



Happy Xmas Melody

2018 CHRISTMAS COLLECTION

AVAILABLE IN-STORE
FROM 9 NOVEMBER 2018

PIERRE MARCOLINI
BRUSSELS

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There's a whirlwind of fun and fascination rushing through Pierre Marcolini HQ this Christmas. Chocolate goodies and pastry perfection sidle up next to classic Christmas logs. Presents pirouette to the jingle of delicious little chocolate bells, while the intriguing characters in our marvellous merry-go-round Advent calendar turn a jubilant festive jig. Macarons sparkle beneath their gleaming shells, sending you giddy with Champagne flavours.

This year as with every other, our expert conductor waves his baton to put new twists on much-loved praline recipes, blending exceptional single-origin ingredients with his peerless Maison chocolate.

Get ready to revel in the unmistakable sound of Pierre Marcolini's Xmas Melody.



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*A Taste
of the Festivities
to come...*

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24 Notes of Sweetness

ADVENT CALENDAR



Like a giant storybook, our Advent calendar opens up to reveal a panoply of magical characters. This Christmas merry-go-round is home to all manner of pralines and chocolate treats hand-picked by Pierre Marcolini – 24 moments of pure pleasure to ease the wait for Father Christmas.

- Golf ball
- Almond praline
- Caramel heart
- Hazelnut praline x2
- Milk pavé de tour
- Fondant calin
- Pistachio croustillant x2
- Fondant pavé de tour
- Nougat croustillant
- Pistachio heart
- Soft cashew gianduja
- Milk calin
- Soft grué de cacao
- Caramel duck
- Caramel praline
- Nougat heart
- Hazelnut and coffee bell
- Honey and nougat bell
- Almond and vanilla bell
- Pistachio bell
- Almond bell
- Almond praline and nougat bell

Advent calendar, 306g - Price: €/£49.00

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*Exquisite
Chocolate
Creations*

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Irresistible Bells
THE CHRISTMAS TREE



Ever the centrepiece of a Maison Pierre Marcolini Christmas, this year's magical tree comes bedecked with dark chocolate and praline bells. Hidden underneath are two drawers of delightful truffles and pralines, while bite-size delights lie at its feet like presents waiting to be ripped open.

Drawer of truffles:

6 x Special 'truffles du jour'
6 x Coffee truffles
6 x 'Casse-noisette' truffles
6 x Salted caramel truffles
6 x Champagne truffles
6 x Pistachio truffles

Drawer of praline bells:

6 x Coffee and hazelnut
6 x Nougat with a touch of Maldon sea salt
6 x Traditional praline with Madagascan vanilla
6 x Pistachio and Timut pepper
6 x Almond and cinnamon
6 x Almond and hazelnut praline

Christmas tree – milk chocolate base decorated with Maison dark chocolate and assorted pralines – 2 drawers of 36 truffles and 36 praline bells, 1500g - Price: € /£129.00

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Joyful Jingling

DUO OF BELLS



Little treats to savour at any point over Christmas, these are the perfect finishing festive touch for your tables. Inside each bell you will find a heavenly praline centre.

Duo of bells available in milk or dark chocolate, 63g - Price: €/£12.00

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Gift Boxes

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Sweet Notes
PRALINE BELLS

Act 2: all shades of praline in a pretty box of bells. These treats blend a sublime fondant with a striking range of Christmas flavours...



6 new flavours:

- Hazelnut - Coffee
- Nougat with a hint of Maldon sea salt
- Traditional praline with Madagascan vanilla
- Pistachio - Timut pepper
- Almond - Cinnamon
- Almond - Hazelnut

‘Malline’ of 36: 396g - Price: €/£39.00

‘Plumier’ of 18: 198g - Price: €/£20.00

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Fire in the Belly
RARE RUMS AND WHISKIES



Those with a soft spot for fine spirits should look no further than our remarkable, limited edition boxes of ganaches infused with rare rums and whiskies.

6 flavours:

- Aberlour whisky
- Oban whisky
- Nikka whisky
- Ardbeg whisky
- Chamarel rum
- Trois rivières rum

‘Malline’ of 36: 220g - Price: €/£49.00

‘Plumier’ of 18: 110g - Price: €/£25.00

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*Christmas
Desserts*

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A sweet-toothed Tipple CHRISTMAS MACARONS



Each year, Pierre Marcolini conjures up new macaron recipes, always doing his best to add a surprising flourish to this classic sweet treat. This Christmas, there are three seasonal creations to see you through the period.

- Bellini - Champagne & peach
- Passion Fizz - Champagne & passion fruit
- Cherry Royal- Champagne & cherry liqueur

Macaron, 16g - Price: €/£2.10

Yearning for Yuletide DÉSIRS - CHRISTMAS EDITION



Pierre Marcolini's all-new patisserie collection is joined by a remarkable array of beautifully presented Christmas logs. These 3 new recipes created especially for the season will be served alongside your favourites from the permanent collection:

- Caramel chocolate
- Rose, passion fruit and raspberry
- 'Merveilleux'

Single, 80g - Price: €/£7.90

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Extravagant Extras

only made to order

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*Spectacular creations that blend artisanal skill
and creative virtuosity.*

Waking Dream

CHRISMTAS TREE - LIMITED EDITION



The collection's Christmas tree is reinvented in this stunning luxury version. Made exclusively to order, it draws on all the Maison's iconic elegance and stretches it to an almighty 1m in height.

Christmas tree – milk chocolate base
decorated with Maison dark chocolate and
assorted pralines – 1m high, 7852g -
Price: €/£ 1,000.00
Only made to order.

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ABOUT MAISON PIERRE MARCOLINI

Maison Pierre Marcolini was founded in Brussels in 1995 by Pierre Marcolini, renowned for his expert skill and passion for creating the world's best chocolates. At present, Pierre Marcolini is the creative director of Maison Pierre Marcolini, where he has built a reputation not just for his chocolate but for his ethical standards, sourcing premium cocoa directly from independent producers in Brazil, Cuba, Ecuador, Ghana, Madagascar and Vietnam. Other rare and exotic ingredients top off the Maison's illustrious range of beans, including pink peppercorns from Morocco, pistachios from Iran, pepper from Sichuan, vanilla from Tahiti, lemons from Sicily, cinnamon from Sri Lanka, hazelnuts from Piedmont, and much more. Pierre Marcolini creates exceptional chocolates and sweet treats, not to mention his famous macarons. Maison Pierre Marcolini now has over 30 stores in several countries, including Belgium, France, the UK, Monaco, Japan and China.

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