



Chocogil

chocolatier fabricant

créateur du bouchon au marc

Collection 2020



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...first of all...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 conserves all flavours inside the chocolate.

Its manufacturing also stays the same: a liqueur capsule, a like a champagne cork chocolate mould, an alu-foil as decor.



WHY IS THE CHOCOGIL BOUCHON UNIQUE ?

- The CHOCOGIL Bouchon has emerged out of many years of **know-how**.
- The CHOCOGIL Bouchon has a **perfect aesthetic apparence** and **proportion**.
- The CHOCOGIL Bouchon' manufacturing process guarantees a **far greater farmness**, a **long-lasting** product, an **over-time preservation**.



CHOCOGIL...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.



ETUIS

200g - 20 champagne type bouchons, assorted or not, with liquor or praline.



DELICACIES

350g - 35 bouchons with liquor or praline.



REGLETTE

82g - 8 bouchons with liquor or praline. Box of 12 reglettes.



POCHETTE

110g - 11 champagne type bouchons, mixed or not, with liquor or praline. Box of 12 pochettes.



BAGS

200g - 20 bouchons with liquor (mixed or not) or praline. Box of 12 bags,

THE CHOCOGIL BOUCHON, FESTIVE CHOCOLATE "PAR EXCELLENCE"

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.



**MARC de
BOURGOGNE**



**CALVADOS from
NORMANDY**



**MARC DE
GEWURZTRAMINER
from ALSACE**



**RASPBERRY
champagne type.**



GANACHE COGNAC
70% cocoa dark chocolate
and Cognac ganache.



RASPBERRY
classic type.



PRALINÉ
33% cocoa milk chocolate
and hazelnut 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.



LIQUEUR

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



NOUGATINE

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



GANACHE

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.

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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
11/2019