

OUR CHOCOLATE BARS • RECIPES AND PACKAGING •



MILK CHOCOLATE 45% COCOA WITH COFFEE

Enjoy the perfect mix between cocoa and coffee, selected with care by Grain de Sail's experts.



MILK CHOCOLATE 45% COCOA WITH PEANUTS, CARAMEL & SEA SALT

Indulge in this perfectly-bahmonized sweet and salty epicurean mix.



MILK CHOCOLATE 45% COCOA WITH HAZELNUTS

Treat yourself with this nutty milk chocolate recipe with crunchy hazelnut bursts



MILK CHOCOLATE 45% COCOA WITH COCONUTS

Be carried away by exotic flavors of coconut in this delicious milk chocolate recipe



MILK CHOCOLATE 45% COCOA WITH SEA SALT

Delight in the creaminess of milk chocolate, artfully complemented by a touch of sea salt.



DARK CHOCOLATE 62% COCOA WITH TOASTED BUCKWHEAT AND CURRANT

Discover this one-of-a-kind blend of dried grapes and buckwheat, a staple ingredient of Brittany cuisine.



DARK CHOCOLATE 62% COCOA WITH TOASTED HAZELNUT CHIPS

Take a bite into this crispy bar where the toasted hazelnuts reveal a round and nutty flavor.



DARK CHOCOLATE 75% COCOA WITH EARL GREY TEA

Travel around the world with the intensity of the citrus fragrance of Earl Grey Tea.



DARK CHOCOLATE 75% COCOA WITH CARAMEL & SEA SALT

Welcome to Brittany! Get a taste of the famous local recipe of caramel and 'fleur de sel' (salt flower).



DARK CHOCOLATE 62% COCOA WITH SEA SALT

Enjoy our classic and crowd-favorite recipe of smooth dark chocolate with the subtle inclusion of sea salt.



DARK CHOCOLATE 85% COCOA

Experience the strength and balance of our most intense dark chocolate recipe.



DARK CHOCOLATE 62% COCOA WITH TOASTED SESAME

Take pleasure in a delightful twist of a dark chocolate with toasted sesame, with a nice nutty and irresistible flavor.



ABOUT GRAIN DE SAIL

Less talking more doing. Grain de Sail is not a presentation or a pipe dream, but the only company offering French chocolates shipped exclusively by Sailboat (not only the finished product but also the raw ingredients). The crossing on this 72 feet long schooner takes 25 days, and is only possible thanks to our 4 sailors. We are proud to offer you the **most tasty and sustainable chocolate bars you can find**; have a bite of the adventure!

INFORMATIONS

CHOCOLATE BARS

NET WEIGHT	SIZE	PACKAGE COMPOSITION
3.5 oz. (100 g)	4.35 " x 7.90"	Paper (<i>outside</i>) and Polyethylene Terephthalate film coating (<i>inside</i>)

BAR BOX



CAPACITY	SIZE	PRICING
20 tabs / Box	8.10 " x 4.50" x 8.25"	WP / Bar: TBD SRP / Bar : TBD

70.54 oz

To learn more,
it's here!



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MILK

DARK
COCOA