



Le Chocolat Alain Ducasse

Chocolate-maker

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Visit us

Workshop

Opening Hours

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The manufacture de chocolat d'Alain Ducasse chocolate-making workshop was established in 2013 in rue de la Roquette in the 11th arrondissement of Paris. The company masters the complexities inherent in the eight stages of the chocolate making process: roasting, crushing, pre-grinding, mixing-kneading, grinding-refining, conching-refining and finally moulding. Expertise also stems from product selection. The company seeks to obtain the best raw cacao, essential to obtain a beautiful finished product: Venezuela (Chuao and Trinitario beans), Peru (Trinitario and Criollo beans), Madagascar (Trinitario and Criollo beans), Sao Tomé (Criollo and Forastero beans), Java, Ecuador, Vietnam, Trinidad & Tobago, Mexico, Grenada, Nicaragua, Honduras, Cuba, Brazil (Trinitario and Forastero beans), Colombia, Cameroon. The chocolate decoration is all piped by hand.

Its clientele is almost exclusively made up of individuals (regular customers, locals) but also international. The different gastronomic entities run by the Ducasse group (Hotel, restaurant, bar, bistro, etc.) are customers of the factory. The company exports to foreign countries including Japan.