New Approaches to Promoting Quality Chocolate
The Shop

» Established: September 2005 by Michaela Schupp
» Online Shop, based in Hanover, Germany
» Specialist shop for quality chocolates
» Range of 800 chocolates from 80 makers from 20 countries
» Range consists of chocolate bars, bonbons, drinking chocolate, cocoa beans, cookies, cakes, marzipan, liquorice and other gourmet food
» Shipping to 160 countries
» Pickup in our chocolate loft/warehouse possible
» www.chocolats-de-luxe.de
Tastings & Events

» Tastings
  » Chocolate Only
  » Chocolate & Wine
  » Chocolate & Whisky
  » Chocolate & Rum (soon)

» Events
  » Create your own chocolate

» Tastings show the difference
International Chocolate Awards

» Grand Jury Member of the International Chocolate Awards (ICA)

» Partner for Deutschland, Österreich und Schweiz (DACH)

» First DACH competition in 2014

» Products are tasted by a jury in a blind tasting

» More than 20 World Gold winners since the beginning

» Winners of the regional award receive their certificates on the opening evening of the chocolate gourmet festival in September.
Schokoladen-Gourmet-Festival - Hanover

» We celebrate our 5th year in 2018!
» Chocolate makers and chocolatiers from around the world come to Hanover to present and sell their products
» Talks and tastings about chocolate in separate conference room
» Workshops bean-to-bar and bonbon making
» Lots of fun and a lot to learn about fine flavour chocolate
» www.schokoladen-gourmet-festival.de
Interest in fine flavour chocolate growing year by year
Consumers start to recognize the difference
People want to know the origin of a product
They want to be sure products are environmentally friendly
They want to be sure farmers are fairly paid and can live on cacao farming
Clean eating becoming more and more important
Quality becoming more important than price
Belyzium Tree to Bar Chocolate - Berlin

- Small Scale, Tree to Bar Artisan Chocolate maker
- Operating in Belize, California and Germany
- Best organic ingredients
- Vegan chocolate without artificial flavouring
- Hand crafted in small batches
- Premium, organic cocoa beans from Mayan farmers in Southern Belize
- Dedicated to support local, indigenous growers
- Significantly higher pay than Fair Trade
» Fine flavour beans are sustainably grown
» Fermented and dried under constant supervision
» Techniques are fine tuned by us
» Control allows not only regular flavours, but also entirely new flavours
» Currently 4 very different flavours by changes in fermentation and drying process
Belyzium amazing flavours
» Small scale factory of chocolate, candied flowers, callissons and other handmade delicacies.

Product line I

Michel Cluizel couvertures

Chocolates with a strong character that transport emotions
Evers & Tochter

» Award winning chocolate

The Evers & Tochter Manufaktur has won the International chocolate Award in 2015, 2016 and 2017. As well as the World Chocolate Award in 2015 and 2016.
» Speciality – candied flowers

Product line II:
Handmade
Candied flowers
Kilian & Close make their chocolates in a small workshop in Rostock, Northern Germany.

The two founders Iveta Kilianova and Ciarán Seán Close, control the whole process from raw beans to the finished chocolate bar.
» Fairly traded organic beans
» Sourced from small cooperatives in Latin America
» All cacao beans are carefully selected
Kilian & Close – vegan chocolate

» Only best quality ingredients
» Fermentation is vital for good quality chocolate
» Indonesian coconut blossom sugar only
» All ingredients are organic