughout the manufacturing process

**We also add our own KNOW-HOW**

## CHOCOGIL...a varied selection

- ❖ CHOCOGIL presents a range of more than 160 items, with a wide variety of tastes or shapes, and all available in either dark or milk chocolate.
- ❖ If THE bouchon remains the reference, CHOCOGIL also manufactures regional specialties, fines chocolates, chardons, seashells, chocolates for Christmas or Easter.

**CHOCOGIL is still the specialist in liqueur chocolates...**



*Initially...  
...a confluence  
between grapevine  
and cocoa tree...*

*...the authentic  
BOUCHON MARC DE  
CHAMPAGNE...*

*...A CHOCOGIL  
creation...*



# REGIONAL SPECIALTIES with LIQUORS

## "THE" Bouchons

### TRIO from Champagne



1 / Bouchon champ.  
*Marc de Champagne*



2R / Bouchon champ.  
*Ratafia Champenois*



2 / Bouchon champ.  
*Fine de la Marne*



1G / Bouchon champ.  
*Marc Gewurztraminer*



4 / Bouchon champ.  
*Calvados*



5 / Bouchon champ.  
*raspberry brandy*



6 / Bouchon droit  
*filled with Marc*



8 / Bouchon droit  
*raspberry brandy*



9 / Bouchon droit  
*ganache Cognac*

## Other liquor specialties



26 / Tonneau  
*filled with Marc*



27 / Tonneau  
*filled with Calvados*



17 / Camembert  
*filled with Calvados*



178 / Les Rosés  
*white chocolate –  
Ratafia Champenois  
and Reims pink biscuit*



22 / Craie  
*filled with Fine de la  
Marne*



23 / Morille  
*filled with  
raspberry brandy*



24 / Glaçon  
*filled with  
raspberry brandy*



32 / Grain mirabelle  
*filled with mirabelle plum  
brandy*



35 / Dom Pérignon  
*ganache Marc  
and Marc de  
Champagne*

# OTHER REGIONAL SPECIALTIES



**3 / Bouchon champ.**  
milk chocolate filled with  
hazelnut praline



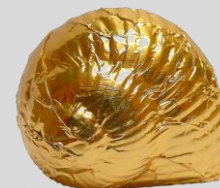
**7 / Bouchon droit**  
milk chocolate with  
hazelnut praline



**7 D / Douille**  
milk chocolate with  
hazelnut praline



**28 / Tonneau**  
milk chocolate with  
hazelnut praline



**11 / Escargot or**  
milk chocolate with  
almond hazelnut  
praline



**13 / Sanglier**  
gianduja and roasted  
hazelnut



**14 / Alsacienne**  
gianduja and roasted  
hazelnut



**15 / Chamois**  
gianduja and roasted  
hazelnut



**30 / Champignon ivoire**  
white chocolate and  
almond paste flavored  
with kirsch



**31 / Champignon lait**  
milk chocolate filled  
with hazelnut praline  
and covered with  
chocolate flake



**93 / Nougat**  
a genuine Montelimar  
nougat piece and dark  
chocolate



**174 / Petit Marron**  
milk chocolate and  
hazelnut crispy  
praline



**175 / Petit Marron**  
dark chocolate and  
hazelnut crispy  
praline



**176 / Petit Marron**  
green colored white  
chocolate and almond  
hazelnut praline



**88 / Orangettes**  
candied orange  
peels coated with  
chocolate



**83 / Mendiants**  
dried and candied  
fruits dipped in  
chocolate



**29 / Œuf de mouette**  
Sugar coated egg and  
hazelnut praline

**33 / Œuf de grue**  
sugar coated egg and  
nougatine and milk  
chocolate



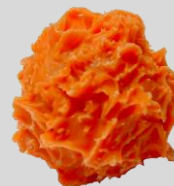
# CHARDONS



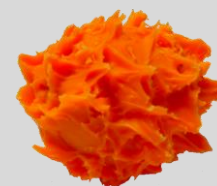
**132 / Chardon Calvados**  
dark orange coloured white  
chocolate filled with  
Calvados liquor



**133 / Chardon Chartreuse**  
dark green coloured white  
chocolate filled with  
Chartreuse liquor



**134 / Chardon Cognac**  
orange coloured white  
chocolate filled with  
Cognac liquor



**134 / Chardon Cointreau**  
red orange coloured white  
chocolate filled with  
Cointreau liquor



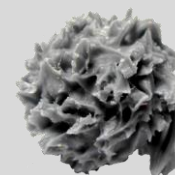
**136 / Chardon Framboise**  
pink coloured white  
chocolate filled with  
raspberry brandy liquor



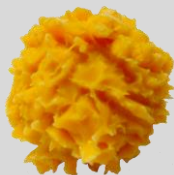
**137 / Chardon Généri**  
green coloured white  
chocolate filled with  
Génépi liquor



**139 / Chardon Kirsch**  
white chocolate filled  
with kirsch liquor



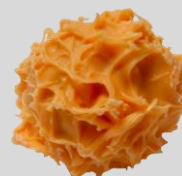
**139 / Chardon  
Marc de Champagne**  
blue coloured white chocolate filled  
with marc de champagne liquor



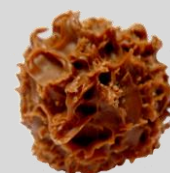
**141 / Chardon Mirabelle**  
yellow coloured white  
chocolate filled with  
mirabelle plum liquor



**142 / Chardon Myrtille**  
mauve coloured white  
chocolate filled with  
blueberry brandy liquor

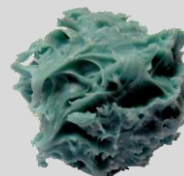


**145 / Chardon Poire Williams**  
light orange coloured white  
chocolate filled with pear williams  
brandy liquor



**143 / Chardon Lait**  
milk chocolate and filled  
with praline

**144 / Chardon Bleu**  
Blue coloured white  
chocolate filled with  
praline



# FINE CHOCOLATES

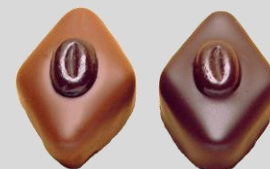
## fine chocolates with PRALINE



**63 / Amanda**  
almond praline "à  
l'ancienne"



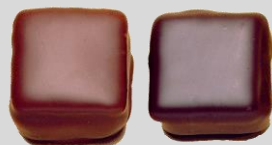
**66 / Boules**  
hazelnut praline



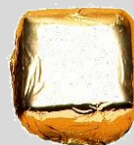
**67 / Brésilien**  
coffee flavoured  
almond praline



**68 / Carré Pralin**  
hazelnut crispy  
praline



**70 / Croquantine nue**  
nougatine and  
hazelnut praline



**71 / Croquantine Or**  
milk chocolate -  
nougatine and  
hazelnut praline



**39 / Vénitien**  
hazelnut praline "à  
l'ancienne" flavoured  
with vanilla extract



**76 / Escargot**  
almond hazelnut  
praline



**87 / Noix nue**  
almond hazelnut  
praline



**78 / Grenoblois**  
almond hazelnut  
praline with coffee  
extract



**86 / Noisettine**  
hazelnut praline "à  
l'ancienne" and chopped  
hazelnuts



**95 / Rocher**  
crispy hazelnut  
praline



**96 / Rocher Ivoire**  
orange flavoured  
crispy hazelnut  
praline



**98 / Sarment**  
crispy hazelnut  
praline and  
chopped hazelnuts



**37 / Cœur noir**  
almond hazelnut  
praline



**38 / Cœur lait**  
almond hazelnut  
praline

## TRUFFLES



**101 / Truffe Cacao  
Fantaisie**  
flavoured truffle centre  
with butter



**101PE / Truffe Pain  
d'Epices Fantaisie**  
almond cream with  
gingerbread and honey

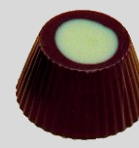
## fine chocolates with GANACHE



**64 / Arlequin**  
curaçao flavoured  
ganache



**80 / Irlandais**  
Irish Coffee flavoured  
ganache



**97 / Rossini**  
pistachio flavoured  
ganache



**65 / Boléro**  
chestnut cream ganache  
flavoured with rum



**21 / Cannellos**  
praline & almond ganache  
flavoured with cinnamon



**90 / Palet Cointreau**  
Cointreau flavoured  
ganache



**91 / Palet Or**  
bittersweet ganache  
and gold leaf decor



**60 / Caramelo**  
caramel flavoured  
ganache



**89 / Framboisier**  
raspberry flavoured  
ganache



**182 / Framboisine**  
raspberry flavoured  
ganache and raspberry  
brandy liquor



**61 / Cassissier**  
blackcurrant  
flavoured ganache

## fine chocolates with GIANDUJA



**77 / Greco**  
gianduja and candied  
orange peel



**84 / Mogador**  
gianduja and roasted  
hazelnut



**85 / Mogador Or**  
gianduja and roasted  
hazelnut



**94 / Radjah**  
duja and roasted  
almond

## fine chocolates with "homemade" NOUGATINE



**70 / Croquantine nue**  
nougatine and  
hazelnut praline



**71 / Croquantine Or**  
milk chocolate -  
nougatine and  
hazelnut praline



**72 / Croustelle**  
nougatine coated with  
chocolate



**99 / Siamois**  
nougatine, roasted  
hazelnuts and chocolate

## fine chocolates with ALMOND PASTE



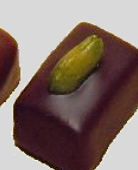
**69 / Champenois**  
Marc de Champagne  
flavoured almond  
paste



**73 / Diablotin**  
orange flavoured  
almond paste and violet  
decor



**100 / Sicilien**  
pistachio flavoured  
almond paste and  
pistachio decor



**81 / Créole**  
rum flavoured almond  
paste and coconut  
decor



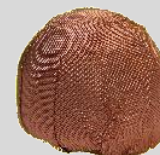
## fine chocolates with LIQUEUR



**74 / Duc**  
marc de Champagne and  
chopped hazelnuts



**182 / Framboisine**  
raspberry ganache  
and raspberry liquor



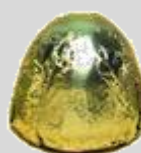
**92FF / Perle Mirabelle**  
mirabelle plum liquor



**188 / Perle Vin Cho**  
red wine and cinnamon



**92 / Perle Pear**

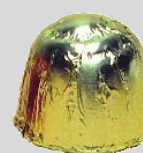


**ou Perle Kirsch**



**ou Perle Raspberry**

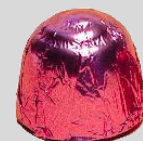
**92 / Perles Assorties : pear – kirsch - raspberry**



**82 / Princesse**  
grape macerated  
in rum



**79 / Grisette**  
cherry macerated  
in kirsch



**75 / Duchesse**  
blackcurrant  
macerated in  
blackcurrant liquor

# BOUCHÉES – king size chocolates



**42 / Gros bouchon**  
white chocolate hazelnut  
praline



**43 / Gros bouchon**  
milk chocolate and  
hazelnut praline



**62 / Gros champignon**  
white chocolate and  
hazelnut praline



**56/ Gros marron lait**  
crispy hazelnut praline



**58 / Gros marron vert**  
crispy almond praline



**49 / Bûche noire**  
dark chocolate -  
almond paste



**50 / Bûche lait**  
milk chocolate -  
almond paste



**181 / Feuilletine**  
milk chocolate - crispy  
hazelnut praline



**47 / Pavé Or Géant**  
bittersweet ganache  
and gold leaf decor



**53 / Pavé Nougat**  
Montelimar nougat cream  
and chopped nougat



**44 / Boule de neige**  
orange flavoured  
hazelnut praline



**45 / Rocher géant noir**  
crispy hazelnut praline



**46 / Rocher géant lait**  
crispy hazelnut  
praline



**54 / Gros escargot**  
white chocolate -  
hazelnut praline



**55 / Gros escargot lait**  
milk chocolate -  
hazelnut praline



**55F / Gros escargot Or**  
milk chocolate and  
hazelnut praline



**51 / Mendant géant lait**  
dried and candied fruits  
dipped on chocolate discs



**52 / Mendant géant  
noir**



# SEASHELLS



**102 / Bigorneau**  
hazelnut praline



**102M / Bulot**  
crispy hazelnut praline



**104M Crevette grise**  
crispy hazelnut praline



**103 / Bouquet**  
orange flavoured  
hazelnut praline



**107 / Bouquet noir**  
hazelnut praline



**105 / Coque ivoire**  
hazelnut praline



**106 / Coque lait**  
hazelnut praline



**107 / Coque noire**  
hazelnut praline



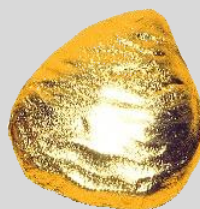
**108 / Coquille St-Jacques**  
hazelnut praline



**109 / Huitre noire**  
hazelnut praline



**110 / Huitre lait**  
hazelnut praline



**111 / Huitre lait Or**  
hazelnut praline



**112 / Huitre dragéifiée**  
hazelnut praline



**113 / Moule noire**  
hazelnut praline



**114 / Moule lait**  
hazelnut praline



**114M / Moule de Bouchot**  
crispy hazelnut praline



**115 / Moule dragéifiée**  
hazelnut praline - sugar  
coated



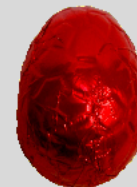
# EASTER and CHRISTMAS



**116 / Œufs givrés**  
mixed almond paste eggs



**120 / Œufs lait pliés**  
mixed milk chocolate filled with  
hazelnut praline



**120F / Œuf noir plié**  
dark chocolate -  
hazelnut praline



**117 / Œuf ivoire**  
white chocolate -  
hazelnut praline



**118 / Œuf noir**  
dark chocolate -  
hazelnut praline



**119 / Œuf lait**  
milk chocolate -  
hazelnut praline



**121 / Œuf bicolore**  
caramel and milk  
chocolate - hazelnut  
praline



**40 / Œuf marbré**  
milk chocolate -  
hazelnut praline



**119o / Œuf orange**  
orange coloured  
chocolate and  
hazelnut praline



**119c / Œuf caramel**  
caramel chocolate -  
hazelnut praline



**122 / Œufs assortis**  
mixed nougatine and  
chocolate eggs



**33 / Œuf de grue**  
nougatine and  
chocolate



**29 / Œuf de mouette**  
hazelnut praline and  
sugar coated



**131 / Petit lapin**  
milk chocolate -  
hazelnut praline



**131F / Petit lapin**  
dark chocolate -  
hazelnut praline



**131C / Petit lapin**  
caramel chocolate -  
hazelnut praline



**130 / Petit lapin**  
white chocolate -  
hazelnut praline



**129 / Gros lapin**  
milk chocolate  
hazelnut praline



**129C / Gros lapin**  
caramel chocolate -  
hazelnut praline



**128 / Gros lapin**  
white chocolate -  
hazelnut praline





**163 / Friture lait**  
milk chocolate



**164 / Friture noire**  
dark chocolate



**165 / Friture ivoire**  
white chocolate



**166 / Friture orange**  
orange flavoured white  
chocolate



**123 / Canard jaune**  
yellow coloured  
white chocolate -  
hazelnut praline



**124 / Canard lait**  
milk chocolate -  
hazelnut praline



**124C / Canard caramel**  
caramel chocolate -  
hazelnut praline



**125 / Cloche ivoire**  
white chocolate - almond  
hazelnut praline



**126 / Cloche noire**  
dark chocolate - almond  
hazelnut praline



**127 / Cloche lait**  
milk chocolate - almond  
hazelnut praline

**41 / Grosse cloche lait**  
milk chocolate  
hazelnut praline



**155L / Bonhomme de  
neige lait**  
milk chocolate - hazelnut  
praline



**155I / Bonhomme de  
neige ivoire**  
white chocolate - hazelnut  
praline



**155I / Bonhomme de neige  
caramel**  
caramel chocolate - hazelnut  
praline



**154 / Père Noël noir**  
dark chocolate -  
hazelnut praline



**153 / Père Noël lait**  
milk chocolate -  
hazelnut praline



**192 / Sujet Noël lait**  
milk chocolate



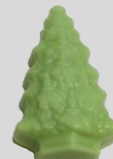
**193 / Sujet Noël noir**  
dark chocolate



**194 / Sujet Noël ivoire**  
white chocolate



**195 / Sujet Noël vert**  
pistachio flavoured  
white chocolate



# BOXES and other CONTAINER TYPES



**LA COLLECTION PRESTIGE**  
**Baby Réglettes – Baby Plumiers - Plumiers**  
**Pochettes**  
*classic or champagne type bouchons filled with liquor or praline. Available in anis green, moccha, ivory, red or pink - variable capacities*



**157R / Pochette 120g**  
**Les Rosés**  
*white chocolate, Ratafia champenois & Reims pink biscuit*



**157G / Pochette 120g**  
**Reine de Lorraine**  
*sugar coated ball with dark chocolate and mirabelle plum liquor*



**ETUIS 200g**  
**148a /**  
*bouchons Marc de Champagne*  
**148b /**  
*bouchons praliné*



**DELICACIES 350g**  
**149a /**  
*bouchons Marc de Champagne*  
**149b /**  
*bouchons praliné*



**BALLOTINS**  
*A mix of fines chocolates with variable capacities (250g-375g-500g-750g-1kg)*



**156 / Choclatière**  
*genuine champagne bottle filled with 440g bouchons Marc de Champagne*



**160 / BARS 100g**  
*Available in dark-milk-white or orange chocolate*



**CHOCOGIL also proposes a wide range of chocolates bags**





# HOW TO CONTACT CHOCOGIL

## Mailing address

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

## Phone

03.25.05.08.49

## Fax

03.25.56.49.74

## E-mail

export@chocogil.com

**CHOCOGIL's WORLD:** [www.chocolats-chocogil.com](http://www.chocolats-chocogil.com)

## TO COME TO CHOCOGIL's HQ

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

*Our chocolate factory is based in Bettancourt-la-Ferrée,  
near Saint-Dizier in Champagne Ardenne, France.*

