Autumn Catalogue 2023
DÉCOUVERTE & GRANDS CRUS

available from 1 September 2023

PIERRE MARCOLINI
BRUSSELS
Contact Us

You need a quotation?
You have a specific project?
Our team is at your disposal!

INTERNATIONAL
Bertille Mézin Moine
bertille.mezin@marcolini.com
+33 6 48 25 61 64

MONACO
Laetitia Schmitt Patetta
+33 6 43 32 67 44
lpatetta@marcolini.mc

BENELUX
Lauren Michiels
lauren.michiels@marcolini.com
+32 473 26 70 00

CHINA
Isa Li
isa.li@marcolini.com

FRANCE
Clémence Dalmais
clemence.dalmais@marcolini.com
+33 7 87 55 09 59

JAPAN
Sachi Matsubara
sachi.matsubara@marcolini.com

UNITED KINGDOM
Mathilde Fuyen
mathilde.fuyen@marcolini.com
+32 472 40 39 25

UNITED ARAB EMIRATES
contact@marcolini.ae
+971 4580 8144
The Collection

The Maison revisits 2 families of emblematic gift boxes for the autumn season:
- The « Découverte »
- The « Grands Crus »

The boxes will then become part of the permanent collection.

The new chocolates have been completely reworked, with new recipes and a new, wider range, to offer a concentrate of expertise, innovation and daring.
THE COLLECTION

DÉCOUVERTE

Mini-Malline  8 units
Plumier  17 units
Malline  31 units

GRANDS CRUS

Plumier  18 units
Malline  36 units
DÉCOUVERTE

The Découverte is the gateway to the world of Pierre Marcolini.

It’s a concentrate of our DNA.

Opening a Découverte box means entering the soul of our House and taking a full part in the adventure.
7 universes
7-character traits of the house, all brought to life and sublimated by the expertise of our passionate talents

Hearts  Truffles  Grands Crus  Pralinés  Petits Bonheurs  Essentials  Creations

Passion  Generosity  Authenticity  Modern  Emotion  Softness  Innovation
THE DÉCOUVERTE BOXES

Mini Malline
8 units

Signature box of the 8 finest creations

Unit Price excluding VAT: 11,23 €
Best Before: 1 month
Weight: 61 g
VAT: 6%

Plumier
17 units

Signature box of the 17 finest creations

Unit Price excluding VAT: 21,70 €
Best Before: 1 month
Weight: 123 g
VAT: 6%

Malline
31 units

Signature box of the 31 finest creations

Unit Price excluding VAT: 36,79 €
Best Before: 1 month
Weight: 231 g
VAT: 6%
MALLINE DÉCOUVERTE ASSORTMENT

HEARTS

<table>
<thead>
<tr>
<th>PASSION</th>
<th>LEMON</th>
<th>RASPBERRY</th>
</tr>
</thead>
<tbody>
<tr>
<td>Milk chocolate ganache with passion fruit, coated in white chocolate</td>
<td>White chocolate ganache with lime, coated in white chocolate</td>
<td>Dark chocolate ganache with raspberry pulp, coated in white chocolate</td>
</tr>
</tbody>
</table>

GRANDS CRUS

<table>
<thead>
<tr>
<th>PIERRE MARCOLINI</th>
<th>PERU</th>
<th>SAO TOMÉ</th>
<th>MADAGASCAR</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pure signature ganache made from beans from Cuba, Sao Tomé and Madagascar, Notes of ylang-ylang and smoked chocolate</td>
<td>Pure Peruvian Gran Nativo Blanco bean ganache. Citrus notes with a hint of acidity</td>
<td>Pure ganache made from Sao Tomé Amelonado beans. Notes of roasted cocoa</td>
<td>Pure ganache of Madagascar Trinitario beans Fresh floral notes of ylang-ylang</td>
</tr>
</tbody>
</table>

TRUFFLES

<table>
<thead>
<tr>
<th>TRUFFLE OF THE DAY</th>
<th>CASSE-NOISETTE TRUFFLE</th>
<th>SALTED CARAMEL TRUFFLE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Creamy vanilla ganache, fine dark chocoateshell</td>
<td>Nutcracker with a hint of Maldon salt, thin shell of milk chocolate</td>
<td>Madagascar vanilla caramel with a hint of Maldon salt and a thin shell of milk chocolate</td>
</tr>
</tbody>
</table>

ESSENTIALS

<table>
<thead>
<tr>
<th>PAVÉ DE TOURS</th>
<th>PÂTE D’AMANDE BEL ORIENT</th>
<th>PÂTE D’AMANDE PISTACHIO</th>
<th>PALET OR</th>
</tr>
</thead>
<tbody>
<tr>
<td>A crunchy combination of hazelnut almond praline and milk chocolate Quimper lace</td>
<td>Cube of marzipan with vanilla, honey, candied oranges and Iranian pistachios, milk chocolate</td>
<td>Cube of marzipan flavoured with pure Iranian pistachios and pistachio chips, dark chocolate</td>
<td>Tahitian vanilla caramel topped with a ganache with a hint of fleur de sel, dark chocolate</td>
</tr>
</tbody>
</table>

CÂLIN

Almond and hazelnut praliné, Quimper lace, Madagascar vanilla caramel, milk chocolate
## Malline Découverte Assortment

### Pralinés

<table>
<thead>
<tr>
<th>CASHEW</th>
<th>CINNAMON</th>
<th>COCOA NIBS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sweet Vietnamese cashew praline with a hint of Maldon salt</td>
<td>Crunchy almond praline infused with Ceylon cinnamon</td>
<td>Tender praline with Piedmont hazelnuts and cocoa nib chips</td>
</tr>
</tbody>
</table>

### Creations

<table>
<thead>
<tr>
<th>DARJEELING</th>
<th>EARL GREY</th>
<th>MATCHA</th>
<th>ROSE</th>
<th>BLACKCURRANT-TONKA</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ganache infused with Darjeeling tea, hazelnut praline, dark sesame and orange zest, milky dark chocolate</td>
<td>Ganache infused with Earl Grey tea, bergamot coulis, dark chocolate</td>
<td>Yuzu coulis and matcha tea ganache, dark chocolate</td>
<td>Ganache infused with rose petals, lychee and rose coulis, dark chocolate</td>
<td>Blackcurrant ganache and coulis with roasted tonka beans, dark chocolate</td>
</tr>
</tbody>
</table>

### Petits Bonheurs

<table>
<thead>
<tr>
<th>HAZELNUT PRALINÉ</th>
</tr>
</thead>
<tbody>
<tr>
<td>Feuillantine with hazelnut praline and whole Piedmont hazelnuts</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>HONEY</th>
<th>VANILLA</th>
<th>LEMON</th>
<th>GINGER</th>
<th>ORANGE BLOSSOM</th>
</tr>
</thead>
<tbody>
<tr>
<td>All-flower Belgian honey, almond and toasted rice praline, dark chocolate</td>
<td>Ganache infused with vanilla from New Caledonia and Réunion, hazelnut praline, milky dark chocolate</td>
<td>Ganache infused with lime zest and lemon coulis, milky dark chocolate</td>
<td>Ginger-infused ganache with ginger coulis, dark chocolate</td>
<td>Orange blossom ganache, pistachio praline, milky dark chocolate</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>YUZU-HAZELNUT</th>
<th>COFFEE-BADIANE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Piedmont hazelnut gianduja, caramelized yuzu juice and hazelnut slivers, white chocolate</td>
<td>Coffee and star anise flavored ganache on an almond and chicory praline, milky dark chocolate</td>
</tr>
</tbody>
</table>
GRANDS CRUS

Pure ganache made from the finest cocoa beans from Peru, Cuba, Sao Tomé, Madagascar and India.

Pierre Marcolini is one of the rare chocolatiers to roast the cocoa beans himself, developing chocolate flavors that are unique in the world.
The Grands Crus collection highlights the uniqueness of 5 exceptional bean origins through pure cooked, flavoured or infused ganaches that accentuate the smoky, tangy or floral notes specific to each terroir.

A rounder, more generous shape, better adapted to the shape of the palate for optimal tasting.

The greater height ensures a better relationship between the chocolate shell and the ganache.

**PIERRE MARCOLINI**

Pure signature ganache made from a blend of beans from Cuba, Sao Tomé and Madagascar. Smoky, over-brewed notes of ylang-ylang.

**PERU**

Pure Peruvian Gran Nativo Blanco bean ganache. Citrus notes, slightly acidic.

**CUBA**

Pure ganache made from some of the rarest Cuban beans in the world. Full-bodied notes of smoked chocolate.

**SAO TOMÉ**

Pure ganache from Sao Tomé Amelonado beans. Notes of roasted cocoa.

**MADAGASCAR**

Pure ganache of Madagascar Trinitario beans. Fresh floral notes of ylang-ylang.

**INDIA**

Pure Indian bean ganache. Notes of nutmeg, generous and slightly bitter.
THE GRANDS CRUS BOXES

**Plumier**
18 units

*Assortment of 18 grands crus*

Unit Price excluding VAT: 21,70 €
Best Before: 1 month
Weight: 126 g
VAT: 6%

**Malline**
36 units

*Assortment of 36 grands crus*

Unit Price excluding VAT: 36,79 €
Best Before: 1 month
Weight: 252 g
VAT: 6%
PIERRE MARCOLINI
BRUSSELS

Our web site: www.pierremarcolini.com

Follow us on:
Ordering Instructions

Your multi-address order

1. For the order confirmation we need:
   - A signed quotation
   - Full payment or a 50% deposit if authorized by the sales manager
   - Full delivery details (see below)
   - Personalized cards or print file

2. Required delivery information
   - File sent by our teams duly completed: company, contact, telephone number, precise and correct address
   - Telephone number required (with 00 if the number is an international number / no +)
   - E-mail address recommended
   - Fill in the file without special characters (é, è, ’, ^, +, ...)
   - Postal code to be filled in Excel "Standard" and not "Number" format

3. Delivery times
   On average 10 days between the validation of the order with reception of the data and the departure of our workshops
   Delays D + 1 in France, Belgium, Luxembourg (delays may vary at Easter and Christmas)
   For a serene Christmas, we recommend that you place your orders before 15 November

**DELIVERY ISSUES**

In case of failed delivery:
- The recipient is notified by SMS or email
- He can reschedule the delivery when it suits him

In case of return shipment:
- If the delivery failure is due to an incorrect or incomplete address: return of a new product at your expense
- If the delivery failure is due to a carrier error: return of a new product at our expense
General Terms and Conditions of Sale

1. Application and enforceability of the general terms of sale

These general terms and conditions of sale are brought to the attention and acceptance of each customer, to enable them to place an order with Pierre Marcolini by means of a quote. Consequently, the fact of confirming the order implies full and unreserved acceptance of these general conditions of sale. No special conditions or other general conditions emanating from the customer may, without the express agreement of Pierre Marcolini, prevail over these conditions.

2. Order confirmation

The order is validated internally once our teams have received the quotation dated and signed by the customer, the full payment or, failing that, a deposit of 50% of the total amount of the order, the invoicing and delivery information for the order, and any cards that may accompany the order.

The quotation is no longer accepted if the validity date of the offer, mentioned on the offer, is exceeded.

Each product request is subject to acceptance by Maison Pierre Marcolini, which reserves the right to decline any order due to insufficient stock, incomplete customer information or any other legal reason.

The execution of an order is always subject to the availability of goods, capacity and production planning. Delivery times are indicative, without any commitment on our part. Pierre Marcolini reserves the right to refuse any new order from a customer who has not settled his arrears of payment and the right to demand the settlement of all outstanding invoices before any new order.

The right of withdrawal does not apply to contracts for the supply of perishable food products, such as our products. Therefore, the customer may not avail himself of this right.

From the moment the order is ready to be sent to our workshops, no cancellation can be taken into account and the price paid will not be refunded.

3. Pricing policy

The prices indicated on the quotation are expressed in euros excluding VAT. To these prices, the Belgian VAT of 6% on food products and 21% on other products such as sleeves, cards, bags or delivery costs are applied. Our delivery rates depend on the destination, weight and volume of the package. The products are subject to the price conditions in force on the day the quotation is signed. The general price list may be freely revised by Pierre Marcolini.

4. Payment on order, deposit and cash payment

In order to be validated, the order must be paid in full, or have been the subject of a minimum deposit of 50%. Unpaid orders cannot be delivered unless our teams have expressly indicated specific conditions.

Unless otherwise agreed, our invoices are payable in cash at our domicile in Brussels, no claim shall entitle the customer to withhold payment.

We do not accept cheques.

5. Unavailability of products

The availability of the products is given to the customer at the time the quotation is drawn up. It only becomes definitive when the order is confirmed.

6. Delivery of the products

A minimum period of preparation of the customer’s order is required from the date of receipt of the signed quote and the corresponding payment. This period varies according to the time of year, the quantities ordered and the desired personalisation. The actual date of availability of the products will be confirmed to the customer by our sales department. In the case of a multi-address order, no modification (delivery date, cancellation or change of products, cancellation or change of delivery address) will be possible within five working days before the date of dispatch.

To ensure your complete satisfaction, it is recommended that you place your year-end orders before the 20th of November.
The customer is responsible for the name and address of the recipient, which must be precise, exact and complete (door code, floor, telephone number, etc.) to enable delivery under normal conditions. A national telephone number and an email address are required by our carriers. Pierre Marcolini shall not be held responsible for a return delivery due to an error in the address or to the impossibility of delivering to the address indicated in the event of the recipient’s absence. The recipient’s telephone numbers may be used by our carriers if they have difficulties in delivering, but in no case are these numbers used to ensure the presence of the recipient before delivery. These data are strictly confidential and will never be used for any other purpose than to hand over the package to the recipient. Delivery times depend on the country of destination and the time of year. In the event of an error in the details or absence of the recipient, Pierre Marcolini shall not be held responsible for the impossibility of delivering the order.

Maison Pierre Marcolini will contact the customer to organise, according to the customer’s wishes, a new order at the customer’s expense, including postage and the price of the product.

Our carriers do not deliver on Saturdays / Sundays and public holidays.

We deliver to the following countries: Europe, United Kingdom, Canada, Liechtenstein, Norway, Switzerland, Iceland, United States.

Pierre Marcolini assumes the risk of loss and deterioration of the products until delivery of the said products to the addressee, provided that the addressee’s delivery address is precise, accurate and complete. Upon receipt of the products, the customer must ensure that the delivery complies with his order. Any complaint must be justified and accompanied by proof of the damage suffered (waybill, photo of the package received, etc.), within 24 hours.

7. Guarantees of use-by date

The use-by date of our products is indicated on each box. In order to best appreciate our products, we advise you to choose the delivery date closest to your consumption date. Pierre Marcolini guarantees the quality and freshness of its products provided that they are kept in a cool (between 4 and 18°C depending on the product in question) and dry place, protected from light in their original packaging.

8. Applicable law

Only Belgian law is applicable to this contract and the courts of Brussels and the justice of the peace of the 7th canton of Brussels are competent in the event of a dispute.