



Moët Hennessy  
CRAFTING EXPERIENCES



LA MAISON DU CHOCOLAT  
PARIS

EXCLUSIVE PRIVATE CLIENT  
AT HOME PAIRING EXPERIENCE | SEPTEMBER 2020



LA MAISON DU CHOCOLAT

PARIS

FORTY YEARS AGO, ROBERT LINXE BROUGHT THE SPIRIT OF PARISIAN HAUTE COUTURE TO CHOCOLATE, CREATING LA MAISON DU CHOCOLAT — THE FIRST GRAND PARISIAN HOUSE DEDICATED ENTIRELY TO “DESIGNER CHOCOLATE”. THE DISTINCTIVELY DIFFERENT STYLE HE INVENTED MARKED THE BIRTH OF TODAY’S LUXURY CHOCOLATE, SUBSEQUENTLY INSPIRING A HOST OF EMULATORS.

UPON ENTERING LA MAISON DU CHOCOLAT, YOU DISCOVER A UNIVERSE OF ICONIC CODES THAT REFLECT TIMELESS, INIMITABLE PARISIAN CHIC, THAT *JE-NE-SAIS-QUOI* THAT HAS LONG NOURISHED THE APPEAL OF FRENCH STYLE AROUND THE ENTIRE WORLD. BEYOND TASTE, THE EMOTION SPARKED BY BEAUTY ELEVATES CHOCOLATE WITH CONSUMMATE ELEGANCE.

TODAY, THE UNIQUE SPIRIT OF ROBERT LINXE REMAINS AS VIBRANT AS EVER, PERPETUATED AND BRILLIANTLY INTERPRETED BY A MASTER CHEF. HE APPLIES HIS OWN EXCEPTIONAL TALENT TO THE FOUNDING PRECEPTS OF LA MAISON DU CHOCOLAT, IN A QUEST FOR EXCELLENCE THAT MELTS GRACEFUL SIMPLICITY AND COMPLEX EXPERTISE.

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## *WELCOME TO THE WORLD OF THE FINEST*

BRINGING YOU INTO THE HIDDEN WORLD OF OUR EXCEPTIONAL DOMAINS, MOËT HENNESSY IS A DEDICATED TEAM AND SERVICE FOR OUR MOST SELECT AND DISCERNING CLIENTS. OUR MISSION IS TO INTRODUCE YOU TO THE MOST EXTRAORDINARY WAYS TO EXPERIENCE OUR PRODUCTS AND TAKE YOU ON A PERSONAL JOURNEY THROUGH OUR LEGENDARY MAISONS. THIS IS YOUR INVITATION TO LIVE UNFORGETTABLE MOMENTS AND TO ENCOUNTER OUR SAVOIR-FAIRE FIRST HAND.

## *DEDICATED ADVISOR*

YOUR DEDICATED ADVISOR WILL HOLD THE KEY, OPENING DOORS AT THE MOST PRIVATE ESTATES AND OFFERING ACCESS TO CURATED AND PERSONALIZED SELECTIONS OF RARE AND EXCLUSIVE PRODUCTS AND EXPERIENCES. LET YOURSELF BE GUIDED IN THE DISCOVERY OF THE EXCEPTIONAL, FROM THE SECRETS OF OENOLOGICAL KNOW-HOW TO THE FINEST ART OF TASTING.

## *GOING BEYOND*

WE BELIEVE THAT CREATING AN UNPARALLELED EXPERIENCE REQUIRES COMMITMENT TO KNOWING AND UNDERSTANDING OUR CLIENT SO WE CAN DELIVER A SERVICE PERFECTLY TAILORED TO YOU. BUT MORE THAN JUST MEETING YOUR EXPECTATIONS, OUR AMBITION IS TO SURPRISE AND DELIGHT YOU AND THOSE AROUND YOU.



*Veuve Clicquot Yellow Label Brut has been the symbol of the House since 1772.  
A perfect balance between power and finesse, its complexity comes from the predominant presence  
of Pinot Noir, with aromatic intensity and a lot of freshness.*

*It is the quintessential match with the Limited Edition MoonChocolat gift box from La Maison du Chocolat.  
The artisan made chocolates and bouchées demonstrate the perfect balance of silkiness and crunchiness.  
This gift box is filled with rich dark chocolate ganaches infused with fruit flavours and milk chocolate  
pralines with puffed rice and nuts.*



**SPECIAL OFFER: HKD 791**

RETAIL VALUE: HKD 930

# Hennessy

  
 LA MAISON DU CHOCOLAT  
 PARIS

*Hennessy V.S.O.P Privilège is a well-balanced cognac, the expression of 200 years of Hennessy craft. The fruit of nature's uncertainties, this unique blend has tamed the elements to embody the original concept of cognac. Each sip reveals new facets of its personality.*

*Tamanaco gift box from La Maison du Chocolat will be a perfect partner for its intensity. It is sophisticated, a voyage showcasing the single origins of cocoa with 4 plain dark chocolate ganaches: Venezuela (68% cocoa), Madagascar (64% cocoa), Dominican Republic (64% cocoa), Brazil (62% cocoa).*



**SPECIAL OFFER: HKD 857**

RETAIL VALUE: HKD 1,008

# GLENMORANGIE

SINGLE MALT SCOTCH WHISKY

  
 LA MAISON DU CHOCOLAT  
 PARIS

*The flagship expression of Glenmorangie, this single malt Scotch whisky has matured for 10 years in casks of American white oak ex-bourbon barrels. It is here that the spirit develops a perfect balance of sweetness and complexity. The result is a single malt Scotch with multiple rich and creamy layers.*

*It is the perfect match with the Emotion Fruit gift box from La Maison du Chocolat. Fresh, fruity and surprising! This gift box is filled with rich dark chocolate ganaches infused with pure fruit flavours, from lemon to raspberry, from orange to passionfruit.*



**SPECIAL OFFER: HKD 908**

RETAIL VALUE: HKD 1,068

# GLENMORANGIE

SINGLE MALT SCOTCH WHISKY

  
LA MAISON DU CHOCOLAT  
PARIS

*This rare Glenmorangie single malt Scotch whisky has matured for eighteen long years in casks of American white oak and part in sherry wood. Its maturity delivers an intense flavour with a beautifully long finish.*

*It is the perfect match with The Elegant Hatbox from La Maison du Chocolat. It indulges in a variety of milk and dark chocolate ganaches, plain dark truffles, chocolate-covered almonds, and a pecan bar from the avant-garde Hedonist Bars collection. The pairing offers a delightful combination of nutty notes and intense flavours.*



**SPECIAL PRICE: HKD 1,942**

RETAIL VALUE: HKD 2,285

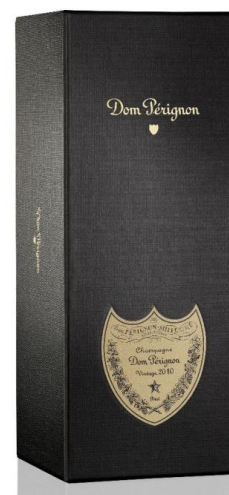
Dom Pérignon

LA MAISON DU CHOCOLAT  
PARIS

*New – Vintage 2010, expert vision of the situation gave the possibility of saving excellent plots of pinot noir grapes. A sappy sensation dominates as the tactile is rapidly overtaken by the aromatic. The body unfolds: generous, firm and controlled. Then it contracts, letting the wine vibrate with spices and pepper.*

*The energy is sustained to a scintillating, saline finish.*

*Limited Edition - Full Moon Hatbox 2020 is the perfect partner. It delivers the very best of combinations from La Maison du Chocolat: Limited Edition MoonChocolate gift box, assorted Gesture gift box with pralinés and ganaches, Twigs filled with dark and milk chocolate-coated wafers, plain dark truffles and dark chocolate bar.*



**SPECIAL OFFER: HKD 2,695**

RETAIL VALUE: HKD 3,170





LA MAISON DU CHOCOLAT

PARIS

PRODUCT	CONTENT
MOONCHOCOLATE GIFT BOX	<i>12 pieces, 150g - With 4 exclusive milk and dark ganache and praline recipes for Mid-Autumn Festival 2020</i>
TAMANACO GIFT BOX	<i>16 pieces, 87g - A voyage showcasing the origins of cocoa with 4 plain dark chocolate ganaches: Venezuela (68% cocoa), Madagascar (64% cocoa), Dominican Republic (64% cocoa), Brazil (62% cocoa)</i>
EMOTION FRUIT GIFT BOX	<i>20 pieces, 145g - Assorted fruit-infused dark chocolate ganaches</i>
THE ELEGANT HATBOX	<i>10 pcs, 77g - Gesture gift box, 2pcs, 14g; Plain dark truffles gift box, approx. 40pcs, 120g; Amandas, 97g; Chocolate bar Pecan Blondinet</i>
THE FULL MOON HATBOX	<i>12pcs, 150g - MoonChocolate gift box, 10pcs, 77g; Gesture gift box, 9pcs, 60g; Twigs gift box, approx. 36pcs, 110g; Avelinas, 2pcs, 14g Plain dark truffles gift box, 75g; Madagascar Tonique bar 67%</i>

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## VEUVE CLICQUOT YELLOW LABEL

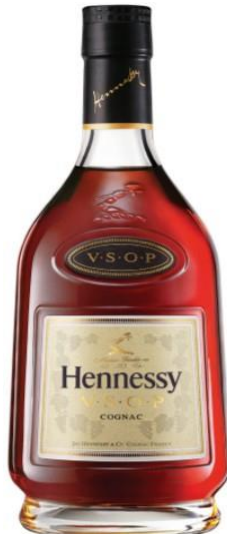
COLOUR  
Golden yellow

### AROMAS

The champagne is with aromas of yellow and white fruits, vanilla, and toastiness, resulting from three years of bottle aging.

### THE PALATE

A perfect balance between power and finesse, its complexity comes from the predominant presence of Pinot Noir and Reserve Wines.



## HENNESSY V.S.O.P PRIVILÈGE

COLOUR  
Light amber

### AROMAS

On the nose, the first fragrances perceived are soft spices such as vanilla, clove and cinnamon. Delicate toasted notes follow, arising from the maturation in oak barrels

### THE PALATE

The natural balance of strength and smoothness creates a harmonious blend in which maturity combines with vigor. The structure is softened by a suggestion of fresh grape character.



## GLENMORANGIE ORIGINAL

COLOUR  
Pale lemony gold

### AROMAS

Fruity essences and the scent of vanilla combine with sweet honeysuckle

### THE PALATE

A soft, sweet floral flavor with mandarin and lemon effervescence

### FINISH

The charming sweetness of delicious juices is left on the tongue



## GLENMORANGIE 18 YEAR OLD

COLOUR  
Honeyed gold

### AROMAS

The cool scent of autumn leaves and toffee with hints of walnuts

### THE PALATE

Smooth and silky citrus yields to honey, malt and nuttiness

### FINISH

Lingering and enticing with the subtle sweetness of dried fruit and the nutty dryness of sherry



## DOM PERIGNON 2010\* new

COLOUR  
Luminous champagne

### AROMAS

The sweetness of tropical fruit – green mango, melon, pineapple – instantly shines, then cedes to more temperate orange notes.

### THE PALATE

The wine immediately imposes its ample presence, full and massive. A sappy sensation dominates as the tactile is rapidly overtaken by the aromatic.

### FINISH

The energy is sustained to a scintillating, saline finish.



LA MAISON DU CHOCOLAT

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**RECEIVE ONE COMPLIMENTARY GESTURE GIFT BOX, 2PCS WHEN ORDERING ANY  
AT HOME PAIRING EXPERIENCE PACKAGE DURING PROMOTION PERIOD.**

IF YOU CANNOT FIND YOUR MATCH FROM THE SELECTIONS, OUR TEAM WILL ASSIST  
YOU TO TAILOR-MAKE AN EXCLUSIVE ONE.

PLEASE CONTACT US FOR MORE DETAILS.



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PARIS

## TERMS AND CONDITIONS

Shelf life of ganaches: 3-4 weeks. To be stored in cool and dry place (16-18 °C). Shelf life of Pralines and Rochers: 6-8 weeks. To be stored in cool and dry place (16-18 °C). Shelf life of Macarons: 2-3 days. To be stored in fridge (4-6 °C).

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Stock availability is subject to change.

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Full advance payment via Paypal, cheque or bank transfer is required prior to delivery.

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Free delivery for all hatboxes and single order of HKD 1,500 or above.

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Delivery service available at HKD 200 per location in Hong Kong Island, Kowloon and New Territories.

Outlying islands delivery available upon request. Free pick up from all our boutiques.

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General terms and conditions in our 2020 Collection applies.

## CONTACT US

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