



Colette
DEMAY

CHOCOLAT D'APÉRITIF
PARIS



Unexpected bean-to-wine experience

Specifically crafted for wine,
**our chocolate enhances every note,
every nuance.** Its rich textures and aromas
of truffle and hazelnut are designed
to elevate the tasting experience, creating
**a perfect harmony between
cocoa and wine.** More than a pairing,
it's an awakening of the senses,
a ritual of pure indulgence.



A dramatic landscape featuring a small village with a prominent church tower perched on a hill. The scene is shrouded in mist or low clouds, with some trees showing autumnal colors. The sky is filled with large, textured clouds, and the overall mood is atmospheric and serene.

What makes our chocolates
truly exceptional ?



We have chosen only “Bean-to-Bar” chocolate

The industrialization of chocolate has led to a loss of information and transparency regarding cocoa production methods, both socially and environmentally, as well as in terms of quality, with a standardization of chocolate's taste. Yet, chocolate offers an incredible aromatic diversity of cocoa.

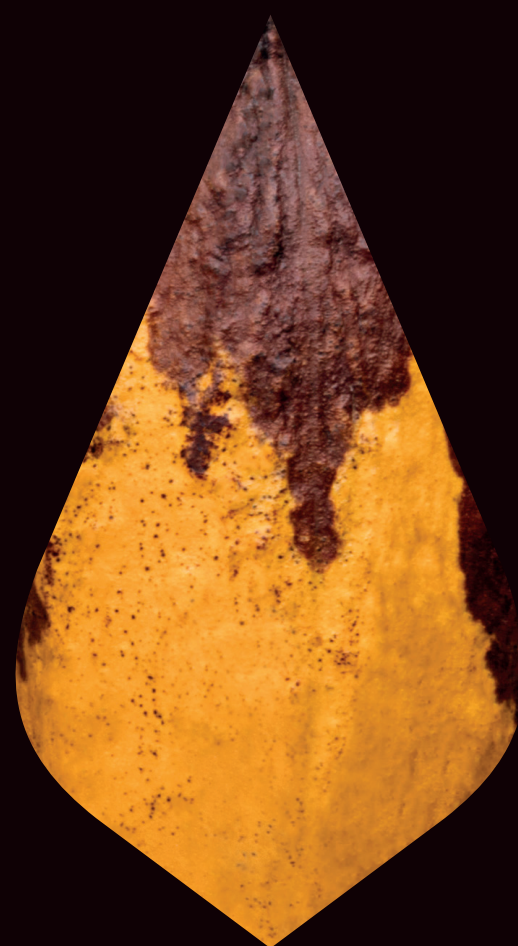
Bean-to-Bar was born from the desire to return to the roots of an ancestral artisanal know-how, as well as to reduce intermediaries for better traceability of raw materials and, therefore, better control of flavor.

This chocolate offers you an exceptional experience.

Like wine, different regions and their unique terroirs give chocolate distinct flavors.

We have selected 4 different beans

Our Tears contain **70% bean-to-bar chocolate**. We source our three cocoa beans directly from our producers and roast them ourselves using an ultra-refined process that enhances their natural flavors to perfection. This represents only 7,8% of the world's chocolate production.



Madagascar

Citrus notes, both fruity and tangy



Martinique

Notes of brown sugar and vanilla



Colombia

Subtle citrus notes, with a light sweet and toasted touch



Nicaragua

Fresh hazelnut notes on a cocoa base

We have added a treasure of the earth : truffle

The truffle ranks among the world's most expensive and elusive delicacies, prized for its rarity and unparalleled allure. At Colette Demay, we've made the bold choice to incorporate in our praline **15 times more truffle than the industry average**, without any natural or artificial flavors beyond the truffle's pure essence. It delivering a refined subtlety and an extraordinary length on the palate. This creates a tasting experience that lingers and captivates like no other.



White truffle

From lands of Alba in Italy



Black truffle

From lands of Périgord in France



Summer truffle

From lands of Provence in France

To enhance the truffle, we have added hazelnut and walnut

We select **the most exceptional hazelnut in the world**, cultivated in the picturesque village of Cravanzana in Italy renowned Piedmont region. Through a meticulous triple-roasting process. Our walnut comes from Périgord Noir and is considered **the most fascinating walnut**.



Hazelnut
From Cravanzana in Italy



Nut
From Périgord in France



Product details

ORIGIN

Pure Cocoa



ORGANIC
BEAN-TO-BAR
CHOCOLATE
70% MADAGASCAR



CITRUS NOTES,
BOTH FRUITY
AND TANGY



THE FINEST
HAZELNUT
IN THE WORLD



TRADITIONALLY
CULTIVATED
IN ITALY
WITH VANILLA
NOTE



MAUVE

With Marshmallow



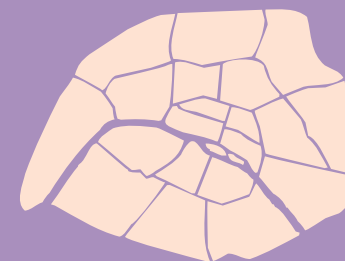
ORGANIC
BEAN-TO-BAR
"MAYAN RED"
CHOCOLATE
70% SOUTH AMERICA



DELICATELY TANGY
NOTES OF PLUM,
BLACKBERRY,
AND LYCHEE



A LIGHTLY SWEETENED
MARSHMALLOW
MADE WITH LOVE BY
ALICE IN PARIS



ONLY NATURAL
INGREDIENTS,
HANDCRAFTED
WITH A SUBTLE HINT
OF VANILLA



COLLECTION N°1

White Truffle



ORGANIC
BEAN-TO-BAR
CHOCOLATE
70% COLOMBIA



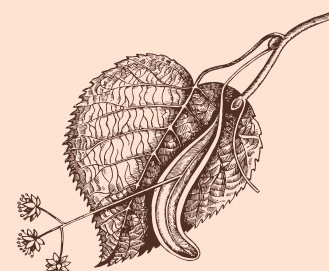
WITH FLAVORS OF BUT-
TERY CARAMEL AND
COFFEE



15% UNIQUE
WHITE TRUFFLE
FROM LANDS OF ALBA
IN ITALY



FRAGRANCE WITH
NOTES OF HONEY, LIN-
DEN, AND HAY



THE FINEST
HAZELNUT
IN THE WORLD

TRADITIONALLY
CULTIVATED
IN ITALY
WITH VANILLA
NOTE



COLLECTION N°2

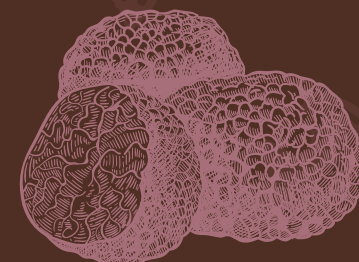
Black Truffle



ORGANIC
BEAN-TO-BAR
CHOCOLATE
70% NICARAGUA



WITH A BURST OF
VIBRANT RED FRUIT
CHARACTER



15% WILD
BLACK TRUFFLE
FROM ITALY

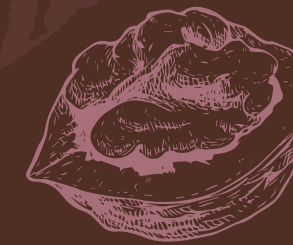
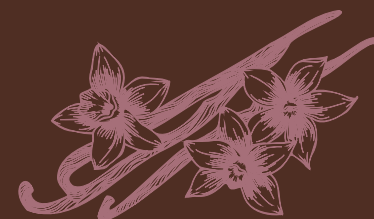


BURSTING
WITH DEEP,
FOREST-FLOOR
NOTES



THE FINEST
HAZELNUT
FROM ITALY

TRADITIONALLY
CULTIVATED
IN CRAVANZANA
WITH VANILLA
NOTE



ANCESTRAL
NUT
FROM LANDS
OF PERIGORD
IN FRANCE

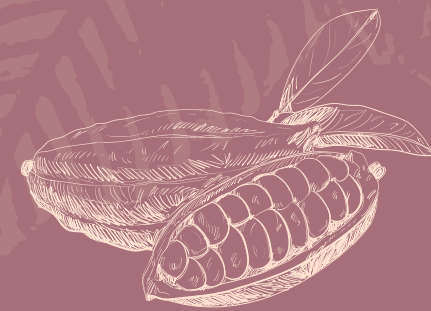


CULTIVATED
FOR CENTURIES

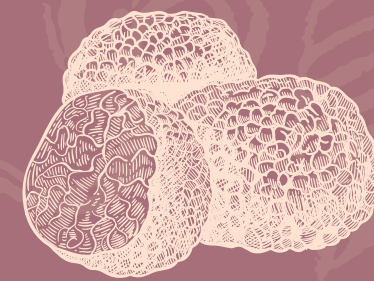


COLLECTION N°3

Summer Truffle



ORGANIC
BEAN-TO-BAR
CHOCOLATE
70% MARTINIQUE



15% AUTHENTIC
SUMMER TRUFFLE
FROM ITALY



THE FINEST
HAZELNUT
FROM ITALY



WITH SWEET
AROMATIC FLORAL
AND SPICY NOTES



LEAVES
A SLIGHT
HAZELNUT TASTE



TRADITIONALLY
CULTIVATED
IN CRAVANZANA
WITH VANILLA
NOTE



PRODUCT SUMMARY

Discovery Set



14€

Box of **6 piece**

34€

Box of **15 pieces**



COLLECTION N°1
White Truffle



COLLECTION N°2
Black Truffle



COLLECTION N°3
Summer Truffle

The Original Tear of Joy



10€

Box of **6 pieces**

25€

Box of **15 pieces**

ORIGIN
Pure Cocoa

Cocoa & Marshmallow



10€

Box of **6 pieces**

25€

Box of **15 pieces**

MAUVE
With handcrafted Marshmallow

Truffle Collections



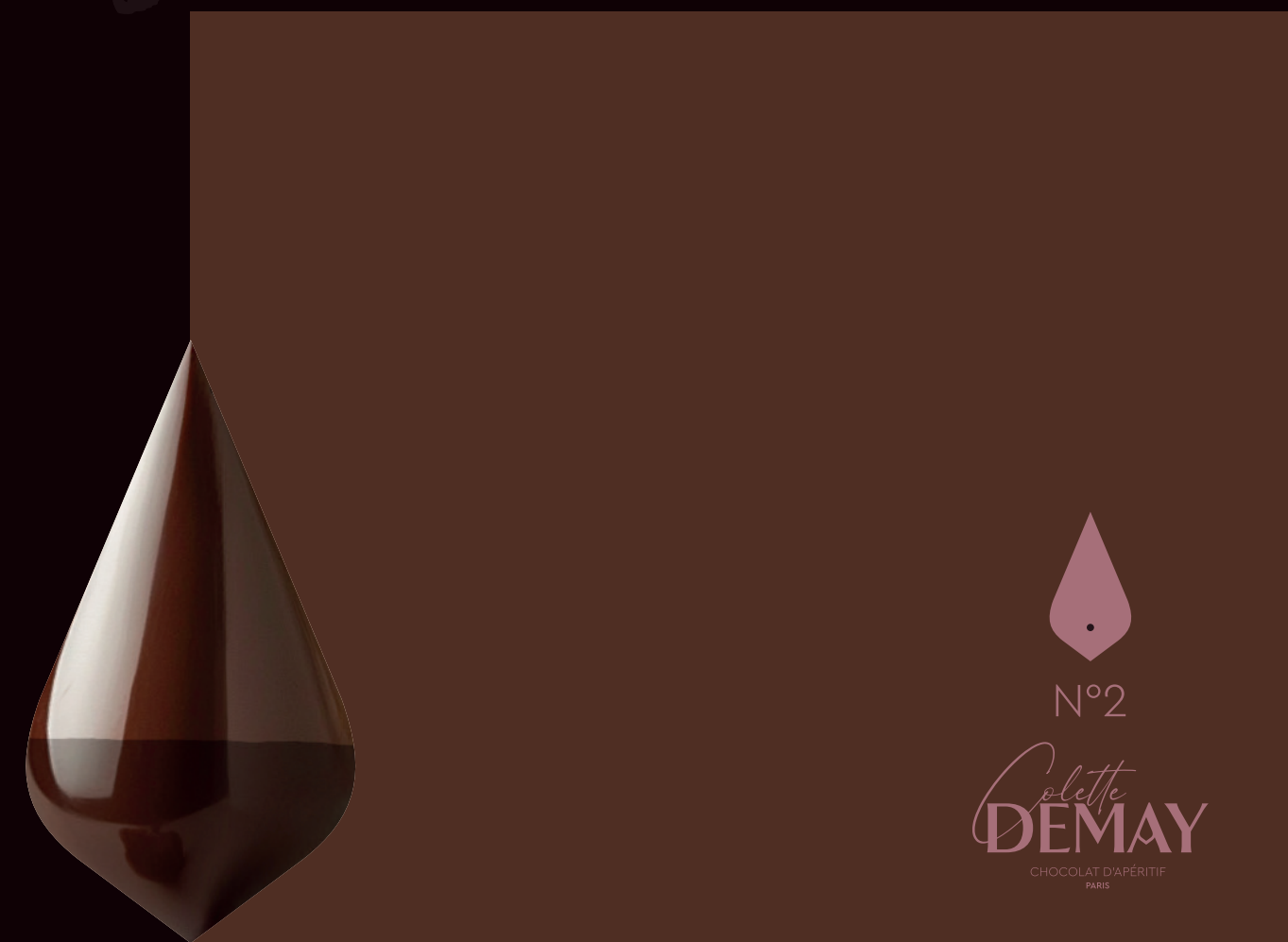
16€

Box of **6 pieces**

40€

Box of **15 pieces**

COLLECTION N°1
White Truffle



14€

Box of **6 pieces**

34€

Box of **15 pieces**

COLLECTION N°2
Black Truffle



12€

Box of **6 pieces**

29€

Box of **15 pieces**

COLLECTION N°3
Summer Truffle

Ritual Set

Red wine



Ritual Set

Red wine



2016

Château Montaigne

FRONSAC
MIS EN BOUTEILLE AU CHÂTEAU

Cuvée prestige



The Fronsac Appellation

The AOC Fronsac, located west of Libourne in the Bordeaux region, is bordered by two rivers, the Dordogne and the Isle, and spans no fewer than seven communes: La Rivière, Saint-Germain-de-la-Rivière, Saint-Michel-de-Fronsac, Saint-Aignan, Saillans, and Galgon.

Grape Varieties

Here, Merlot dominates the blends (85% of plantings). It is often combined with Cabernet Franc and Cabernet Sauvignon.

Taste Signature

Fronsac wines have a balanced, structured, and rich palate. They stand out with a tannic structure and aromas of red fruits and spices.



Colette
DEMAY

CHOCOLAT D'APÉRITIF

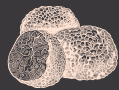
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COLLECTION BLACK TRUFFLE



ORGANIC
BEAN-TO-BAR
CHOCOLATE
70% NICARAGUA



15% WILD
BLACK TRUFFLE
FROM ITALY



THE FINEST
HAZELNUT
FROM ITALY



ANCESTRAL
NUT
FROM LANDS
OF PERIGORD
IN FRANCE



WITH A BURST OF
VIBRANT RED FRUIT
CHARACTER



BURSTING
WITH DEEP
FOREST FLOOR
NOTES



TRADITIONALLY
CULTIVATED
IN CRAVANZANA
WITH VANILLA
NOTE



CULTIVATED
FOR CENTURIES



Ritual Set

White wine



Ritual Set

White wine



2016

CHÂTEAU JOSÉPHINE

Sauterne

MIS EN BOUTEILLE AU CHÂTEAU

CUVÉE PRESTIGE



The Sauterne Appellation

The Sauternais vineyard, located near the Gironde, produces an exceptional sweet white wine. With a beautiful golden hue in their youth, Sauternes wines take on increasingly darker amber tones over time, while their bouquet becomes more complex.

Grape Varieties

Made from Sémillon, Sauvignon Blanc, and Muscadelle grapes, these rich, full-bodied sweet white wines offer an exceptional and captivating array of aromas.

Taste Signature

This sweet Bordeaux white wine has even more surprises in store for you. Its roundness and sweetness make it perfect to be served as an aperitif.



Colette
DEMAY

CHOCOLAT D'APÉRITIF

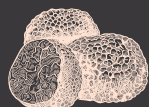
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COLLECTION SUMMER TRUFFLE



ORGANIC
BEAN-TO-BAR
CHOCOLATE
70% MARTINIQUE



15% AUTHENTIC
SUMMER TRUFFLE
ITALY



THE FINEST
HAZELNUT
FROM ITALY



WITH SWEET
AROMATIC FLORAL
AND SPICY NOTES



LEAVES
A SLIGHT
HAZELNUT TASTE



TRADITIONALLY
CULTIVATED
IN CRAVANZANA
WITH VANILLA
NOTE



Ritual Set

Liquor



Ritual Set

Liquor



WHISKY

HIGHLAND SINGLE MALT
DOUBLE CASK

30 YEARS OLD

«The history of whisky
remains shrouded
in the mists of the Celtic dawn».
– Sir Robert Bruce Lockhart

Each bottle of whisky has its own
uniqueness and characteristics.
This is reflected in the different
distilleries, maturations, age state-
ments, grain varieties, alcohol
strengths, etc., all of which influence
the aromas that develop.
These elements give the spirit
its authenticity and DNA.

Single cask whiskies stand out for
their individuality and purity.



Colette
DEMAY
CHOCOLAT D'APÉRITIF

The combination of chocolate,
marshmallow, and whisky creates a unique
tasting experience, where sweetness,
smoothness, and aromatic complexity
come together to awaken the senses.
Each of these elements brings a distinctive
dimension that, when skillfully combined,
offers a harmonious balance of textures
and flavors a ritual of pure indulgence.

MAUVE COCOA & MARSHMALLOW



ORGANIC
BEAN-TO-BAR
"MAYAN RED"
CHOCOLATE
70% SOUTH AMERICA



A LIGHTLY SWEETENED
MARSHMALLOW
MADE WITH LOVE BY
ALICE IN PARIS



DELICATELY TANGY
NOTES OF PLUM,
BLACKBERRY,
AND LYCHEE



ONLY NATURAL
INGREDIENTS,
HANDCRAFTED
WITH A SUBTLE HINT
OF VANILLA



A faint, light-colored illustration of grapevines and leaves serves as a background for the text. The leaves are detailed with veins, and the vines are shown with small tendrils. A cluster of grapes is visible on the right side of the illustration.

Colette DEMAY

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