



Chatillon Chocolatier

ARTISAN • FABRICANT

PRESS KIT

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Chatillon's House was created in Brest in 1965 by Michel Chatillon, pastry and chocolate Master

Here are some dates and recognition which marked the professional life of Michel CHATILLON:

He worked a year in Paris in a famous House of his young time (1959).

After having been trained in COBA School in Bale in Switzerland, he working during 4 years in the best Swiss chocolate factories.



He did an intensive training of Management and Marketing at the Graduate school of Management in Brest.

For General De Gaulle's visit in Quimper (1969), he organized the reception with his father, a chef.

He received with his wife, M. President CHIRAC in Brittany (1996).



SOME REWARDS:

Finalist of the "Coupe de France de la Confiserie" (1967).

Finalist of the « Concours d'Arpajon » (1967).

1st place for Mercure d'Or (1973).

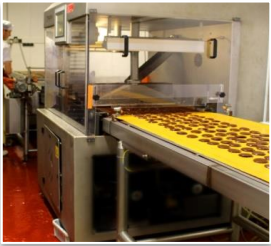
1st place for "Lauriers d'Or européens" (1994).

1st place for tourist innovation when he opened his chocolate factory to the public (1996).
Recommended by Guide de la France Gourmande.
Recommended each year by the « Guide du Routard ».
As a writer, he did an essay, about French economical problems “PME, la galère d’être français” (2012).



First place in France for the quality of the Florentins and for the production capacity: invention and development of machines to make the Florentins.

50 years ago, Michel Chatillon started to produce the Florentins by using a spoon, a basin and a simple cooking plate.



Nowadays, these delicious petits fours are made with the help of special machine, guarantying the best flavor with the best ingredients, no conservative, no GMO, no vegetable fat.

It’s believed to be during the reign of Louis XII, husband of Anne de Bretagne, that a master pastry cook invented the Florentin in the honor of the MEDECIS of France. According to the legend, this subtle biscuit was carefully reinvented by CHATILLON’S HOUSE.



Florentins are provided in bulk under flowpack packaging , each case weight either 80g or 100g with 12 florentins Ø4 cm or 5cm. We can supply them in cardboard case or in gift box of 100g, 200g and 300g. Individually packed they are propose by unit or in small cardboard box of 3 or 5 florentins.



An assortment of 22 chocolate Pralines: ganache , praline, marzipan, candied fruit and truffle, all the know-how of our chocolate chef in our collection. You can mixed your choice by plate of 60 chocolates.



Discover the "Granit Breton", a chocolate that associates orange peels and currents with roasted hazelnuts, almonds and walnuts.

Something new: a white chocolate specialty that doesn't melt before 45°C...



New products:

Taste our traditionnal breton biscuits. Try our last new recipe a biscuit made with 100% buckwheat, fresh butter and fresh eggs.



Broken chocolate bars:

The alliance of a thin layer of chocolate and selected dry fruits. Almonds, cranberries, pistachio, hazelnuts, currents, candied orange piel and lot of other.



chocolate coffee cup :

Just the right thickness to enhance all the flavour of our chocolate.

Let's have it in dark, milk or both in a crystal bag.

We can propose you other choco-characters for Christmas, Easter or for special events with factory logo.



Chatillon's house has selected for his chocolate bar the best Cocoa bean coming from all over the world Cuba, Papoua New Guinea, Mexico or Tanzanie. These chocolate are fruity or acid, bitter or round, let's your emotion discover these tastes.



In 2016, For grocery gift shop and delicatessen we developed assortment tin box with our chocolate with Eiffel Tower products and created a new shape.



some figures from Chatillon's House :

- 60 tons of chocolate sweets, Florentins and biscuits produced each year
- Our markets covered France, main countries in Europe (belgium, Germany, Switzerland, Nederland, England, Spain), and also international area such as Asia and north America .



New release 2018: La maison Chatillon's House has launch a new range of biscuits for retailer and supermarket 5 new products including thin butter biscuits, chocolate covered biscuits, buckwheat biscuits (an exclusivity of Chatillon's know-how).

All these biscuits are packaged in a neo retro case with flashy colours through a window the biscuits are visible. This packaging can be adapted for private labell.



Other new developments
for 2018.

A new range dedicated to
delicatessen shop.

Our fruit pastes, 100% fruit aroma and additive free and our fruit paste with
Plougastel strawberries.



The "coeurs de Plougastel" , A delicious chocolate sweet specialty with a
strawberry fruit paste from Plougastel. Amazing!

The nougatine, remember your exquisite pièce montée with our delicious
sweet.





Food Safety System
Certification 22000



Chatillon's House leitmotiv : satisfy our customer, always increasing, by ensuring continuously the best .

Chatillon's House is labelled "Produit en Bretagne", and certified ISO TS 22000 et ECOCERT.



You can visit us in Pleyben (Finistere) to understand our way of working (free tour) and discover our shop but also during international exhibition such as SIAL, ISM, Eluceo or Gourmet Food.