

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

7 Rue Auguste Lumière  
Z.A.E.S du Moulin Rouge  
24120 Terrasson, France

Tél : +33 5 53 51 57 36

Email : [commandes@bovetti.com](mailto:commandes@bovetti.com)

[www.bovetti.com](http://www.bovetti.com)

**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 spinters