



Inspired by the Bordeaux terroir: the vineyard, the wine, the Fine de Bordeaux alcohol, Jacques Pouquet, craftsman pastry-chocolatier, created in 1976 a delicious confectionery that combines the finesse of the raisins with the sweetness of the almonds.

LES BOUCHONS AMANDE



Bouchon de Bordeaux

Petit-four (waffle paste) garnished with an almond paste and macerated raisins in the Fine of Bordeaux alcohol



Bouchon de France

Petit-four garnished with an almond paste and perfumed with Grand Marnier alcohol with orangettes dice



Bouchon Craque Noisette without alcohol

Petit-four garnished with an almond paste and old-style praline



LES BOUCHONS CHOCOLATS



Bouchon Ganache



Creamy chocolate, ganache perfumed with Fine de Bordeaux and dark chocolate coating

Bouchon Liqueur

Creamy chocolate, Fine de Bordeaux liquor and dark chocolate coating



Bouchon Praliné

Creamy chocolate with hazelnut praline and milk chocolate coating

Can be served with coffee, tea, brandy, champagne or as complement in your reception!

NOS CHOCOLATS



Canelou

Creamy milk chocolate ganache and macerated raisins in the Fine of Bordeaux alcohol and dark chocolate coating

Can'lait

Almonds and hazelnuts praline and milk chocolate coating

Can'fruit

Blackcurrant pulp and white chocolate coating



Can'thé

Tea ganache and dark chocolate coating

Can'cerise

Morello cherry and dark chocolate coating



Can'orange

Creamy dark chocolate ganache perfumed with Grand Marnier alcohol and orange chocolate coating

PACKAGING

Gift satchet

100g
200g
300g
400g
500g



Cork box

120g
to
1 kilo



Customizable boxes to your logo



Tube



120g almonds
150g mixed
11 chocolates

Cork satchet

200g
300g

