

CACAO & CHOCOLAT

ORFÈVE

GENÈVE

CORPORATE
OFFERS
VINTAGE 2022

ABOUT

FOUNDED BY FRANÇOIS-XAVIER MOUSIN AND CAROLINE BUECHLER, ORFÈVE IS A CACAO AND CHOCOLATE MANUFACTURE BASED IN GENEVA, MASTERING EVERY STAGE OF CHOCOLATE PRODUCTION, FROM BEAN TO BAR.

ORFÈVE sources its fine cacao and all of its raw materials from the noblest terroirs in the world, according to the principles of sustainable development with regard to people as well as the natural environment.

ORFÈVE produces 100% origin and vintage tablets in order to highlight the rarest and most precious cacao varieties.

True to ancient practices, the production methods are all artisanal and gentle in order to maintain the nobility and originality of the cacao.

The result is Swiss chocolate distinguished by its purity and authenticity.



CAROLINE & FRANÇOIS-XAVIER



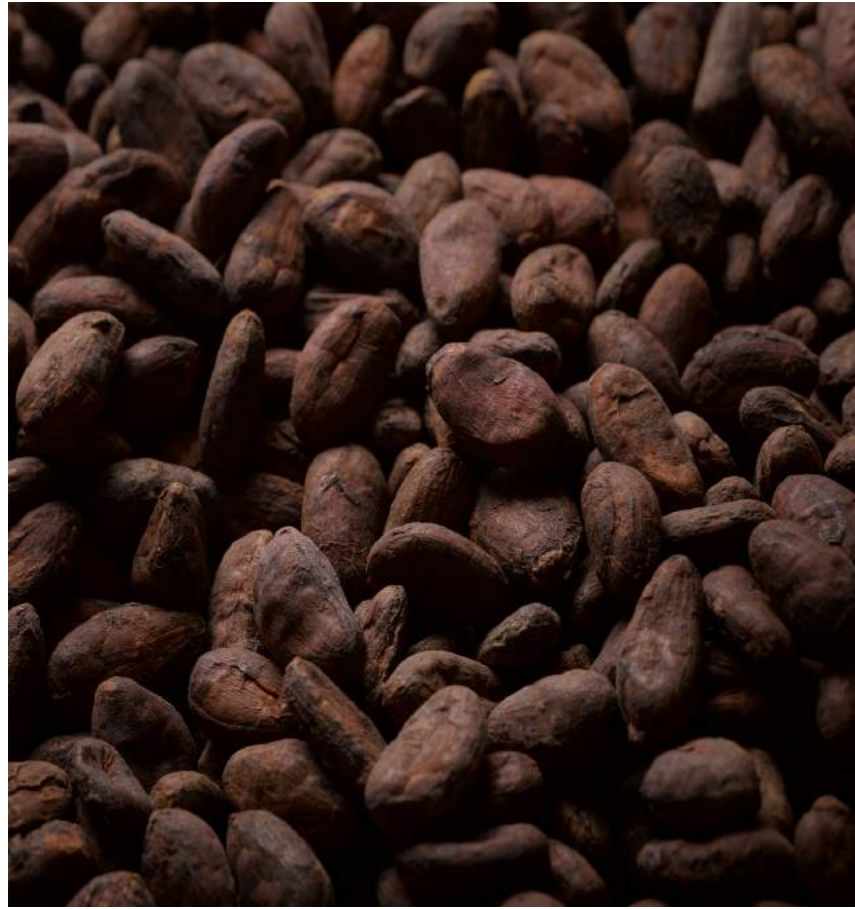
OUR KNOW-HOW

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HOW IS ORFÈVE CHOCOLATE MADE? WHAT ARE THE PRODUCTION STEPS FROM THE CACAO BEAN TO THE CHOCOLATE BAR?

In our Geneva factory, we delicately transform the world's finest cacao beans into powerful yet tender chocolate.

Discover the secrets of our dark chocolate bean-to-bar.



SELECTING

Our sourcing experts travel the world to identify the best beans, sourced from the best terroirs and bought directly from growers themselves. Cultivated in a manner that is responsible with regard both to humans and the natural environment, our beans come from family plantations or small cooperatives that guarantee a fair income and well-balanced working conditions.

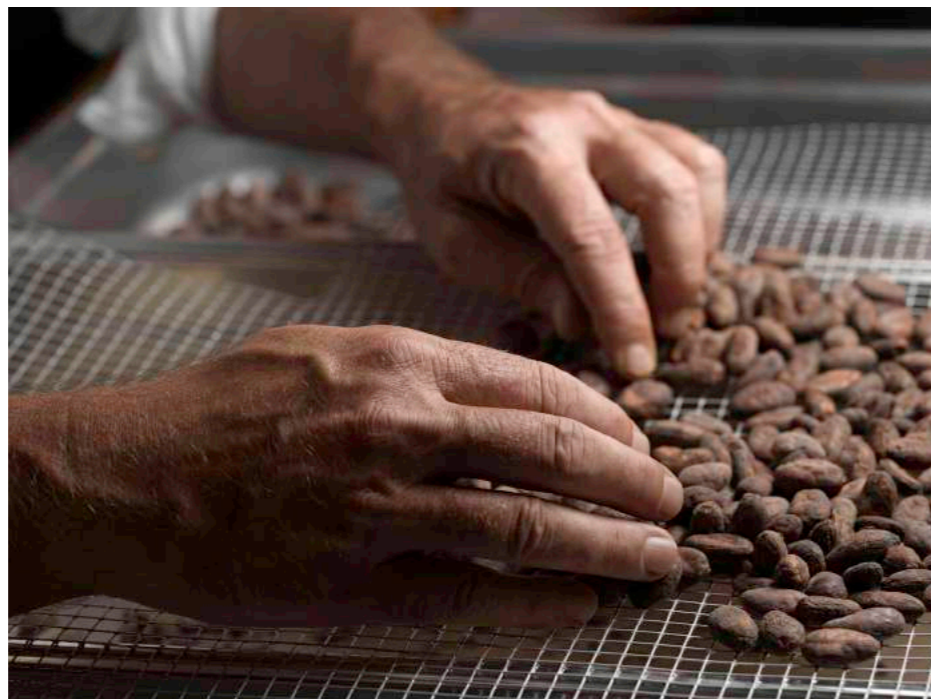


ROASTING

We roast the beans in small batches to ensure that the duration and temperature are accurately adjusted to suit the particularities of each variety and each harvest. The extreme precision of our roasters enables us to maintain very low temperatures, thus preserving the richness of the original aromas.

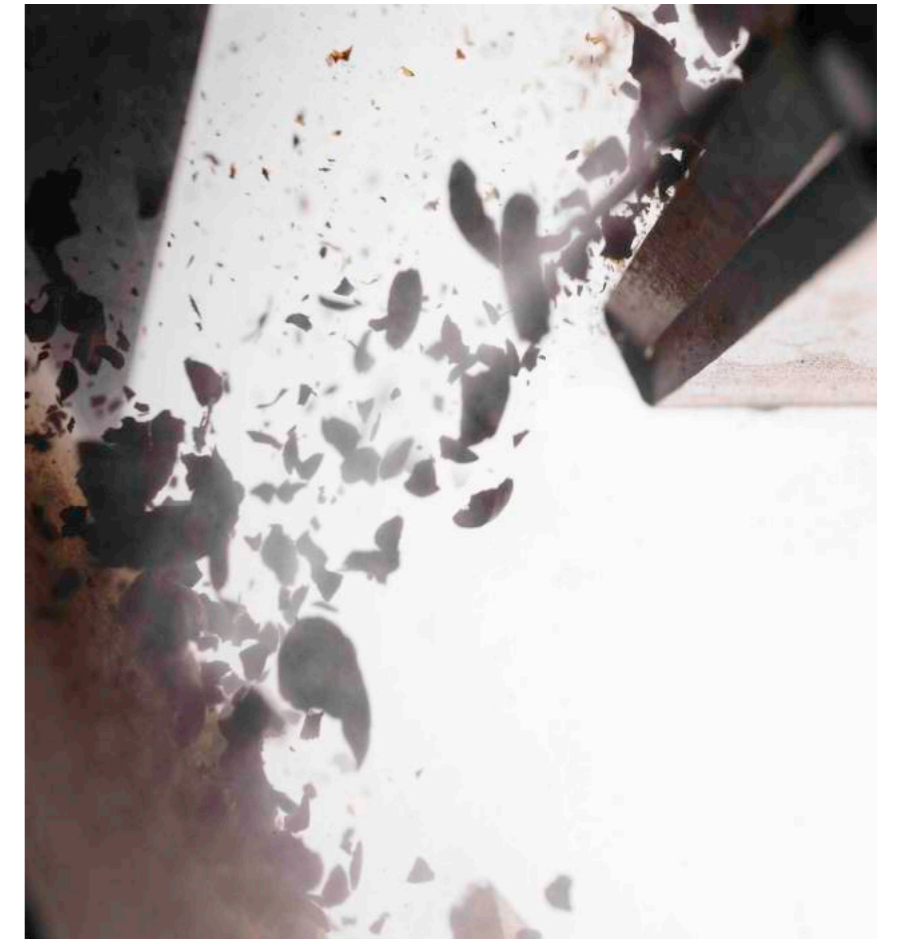
SORTING

Every bag of beans delivered to our Manufacture undergoes strict quality testing. The beans are subsequently carefully sorted by hand to eliminate all those that do not meet our quality criteria: flat, broken, sprouting or double beans are systematically removed.



BREAKING & WINNOWING

The husks of the beans are delicately cracked in our cacao crusher before being separated from the kernels using an airflow technique. We repeat this operation four times for each batch to ensure that only the precious cacao kernels, called nibs, are retained. The more thorough the winnowing, the less bitter the chocolate bar.





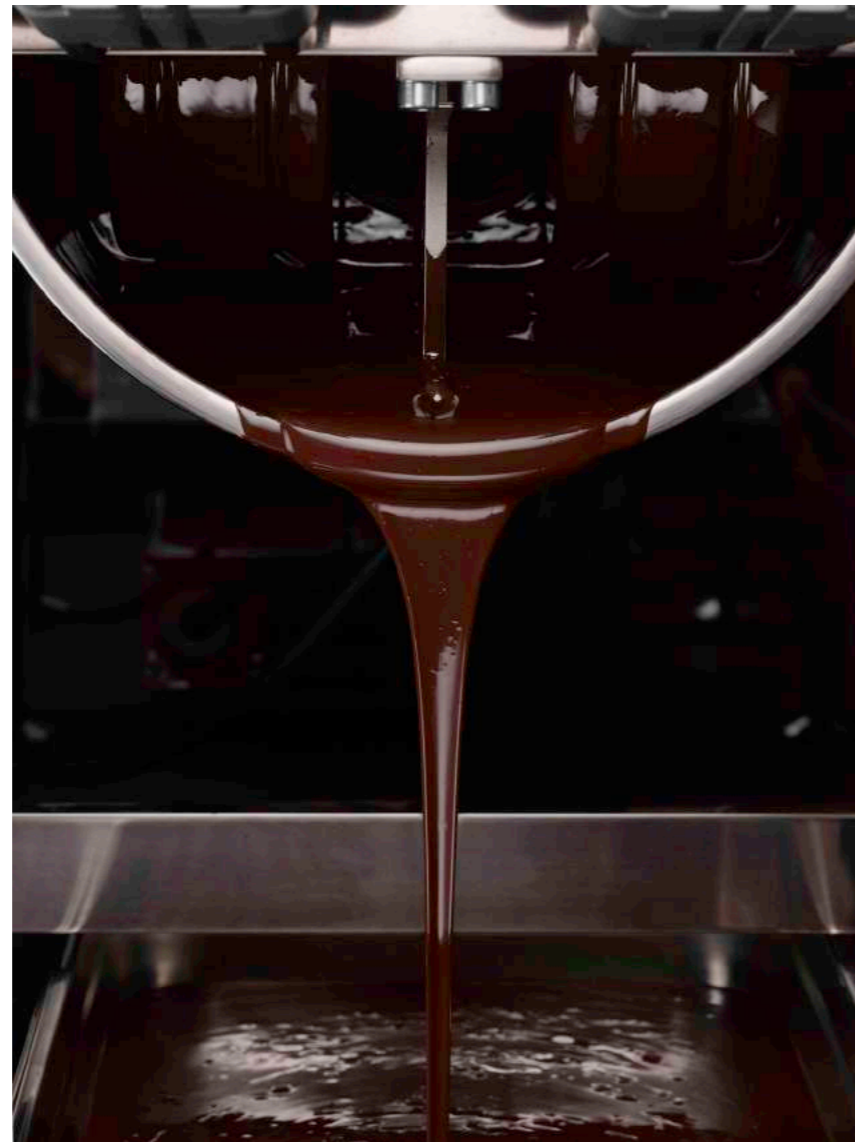
MILLING & REFINING

The cacao nibs are slowly and gradually crushed by two granite mills. This is the stage at which alchemy becomes a factor. It takes several hours and thousands of turns for the nib to become a fragrant cacao liquor. During this delicate operation, the temperature increases progressively due to the friction of the beans against the stones.



TEMPERING & MOULDING

Before being moulded into bars, the chocolate is reheated and then cooled before being reheated once again, according to a curve specific to each recipe. This stage, known as tempering, ensures that it is visually homogenous and pleasingly brittle in the mouth, while fostering optimal crystallisation.

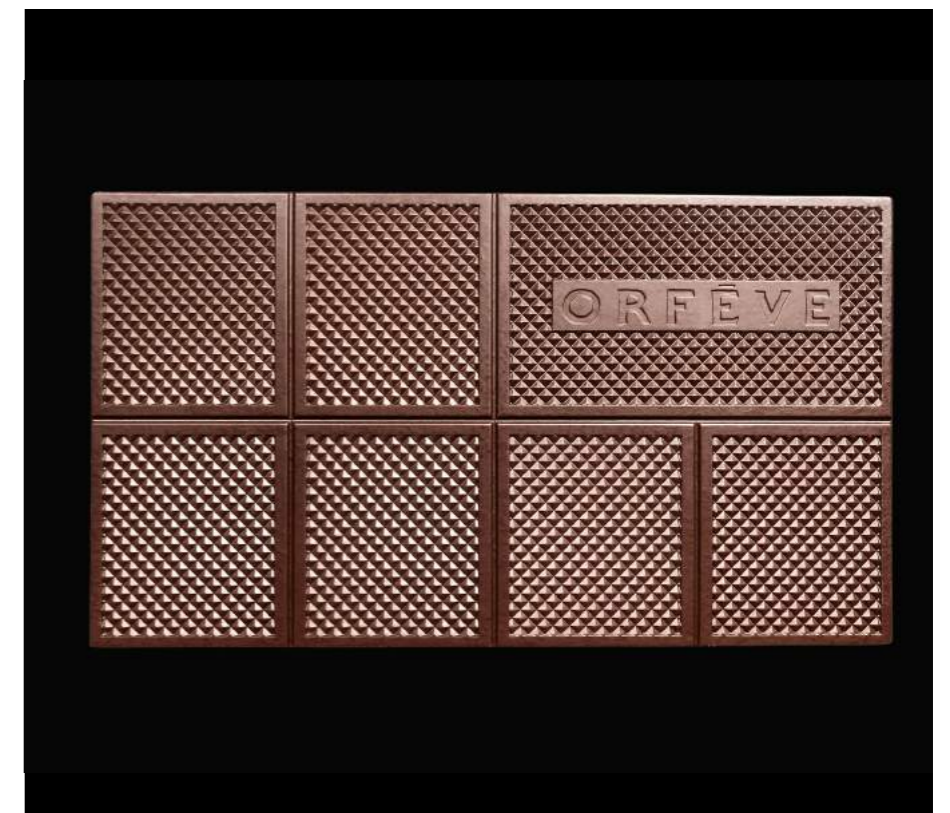


CONCHING

Once refined, the cocoa liquor is stirred for several days. This slow and gentle process known as conching is also done using stones. During these long hours, cane sugar and cocoa butter are added little by little according to our recipes, so that they blend delicately, and that the mixture matures until it reaches an almost impalpable velvety smooth texture.

CHOCOLATE MATURATION

Just like a great wine, we leave the chocolate to mature for two weeks in our refrigerated cellar so that it stabilises and finishes crystallising. This maturation allows all the aromas to balance out and ripen before packaging the bars ready to leave our factory.





OUR RANGE

ALL OUR CACAO COMES FROM SMALL FARMS OR FIRST LEVEL COOPERATIVES, WHICH ARE COMMITTED TO SUSTAINABLE AND FAIR DEVELOPMENT.

Carefully selected by our sourcing experts, our cacao comes from the best terroirs in the world. Most of them are cultivated in organic farming and agroforestry. These fine cacaos now account for less than 5% of world production.

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True to ancient practices, our production methods are all artisanal and gentle in order to maintain the nobility and originality of our cacao.

The **Napolitains** boxes contain 48 small chocolates of about 5g each. The bulk boxes contain 100 pieces.

The 70g chocolate **bars** are available individually or in 3-bar boxes.

All Orfève chocolates are made from cacao and sugar only. They are therefore **naturally vegan, soy-free, gluten-free, lactose-free and nut-free.**

The shelf life of all our products is at least 1 year.

NOIR DE NOIR COLLECTION

A dark chocolate full of smoothness and delicacy thanks to a long and patient refining and conching process on our granite wheels, in the great Swiss tradition of the late 19th century.

A dark chocolate made from the finest cacao beans and a subtle blend of raw cane sugar and whole cane sugar.

SAN IGNACIO 70

PERU

This tender and unctuous *Cru de Terroir*, totally devoid of acidity and bitterness, presents delicate floral and ripe fruit notes on a slightly caramelised chocolatey base.

Available:

Bar: 70g
Gourmet box (48 napolitains): 225g
Bulk (100 napolitains): 470g



QUILLABAMBA 70

PERU

This deliciously creamy *Cru de Terroir* offers aromas of hazelnut, black fruits and spices.

Available:

Bar: 70g
Gourmet box (48 napolitains): 225g
Bulk (100 napolitains): 470g



L'ESTERRE 70

GRENADA

This exceptional *Cru de Propriété* is characterized by its creamy sweetness and delicate aromas of banana, fruits and nuts.

Available:

Bar: 70g
Gourmet box (48 napolitains): 225g
Bulk (100 napolitains): 470g



ALTO PIURA 75

PERU

This *Cru de Terroir* is distinguished by a magnificently fresh ton and a subtle fruity acidity supported by spicy and wooden notes.

Available:

Bar: 70g
Gourmet box (48 napolitains): 225g
Bulk (100 napolitains): 470g



BEJOF0 75

MADAGASCAR

This *Cru de Propriété*, featuring a fine acidity, offers a refreshing symphony of berry aromas.

Available:

Bar: 70g



TUMACO 75

COLOMBIA

This *Cru de Terroir* sweet and deep has rich floral and ripe fruit aromas, accompanied by notes of honey and a subtle cacao-flavored touch.

Available:

Bar: 70g



L'ESTERRE 80

GRENADA

This exceptional *Cru de Propriété* is characterized by its creamy sweetness and delicate aromas of banana, fruits and nuts.

Available:

| | |
|-------------------------------|------|
| Bar: | 70g |
| Gourmet box (48 napolitains): | 225g |
| Bulk (100 napolitains): | 470g |



TUMACO 80

COLOMBIA

This *Cru de Terroir* sweet and deep has rich floral and ripe fruit aromas, accompanied by notes of honey and a subtle cacao-flavored touch.

Available:

| | |
|------|-----|
| Bar: | 70g |
|------|-----|



MATEPONO 90

SOLOMON ISLANDS

This blend of intense and full-bodied *Crus de Propriété* slowly reveals a rich aromatic palette ranging from a tangy and fruity attack to a woody finish with notes of mahogany, oud and Havana.

Available:

| | |
|------|-----|
| Bar: | 70g |
|------|-----|



BRUT DE NOIR COLLECTION

A powerful and uncompromising dark chocolate thanks to an original manufacturing technique, offering a surprising crunch and a two-step tasting experience: first the pure intensity of cacao and then a pleasant touch of sweetness, when the sugar crystals begin to melt in the mouth.

A dark chocolate made from two ingredients: fine cacao beans and raw cane sugar.

ALTO PIURA 70

PERU

This *Cru de Terroir* is distinguished by a magnificently fresh ton and a subtle fruity acidity supported by spicy and wooden notes.

Available:

Bar: 70g
Gourmet box (48 napolitains): 225g
Bulk (100 napolitains): 470g



L'ESTERRE 75

GRENADA

This exceptional *Cru de Propriété* is characterized by its creamy sweetness and delicate aromas of banana, fruits and nuts.

Available:

Bar: 70g
Gourmet box (48 napolitains): 225g
Bulk (100 napolitains): 470g



BEJOF0 75

MADAGASCAR

This *Cru de Propriété*, featuring a fine acidity, offers a refreshing symphony of berry aromas.

Available:

Bar: 70g



L'ESTERRE 85

GRENADA

This exceptional *Cru de Propriété* is characterized by its creamy sweetness and delicate aromas of pecan nut, green tea and mirabelle plum.

Available:

Bar: 70g
Gourmet box (48 napolitains): 225g
Bulk (100 napolitains): 470g



DISCOVERY SETS

Compare the terroirs of Peru or the Trinitario cacao of L'Esterre in different recipes in one box. A gustatory journey guaranteed!

PERU COLLECTION

Discover the richness and variety of Peru's terroirs with this gourmet box presenting our San Ignacio 70, Quillabamba 70, Alto Piura 75 chocolates in our traditional *Noir de Noir* recipe and the Alto Piura 70 in our crunchy, *Brut de Noir* recipe.

Available:

Gourmet box (48 napolitains): 225g
Bulk (100 napolitains): 470g



L'ESTERRE COLLECTION

GRENADA

Discover the aromatic richness of L'Esterre in this gourmet box presenting four variations of this exceptional cacao: our chocolates L'Esterre 70 and L'Esterre 80 in our traditional *Noir de Noir* recipe and L'Esterre 75 and L'Esterre 85 in our crunchy, *Brut de Noir* recipe.

Available:

Gourmet box (48 napolitains): 225g
Bulk (100 napolitains): 470g





OUR OFFERS TAILOR-MADE

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MAKE A LASTING IMPRESSION WITH A UNIQUE
GUSTATIVE AND AESTHETIC EXPERIENCE.

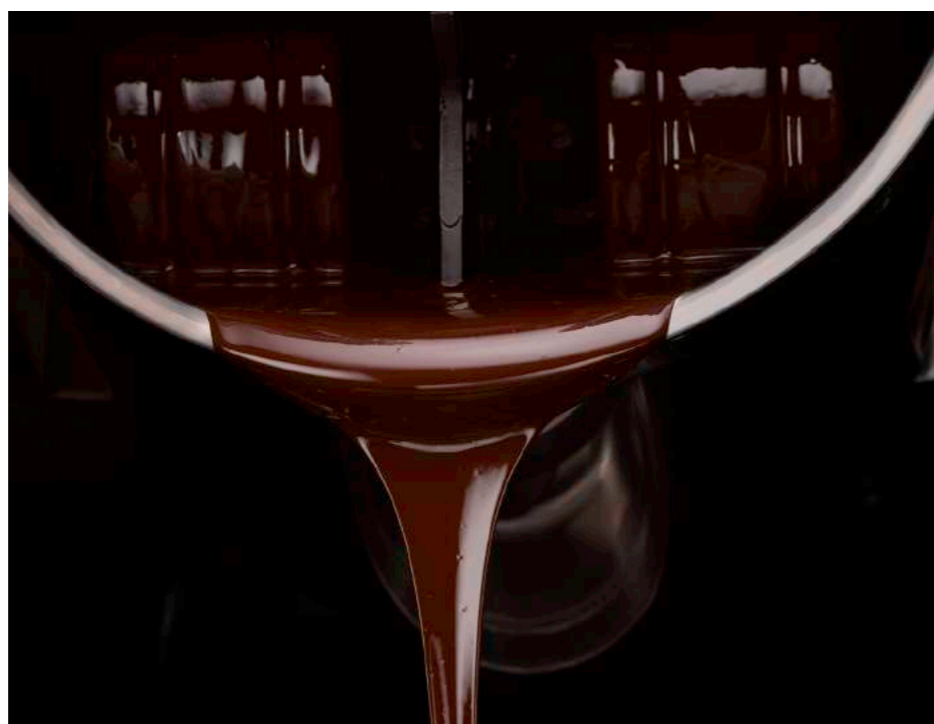
A gift with your image for your employees, your
customers, your prospects or your suppliers to leave
a lasting memory.

We provide you with an offer adapted to your needs
and your budget.

OUR TAILOR-MADE OFFERS IN 4 STEPS

1. CHOOSE YOUR CHOCOLATE

Choose from our different recipes and varieties.



2. CHOOSE YOUR FORMAT

Chocolate bars?
Napolitains?



3. CHOOSE YOUR PERSONALISATION

We can adapt our packaging to include your logo and message, or develop a completely customised design for you.



4. CHOOSE YOUR BOX

Gather your chocolates together in a box of three bars or a box of 48 Napolitains with your logo, or let's create the over-wrapping of your choice.



FOR DAILY CARE

1. BULK

Napolitains to accompany your coffees, to sweeten your work meetings or to welcome your visitors? We also offer our napolitains in boxes of 100 pieces, practical, efficient and always as tasty.



2. SUBSCRIPTION

Never run out of chocolate! Take out a yearly subscription and we will take care of the automatic restocking of your chocolate bars or napolitains.





CONTACT US TO FIND OUT MORE!

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