

NEW COLLECTION OF GOURMET BARS
100 G (3.05 OZ)

MILK CHOCOLATE:

Sao Tomé origin 44%



Milk chocolate - Hazelnuts from Piedmont
Caramel & Guérande sea salt



Pistachios - crystallized roses
Nuts and dried fruit

WHITE CHOCOLATE



Raspberry flavour - caramel & Guérande sea salt
white chocolate - lemon and orange flavour



BOVETTI CHOCOLATS SAS

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Bovetti reinvents itself !
Gourmet store collection

Travel to
new origins...



OUR VALUES

The passion for cocoa !

STORY

Founded in 1994 by Valter Bovetti, Bovetti Chocolats is an artisan chocolate factory renowned for its innovative and gourmet creations. The manufacturing workshop, store and chocolate museum are located in a single place at Terrasson in Périgord (SW of France).

ETHICS

At Bovetti, chocolate is made directly from outstanding cocoa, in the pure tradition of chocolate and thanks to the craftsmanship of our chocolate makers. Our recipes are lecithin, palm fat and aroma free.

BAR RANGE

Bovetti invites you on a gustatory journey through a variety of pure origin cocoa which give our bars an incomparable taste and delicacy. To this collection are added creative and gourmet recipes, in which hazelnuts, caramel and candied fruits among others, are deposited by hand in our workshops to make each bar unique.



NEW COLLECTION OF PURE ORIGIN BARS 80 G (2.82 OZ) NEW COLLECTION OF GOURMET BARS 100 G (3.05 OZ)

SANTO DOMINGO 73 %



Head notes : Sour - Lemon
Heart notes : Bitter taste - Citrus fruit
Base notes : Cocoa

ECUADOR 71%



Head notes : Caramel
Heart notes : Spicy
Base notes : Subtle - Flower honey



PERU 76%



Head notes : Delicate - Cinnamon
Heart notes : Red fruits - Redcurrant
Base notes : Nuts - Hazelnuts



SIERRA LEONE 85%



Head notes : Black tea
Heart notes : Roasted coffee
Base notes : Smoked - Woody



MADAGASCAR 70%



Head notes : Sour - Citrus fruit
Heart notes : Fruity - Fresh
Base notes : Roasted - Caramelized



SAO TOME 100%



Head notes : Smoky
Heart notes : Bitterness - Grapefruit
Base notes : Roasted - Coffee



SAO TOME 73%



Head notes : Smoothy - Vanilla
Heart notes : Fruity - Tropical fruit
Base note : Floral - Honey

DARK CHOCOLATE Sao Tomé origin 73%



Crystallized violets - Candied ginger
Pistachios - Candied oranges



Hazelnuts from Piedmont - Nuts & candied fruits
Roasted cocoa beans - Espelette chili pepper



Cranberries - Caramel & Guérande sea salt
Guérande Fleur de sel - Raspberry spinthers