



Le Belge™

CHOCOLATIER

A NAPA VALLEY
CHOCOLATE COMPANY





DISCOVER LE BELGE & EXPERIENCE PURE LUXURY...



At Le Belge, it all begins with the chocolate. Le Belge Chocolatier, a name that evokes a rich history of excellence, combining tradition with modern creativity, to set the standard in gourmet chocolate making. Handcrafted in the heart of Napa Valley our chocolates are an artful blend of European tradition, fine Belgian chocolate and the freshest ingredients from around the world. Remarkably rich and uniquely complex, our chocolates are truly the ultimate in pure luxury.

STUDIO 761

TRUFFLE COLLECTION

Sleek elegance defines our Studio 761 truffle collection. Brilliantly crafted with an artistic blend of pure Belgian chocolate and the latest flavor trends, this select line of truffles is both distinctive and exceptional.

*From West Coast facility



No. 1
Red Velvet
Cake

Milk Chocolate



No. 2
Hazelnut
Espresso

Milk Chocolate



No.3
Strawberry
Balsamic

White Chocolate



No.4
Coconut
Dark Chocolate



No.5
Pistachio
White Chocolate



No.6
Caramel
Sea Salt
Dark Chocolate

*From East Coast facility



No. 7
Tiramisu

Milk Chocolate



No.8
Citron

Dark Chocolate



No.9
Vanilla Cream

Milk Chocolate



No.10
Hazelnut
Orange Peel
Milk Chocolate



No.11
Raspberry
Pomegranate
Dark Chocolate



No.12
Buttered
Sea Salt
Dark Chocolate



STUDIO 761

TRUFFLE COLLECTION

Pure indulgent fillings in the latest flavor trends are molded into our handcrafted cacao truffles and make for an exquisite pairing with today's popular wine selections.





Available Options:

Color: Cream Herringbone and Black Noir

Count: Two, four, eight, and twenty-four piece

SUBLIME

TRUFFLE COLLECTION

An exquisite selection of innovative truffles handcrafted to perfection using the finest Belgian chocolate and the purest ingredients. A heavenly chocolate experience that can only be described as...Sublime.



La Courrone de la Mer

Sea Salt blended into a rich dark chocolate ganache covered in dark chocolate.



Citron Vert

Keylime infused ganache covered in white chocolate.



Cappuccino Carre

Cacao nibs enveloped between layers of vanilla infused dark and hazelnut ganaches.



Fruit de Passion

Passion Fruit infused ganache covered in white chocolate.



Fleur de Lis

Chai Tea ganache enrobed in milk chocolate.



Hazelnut Caramel

A layer of creamy milk chocolate praline over espresso infused caramel.



Le Belge Signature

Dark ganache blended with madagascar vanilla covered in dark chocolate.



Hazelnut Praline

Creamy milk chocolate hazelnut praline layered over cinnamon infused ganache.



Le Coeur d'Amour

Raspberry gelate layered over vanilla infused dark ganache in dark chocolate.



SUBLIME

TRUFFLE COLLECTION

Intense flavor profiles are created using a unique layering technique to combine pure flavor infusions with rich ganache. The perfect offering for your next tasting event.



Available Options:

Color: Brown Wheat Grass Green

Count: Two, four and seven piece

Tower: 2 Tier Tower (2 & 4pc), 3 Tier Tower (2, 4, & 7pc)



TRADITIONAL

TRUFFLE COLLECTION



Swirl
Dark with
Caramel Sea Salt



Crown
Dark with
Dark Chocolate Ganache



Snail
Dark with
Cognac Ganache



Snail
Milk with
Cognac Ganache



Envelope
Dark with
French Vanilla Ganache



Envelope
Milk with
French Vanilla Ganache



Heart
Dark with
Jamaica Rum



Heart
Milk with
Jamaica Rum

Elegant in design, our Traditional & Signature truffles offer a broad range of flavor profiles for creative pairings at your next tasting.





SIGNATURE

TRUFFLE COLLECTION



Coconut
*Milk with
Coconut Ganache*



Hazelnut Crepe
*Milk with
Hazelnut Filling*



Caramel Pecan
*Dark Caramel
with Pecan Filling*



Espresso
*Dark with
Coffee Ganache*

SIGNATURE SELECT



Peanut Butter
*Milk with
Peanut Butter Filling*



Caramel
*Milk with
Caramel Filling*



Lemon Blueberry
*Dark with Lemon
Blueberry Ganache*



Blood Orange
*Dark with
Blood Orange Filling*

SOLAIRE

TRUFFLE COLLECTION

A truffle collection that offers a pleasing relaxed contemporary style both delighting and inspiring the pallet. Each flavor profile has been carefully curated and structured to showcase the regional ingredients of Napa Valley.



Drift
*Dark with
Raspberry Ganache*



Grove
*Dark with
Fig Ganache*



Opulent
*Dark with
Vanilla Bean*



Cane
*Milk Caramel
with Hazelnut and Crepe*



Taille
*Milk with Cappuccino
Tiramisu Ganache*



Vina
*Milk with
Sea Salt*





CHOCOLATE THINS

Our pure Belgian chocolate thins are divinely delicate with a rich smooth creamy finish. The perfect indulgence in Milk or Dark chocolate.

Size: 1.25"

Available Options:

Prestige (Foil wrapped)

Marquis (Sleeve wrapped)





GRAND CHOCOLATE THINS

Our pure Belgian chocolate thins are a delicate treat with a rich, smooth, creamy finish.
The perfect indulgence in Milk, Dark, or Dark Sea Salt.

Size: 1.75"

Available Options:

Grand Prestige (Foil wrapped)

Grand Marquis (Sleeve wrapped)





GRAND CRU

CONTOUR COLLECTION

Le Belge Chocolatier presents a selection of our Grand Cru Contour 3oz Chocolate bars offered in an assortment of five distinctive handcrafted flavor profiles. Each unique flavor has been carefully curated and is inspired by the inventive approach to cuisine that the Napa region is known for. Available individually or in our Deluxe Tasting Set featuring a library style box with raised seal design, metallic accents and a topographical map of Napa.

3oz. Flavors Include:

- 3oz Cartoner 54% Dark Chocolate Spicy Honeycomb
- 3oz Cartoner 64% Dark Chocolate Lavender Basil & Black Currant
- 3oz Cartoner 64% Dark Chocolate Raspberry & Hibiscus
- 3oz Cartoner 32% Milk Chocolate Almond & Fennel
- 3oz Cartoner 32% Milk Chocolate
- 5pc Tasting Set - Library Box containing one each of all five 3oz bar flavors
- 5pc Tasting Set - Containing one each of all five 3oz bar flavors.





DARK CHOCOLATE SPICY HONEYCOMB

Rich Dark Belgian chocolate pairs with pure honeycomb and chipotle pepper for a sweet Spicy combination. The warm subtle undertones of the honeycomb contrast nicely against the bold spiciness of chipotle pepper while providing a pleasing crunchy texture.



DARK CHOCOLATE LAVENDER BASIL BLACK CURRANT

Gourmet floral notes of lavender are accented by bright herbaceous crystalized basil and deep undertones of fruity black currant for an exceptionally exquisite combination in pure dark Belgian chocolate.



DARK CHOCOLATE RASPBERRY HIBISCUS

Raspberry and hibiscus combine for an unique sophisticated offering in deep dark Belgian chocolate. Freeze dried ripe raspberries play a textural role while also providing a complex tart banknote to the floral berry notes of the Hibiscus.



MILK CHOCOLATE ALMOND FENNEL

Roasted almond is paired with the distinct licorice taste of crystalized fennel for an intricate yet surprisingly familiar combination in pure smooth Belgian milk chocolate.



LUMIÈRE EDITION 32% MILK CHOCOLATE

The simplest of pleasures....
Our pure 32% Belgian milk chocolate
is the ultimate milk chocolate indulgence. Decadently smooth, with natural refined hints of vanilla that play against the sweet mild cacao.





Le Belge™
NAPA VALLEY

THE NEXT LEVEL
CHOCOLATE EXPERIENCE



PEARL

The Pearl Collection takes the traditional truffle box to the next level. A unique oyster-like structure opens to reveal a bold assortment of truffles with delectable flavors to please your guests' palette. A sleek black base with assorted sleeve color options will create an exclusive custom look. Reveal luxury with Pearl by Le Belge.



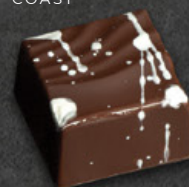
RADIANT TRUFFLE COLLECTION SHIPS FROM WEST COAST



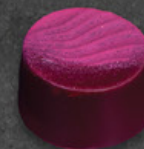
MILK CARAMEL
SEA SALT



MILK
HAZELNUT CREPE



DARK
VANILLA GANACHE



DARK
RASPBERRY

ECLIPSE

The ultimate luxurious truffle selection designed uniquely for both style and flavor as the perfect enhancement to your guests' experience. Our Traditional & Signature truffles offer a broad range of flavor profiles.



SIGNATURE TRUFFLE COLLECTION SHIPS FROM EAST COAST



*CARAMEL
PECAN*
Dark Caramel with
Pecan Filling



ESPRESSO
Dark with
Coffee Ganache



*PEANUT
BUTTER*
Milk with
Peanut Butter Filling



CARAMEL
Milk with
Caramel Filling



*LEMON
BLUEBERRY*
Dark with Lemon
Blueberry Ganache



*BLOOD
ORANGE*
Dark with Blood
Orange Filling

TRADITIONAL TRUFFLE COLLECTION SHIPS FROM WEST COAST



SWIRL
Dark with
Caramel Sea Salt



CROWN
Dark with
Dark Chocolate Ganache



SNAIL
Dark with
Cognac Ganache



ENVELOPE
Dark with
French Vanilla Ganache



ENVELOPE
Milk with
French Vanilla Ganache



HEART
Milk with
Jamaica Rum

WHITE GLOVE

TRUFFLE BOX COLLECTION

Le Belge
NAPA VALLEY





BEHIND THE CHOCOLATE

Chef Sebastien Beline, from the town of Le Mans, France, joined Astor Chocolate in 2001 as our Master Chocolatier. As a young boy, Sebastien grew up surrounded by the flavors & fragrances of his family's chocolate shop, Chocolatier Beline. He perfected his craft at the famous La Patisserie Laduree in Paris & has garnered industry recognition including being named in the exclusive Top 25 List of Chocolate Makers in the Guide des Croquers de Chocolat. Today, Chef Beline, has catapulted Le Belge Chocolatier into a world class purveyor of fine luxury chocolates.





BEHIND THE COLLECTION

Our White Glove Truffle Collection is a balanced assortment of flavors & textures inspired by the tradition of French chocolate making & produced with the finest Belgian chocolate. Our White Glove Collection boasts a sophisticated soft-touch material adorned with an elegant gold foil stamp finish. Inside each box, you will discover a delightful assortment of exquisite handmade truffles enveloped in beautiful vellum paper. Customize with a foil stamp of your hotel property name or logo for a truly luxurious guest amenity.

Le Belge[®]
NAPA VALLEY

WHITE GLOVE
TRUFFLE BOX COLLECTION



8 PC BOX

- Soft Touch Box
- Foil Stamping
- Gold Printed Vellum

Brilliantly hand-crafted from the finest Belgian Chocolate, fusing hints of the most exclusive ingredients combined to make each unique truffle a bite to be remembered.

Experience Pure Luxury.

Le Belge
NAPA VALLEY



WHITE GLOVE

TRUFFLE BOX COLLECTION



4 PC BOX

- Soft Touch Box
- Foil Stamping
- Gold Printed Vellum

Le Belge
NAPA VALLEY



WHITE GLOVE
TRUFFLE BOX COLLECTION



2 PC BOX

- Soft Touch Box
- Foil Stamping
- Gold Printed Vellum



TRUFFLE MAP



Tiramisu
Milk Chocolate
with Cappuccino



Citron
Dark Chocolate
with Lemon Ganache



Vanilla Cream
Milk Chocolate with Madagascar
with Lemon Ganache



Raspberry Pomegranate
Dark Chocolate with Raspberry
Pomegranate Ganache



Hazelnut Orange Peel
Milk Chocolate with Hazelnut
Praline & Orange Peel



Caramelized Pecan
Dark Chocolate with
Caramelized Pecan



Buttered Sea Salt
Dark Chocolate with Red Hawaiian
Sea Salt and Caramel Filling



Espresso
Dark Chocolate with
Coffee Ganache





Le Belge™
CHOCOLATIER

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Ⓢ Certified Kosher