



L'ANGÉLYS

ARTISAN ICE CREAM MAKER



The pleasure of tasting... naturally.



Founded by Denis Lavaud, Artisan Ice cream maker, in 1996, the company L'Angélys, based in France, between Bordeaux and La Rochelle, has been growing every year without ever deviating from its values.

But life hasn't always been easy for Denis Lavaud. After facing failures and nearly the closure of his business, he managed to reinvent himself to become indispensable in the world of ice cream. Now surrounded by his daughters in running the company, he is living his **American dream** and always aiming for new goals. This is undoubtedly the best illustration of the expression: **'Where there's a will, there's a way'**.

The title of Artisan Ice Cream Maker guarantees not only a high-quality product but also a **creative expertise**. This is why L'Angélys can afford to collaborate with **esteemed companies** like Hennessy, creating exclusive recipes.

The **family values** through which Denis Lavaud leads the company leave a strong impression on the employees. Thus, human concern is the top priority for this accomplished business leader when it comes to making decisions. Because it is passion that enables the excellence of a product. And Denis Lavaud knows this very well.



SARAH & ANGÉLIQUE
LAVAUD

L'Angélys has been certified as "Hand-made Ice Creams of France" since 2016.

This quality charter allows an expertise in noble products.

To assist consumers in choosing 'true artisanal ice cream,' the National Confederation of French Ice cream Makers launched an annual certification for its members in 2016, defining the profile of an artisan ice cream maker working in accordance with the rules of the trade : they must use natural ingredients (whole milk, eggs, sugar, cream, seasonal fruits, etc.), work without artificial flavors, artificial colors, or added vegetable fats.

An ice cream maker fulfilling these conditions can display the 'Artisanal Ice Creams of France' logo.





In 2024, L'Angélys received the highest distinction for a French company :

The Golden Palm of Gastronomic Heritage.

This award is given annually to a single French company by a commission from the National Assembly. It honors a family-owned business, rooted in its region, committed to the environment, which, in a quarter of a century, has successfully combined traditional product excellence with innovative and organic concepts.



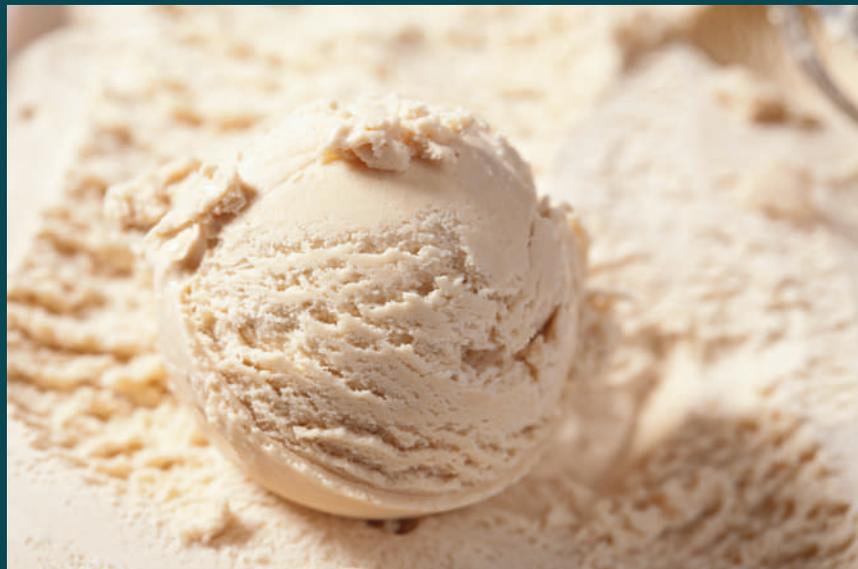
Oak barrel Ice Cream



Oak barrel shavings
from Cognac



Innovation by Denis Lavaud, this ice cream is made from an infusion of oak barrel shavings from Cognac.



ICE CREAMS

ICE CREAMS



G

Amarena



G

Peanut



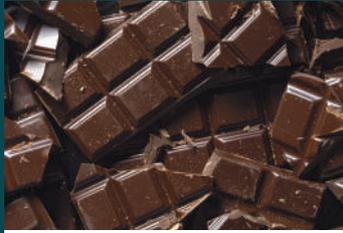
Coffee



*Salted butter
caramel*



White chocolate



Dark chocolate



G

Cognac raisin



G

Crème brûlée



G

Chestnut



Infused mint



G

*Green Mint &
Chocolate Shavings*



Piémont hazelnut



Dulce de leche



G

Irish Coffee



*Périgord
walnut*



G

*Armagnac
prunes*



G

*Chocolate
spread*



G

Pistachio



*Almond hazelnut
Praline*



Gourmet range
with coulis or inclusions



Rum raisin



Spéculoos



Stracciatella



Tiramisu



*Madagascar
Vanilla*



Vanilla cookies



*Vanilla
pecan*



*Whole milk
yogurt*



Violet



Rose



*Montélimar
Nougat*



Gourmet range
with coulis or inclusions

FULL FRUIT SORBETS

FULL FRUIT SORBETS



Pineapple



Banana



*Intense
cocoa*



Blackcurrant



*Yellow
lemon*



Lime



Strawberry



Raspberry



Mandarin



Mango



*Mirabelle
plum*



Mojito



Vine peach



Pear



Green apple



Apricot



Morello cherry



Passion fruit



Coconut



*Yellow lemon
& Mint*



Deljoy



Lychee



Blood orange



Melon



Blueberry



Grapefruit



Banoffee

CREATIVE FLAVORS



Yuzu



Almond milk



Tomato basil



Beet



Foie gras



Piquillo pepper



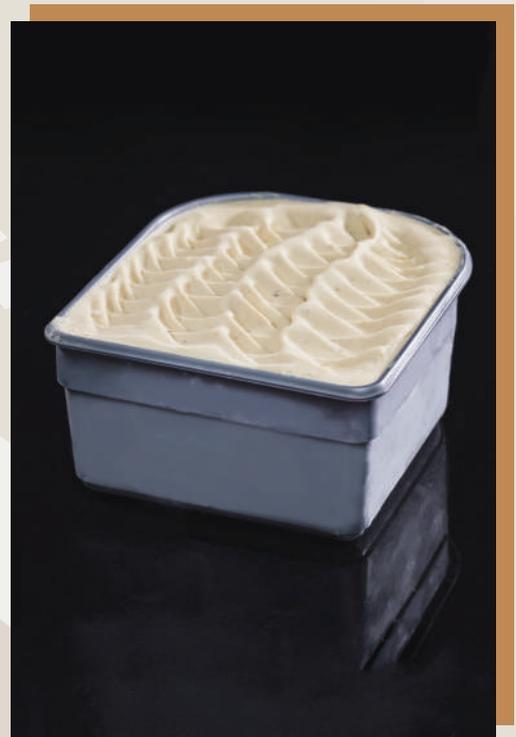
Oak barrel

CREATIVE FLAVORS

AVAILABLE FORMATS



1,5 L / 2,3 L / 2,5 L / 5 L



Hand made ice cream cones



*Coffee
& chocolate sauce*



*Dark chocolate
& Piémont
hazelnut sauce*



*Yellow lemon
& strawberry sauce*



*Strawberry
& raspberry sauce*



*Green mint
& chocolate sauce*



*Coconut
& mango sauce*



*Pistachio
& chocolate sauce*



*Vanilla
& caramel sauce*

Ice cream & sorbet cups 110 mL



Amarena

Sour cream ice cream, Morello cherry and cherry sauce

Peanut

Peanut ice cream, salted butter caramel sauce and sweet peanut shavings

Crème brûlée

Vanilla ice cream & caramelized sugar crystals

Raspberry

Raspberry full fruit sorbet

Mango

Mango full fruit sorbet

Yellow lemon

Yellow lemon full fruit sorbet

Stracciatella

Sour cream ice cream, chocolate shavings and chocolate sauce

Vanilla

Infusion of whole vanilla pods

Vanilla cookies

Vanilla ice cream, cookie dough and chocolate shavings

Vanilla pecan

Vanilla ice cream, salted butter caramel sauce and caramelized Pecans

Salted butter Caramel

Salted butter caramel ice cream

THE PASSION FOR EXCELLENCE

BY THE MASTER ARTISAN
ICE CREAM MAKER DENIS LAVAUD

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