



the gourmet chocolate

PHOTO: AUBRIE LEGAULT

CHOCOLATE™

WE ARE CHOCOLAT-E™.

THE GOURMET
CHOCOLATE
COMPANY

OREGON BASED
ETHICAL
TRANSPARENT
SUSTAINABLE
MADE IN FRANCE

PHOTO: AUBRIE LEGAULT

[OUR COLLECTIONS](#)



SINGLE ORIGIN CHOCOLATES



OUR COLLECTIONS



ORIGINS MATTER

100% SINGLE ORIGIN BEANS

100% TRACEABLE BEANS

IT'S ALL ABOUT TERROIR

TERROIR IS THE BASE FOR CHOCOLATE AROMA

GENUINE FERMENTATION PROCESS

PROVIDED AND PROCESSED BY VALRHONA
#1 PREMIUM CHOCOLATE MANUFACTURER

HAVE YOU EVER HEARD OF
TERROIR?



ORIGINAL COUVERTURES* ARE SIGNED BY FRÉDÉRIC CASSEL, OUR AWARD-WINNING CHOCOLATIER

*FRENCH WORD FOR HIGH-END CHOCOLATE

PRESIDENT OF THE FRENCH TEAM,
PASTRY WORLD CHAMPIONS, 2013

VICE PRESIDENT OF THE PASTRY WORLD CUP, 2021

PASTRY CHEF OF THE YEAR, FRANCE 1999 & 2007

PHOTO: GÉRARD UFÉRAS

MEET FRÉDÉRIC

CHOCOLATIER

ETHICAL AND RESPONSIBLE



TREATING OUR FARMERS
AS PARTNERS

ENSURING THEY MAKE A VIABLE
INCOME AND GET ACCESS TO
EDUCATION AND HEALTH CARE

PARTNERING WITH THE
VALRHONA'S FOUNDATION

PHOTO: P.OLLIER for VALRHONA

DOING OUR BEST FOR THE PEOPLE

VALRHONA

WORKING ON



INCLUSIVE PROCESS

EQUITABLE PROJECTS
WITH FARMERS
FARMING COMMUNITIES
AS TRUE PARTNERS



GENDER EQUITY

STRATEGIES TO ENHANCE
WOMEN'S
PARTICIPATION
RECOGNITION
REMUNERATION



CLIMATE CHANGE AWARENESS

INNOVATION + LOCAL KNOWLEDGE
TO PROTECT
THE COMMUNITIES
THE PLANET



HUMAN RIGHTS

TRANSPARENCY PROCESS
IMPROVEMENTS
COLLABORATIVE
LEARNING SYSTEMS THINKING

GOURMET IN CARBOARD: A DELIBERATE CHOICE.

RECYCLED, RECYCLABLE,
COMPOSTABLE,
NO SHOW-OFF,
JUST RIGHT.

OUR PACKAGING IS MADE OF RECYCLED CARDBOARD,
AND VEGETAL CELLOPHANE.

BOXES ARE DESIGNED TO BE KEPT AND REFILLED
AND SIZE IS ADJUSTED TO FIT THE PRODUCTS.

LESS PACKAGING, WASTE AND POSTAGE
AND DEFINITELY NO SHOW-OFF.
BUT WORKING ON A BETTER SOLUTION EVERYDAY.

the gourmet chocolate
discovery
box



30
SINGLE ORIGIN BITES

6 original couvertures* by
FRÉDÉRIC CASSEL
BLEAU, FRANCE



THE TASTING EXPERIENCE

OUR BARS COME BITE SIZED.

WE CREATED THE DISCOVERY BOX SO YOU CAN HAVE A FULL TASTING EXPERIENCE AT HOME, WITH FRIENDS AND FAMILY.

PHOTO: AUBRIE LEGAULT



WATCH AND LISTEN

Take a look, find the colored reflections and shades that mark its origin. Brilliance and noise allow you to appreciate the good work of a chocolate maker.

SMELL, THEN REVERSE SMELL

It is thanks to your nose that you can enjoy all that gourmet chocolate has to offer. Plug your nose, after letting a piece of chocolate melt on your tongue for a few seconds, inhale gently, release the pressure, and concentrate on what's happening at the back of your mouth.

DON'T FORGET TO DRINK BETWEEN CHOCOLATES. Water will help reset your palate and ready it for the next discovery.



No 1 DARK 72%
MADAGASCAR

No 6 DARK 72%
ECUADOR



No 5 DARK 72%
BRAZIL

Frédéric, our chocolatier, recommends to follow this order to fully appreciate each chocolate aroma.

FOCUS, THEN RECOGNIZE

There are top and bottom aromas, and the lightest ones are the first to disappear. Putting a name to the flavor you taste is the most difficult part of the process. Start by defining the aromatic domain: Flowers? Fruits? Candy? Don't worry about disagreeing with those around you. This is a personal matter.

REMEMBER, THEN MEMORIZE

"What does it remind me of?" Where on/when have you smelled or tasted this before? To what memories do you attach this scent or flavor? The answer depends on the person, but the indications from our chocolatier will help you to develop your taste.

THE DISCOVERY BOX



AN INTERNATIONAL TEAM

FRÉDÉRIC CASSEL

CHOCOLATIER
FONTAINEBLEAU, FRANCE

Owner of Frédéric Cassel Inc.
Shops and Corners
in France, Germany, Japan, Tunisia
Honor President Of Les Relais Desserts
Vice President Of The Pastry World Cup, 2021

AWARDS
President Of The French
Team, Pastry World Cup
Winner, 2013
Pastry Chef of the Year,
1999 & 2017, France

PHOTOS: GÉRARD UFÉRAS / AUBRIE LEGAULT



JEANYVES VERDU

STRATEGY
MARKETING
COMMUNICATION
SANDY, OR

Independent Art Director-Graphic Design since 1998.
Founder-Creative Director of JEANYVESVERDU SPRL (BE) 2007-2018
MPG Visual Design (USA) since 2015
Creative-Communication director at PAPILA- PAPILA COLLECTION (SP) since 2018



ÉRIC VIVIAN

STRATEGY
EXECUTIVE
DEVELOPMENT
MADRID, SPAIN

Founder-CEO of Ioma, Fad evidence-based skincare brand (FR) - 2002
Founder-CEO of Papila (SP), Spanish Healthy Food
Papila Collection (SP), Premium Desserts, 2019



NORM RICE

STRATEGY
COMMUNITY
RELATIONSHIPS
SANDY, OR

Founder-CEO of Care Service Options, Senior placement agencies, 1987-2002
Real estate broker at First Class Properties (USA) since 1999
Certified Residential Specialist - Accredited Buyers Representative



MICHEL YAOUANC

INVESTOR
NANTES, FRANCE

Founder-CEO of several Real Estate companies.
Investor and chocolate connoisseur!

MEET US



**CHOCOLAT-E
IS MORE THAN JUST
A BRAND.
JOIN US ON
OUR JOURNEY.
THANK YOU.**

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