



NOIR 62% DE CACAO DARK CHOCOLATE 62% COCOA

Ce chocolat noir bio, est un chocolat noir rond, fondant et légèrement sucré avec du corps.

Treat yourself to this delightful recipe with just the right smoothness of an all-day, every-day dark chocolate.



NOIR THÉ EARL GREY DARK CHOCOLATE 75% COCOA WITH EARL GREY TEA

Voyage Outre-Manche avec cette recette à la bergamote où s'expriment des arômes fruités entre le citron vert et l'orange amère. *Travel around the world with the intensity of the citrus fragrance of Earl Grey Tea.*



NOIR CAMEL FLEUR DE SEL DARK CHOCOLATE 75% COCOA WITH CARAMEL & SEA SALT

Entrez dans les cuisines bretonnes traditionnelles avec ce goût de sarrasin torréfié sublimé par le raisin sec. *Welcome to Brittany! Get a taste of the famous local recipe of caramel and salt flower.*



LAIT CAFÉ MILK CHOCOLATE 45% COCOA WITH COFFEE

Un parfait mélange entre les arômes de cacao et de cafés Grain de Sâil sélectionnés avec soin. Un vrai café au lait en format tablette de chocolat ! *Enjoy the perfect mix between cocoa and coffee, selected with care by Grain de Sâil's experts.*



NOIR 75% DE CACAO DARK CHOCOLATE 75% COCOA

Une note légèrement boisée et fruitée, contenue dans cette tablette, avec une intensité maîtrisée.

Dive into the sophisticated world of dark chocolate, crafted with finesse and intensity. This indulgence unveils a rich and robust flavor that captivates the senses.



NOIR NOISETTES TORRÉFIÉES DARK CHOCOLATE 62% COCOA WITH TOASTED HAZELNUT CHIPS

Chocolat noir gourmet où la rondeur des éclats de noisettes parfaitement torréfiées se révèle pleinement. *Take a bite into this crispy bar where the toasted hazelnuts reveal a round and nutty flavor.*



LAIT NOISETTES TORRÉFIÉES MILK CHOCOLATE 45% COCOA WITH HAZELNUTS

Les éclats de noisettes dégagent toutes leurs saveurs dans cette enveloppe de chocolat au lait. *Treat yourself with this nutty milk chocolate recipe with crunchy hazelnut bursts.*



LAIT CACAHUÈTES CAMEL FLEUR DE SEL MILK CHOCOLATE 45% COCOA WITH PEANUTS, CARAMEL & SEA SALT

Sucré salé pour les grands et les petits, vous allez fondre pour cette recette intense en gourmandise. *Indulge in this perfectly-banarmonized sweet and salty epicurean mix.*



NOIR 85% DE CACAO DARK CHOCOLATE 85% COCOA

De la noix de coco râpée et torréfiée qui présage d'une belle aventure gustative tropicale et sucrée ! *Experience the strength and balance of our most intense dark chocolate recipe.*



NOIR RAISIN SARRASIN DARK CHOCOLATE 62% COCOA WITH TOASTED BUCKWHEAT AND CURRANT

Entrez dans les cuisines bretonnes traditionnelles avec ce goût de sarrasin torréfié sublimé par le raisin sec. *Discover this one-of-a-kind blend of dried grapes and buckwheat, a staple ingredient of Brittany cuisine.*



LAIT COCO MILK CHOCOLATE 45% COCOA WITH COCONUTS

De la noix de coco râpée et torréfiée qui présage d'une belle aventure gustative tropicale et sucrée ! *Be carried away by exotic flavors of coconut in this delicious milk chocolate recipe*



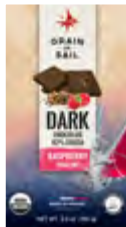
LAIT FLEUR DE SEL MILK CHOCOLATE 45% COCOA WITH SEA SALT

Juste ce qu'il faut de fleur de sel pour sublimer la douceur sucrée du chocolat au lait. Un chocolat gourmand et soyeux. *Delight in the creaminess of milk chocolate, artfully complemented by a touch of sea salt.*



NOIR 70% DE CACAO DARK CHOCOLATE 70% COCOA

Merveilleux équilibre entre intensité de cacao, croquant et un savoureux fondant révélant des notes de raisins secs et de noisettes, avec une pointe de fruits. *Marvelous balance between the intensity of cocoa, crunchiness, and a deliciously smooth texture revealing notes of raisins and hazelnuts, with a hint of fruit.*



NOIR FRAMBOISE ET PRALIN DARK CHOCOLATE 62% COCOA WITH RASPBERRY AND PRALINE

Laissez-vous transporter par la douceur du pralin et l'intensité de la framboise. Un beau voyage culinaire à la clé. *Discover this captivating and unique fusion of dark chocolate, raspberries, and praline.*



LAIT CAMEL FLEUR DE SEL MILK CHOCOLATE 45% COCOA WITH CARAMEL & SEA SALT

Des morceaux de caramel croquants mêlés aux notes de fleur de sel : de la pure gourmandise. *Enjoy the irresistible blend of milk chocolate, delicately infused with caramel and a hint of sea salt.*



NOIR FLEUR DE SEL, 62% DE CACAO DARK CHOCOLATE 62% COCOA WITH SEA SALT

Le plaisir d'un chocolat noir bien équilibré rehaussé par une pincée de fleur de sel ! C'est le chocolat de tous les jours et de toutes les circonstances. *Enjoy our classic and crowd-favorite recipe of smooth dark chocolate with the subtle inclusion of sea salt.*



NOIR SESAME DARK CHOCOLATE 62% COCOA WITH ROASTED SESAME

Un chocolat de caractère à l'équilibre parfait combinant un chocolat noir 62% et des graines de sésame torréfié sur mesure. À déguster sans fin/faim. *Take pleasure in a delightful twist of a dark chocolate with toasted sesame, with a nice nutty and irresistible flavor.*



LAIT 55% DE CACAO MILK CHOCOLATE 55% COCOA

Avec 55% de cacao, cette tablette de chocolat au lait repousse les limites en associant l'intensité d'un chocolat fort en cacao à la douceur du lait. *With 55% cocoa, this milk chocolate bar pushes the boundaries by combining the intensity of a high-cocoa chocolate with the smoothness of milk.*



Organic French chocolate bars sailing into new markets - Taste the sustainable adventure

Grain de Sail, the innovative French chocolatier and pioneer in decarbonized shipping, is excited to showcase its commitment to sustainability and ethical sourcing. Following its successful U.S. market entry, Grain de Sail is now focusing on expanding its presence across Europe while staying true to its core values of environmental responsibility and fair-trade practices.

Grain de Sail is the world's only commercial manufacturer and exporter of fine chocolates using cargo sailboats powered solely by wind. Each transatlantic journey is carefully planned to maximize efficiency and sustainability. After delivering its products to international markets, the sailboats are loaded with humanitarian medical supplies bound for NGOs in the Caribbean. From there, the vessels collect raw cocoa mass to be used in the company's chocolate factory in Brittany, France, creating an environmentally responsible supply chain.

With its growing fleet of modern cargo sailboats, Grain de Sail is expanding its footprint to markets across Europe. The company is actively seeking distributor partners in key regions including but not restricted to Belgium, Germany, Scandinavia, the UK, and Ireland. Grain de Sail is looking to establish distribution partnerships with supermarket chains focusing on mainstream channels while remaining open to other distribution opportunities. With a proven track record of success in France, where it has reached annual sales of over 4 million chocolate bars, and a successful launch in the U.S. market, Grain de Sail is well-positioned for rapid growth in Europe. The company seeks partners who share its values of sustainability, transparency, and quality.

Grain de Sail's product range includes a curated selection of dark and milk chocolate bars, all crafted in its chocolate factory in Brittany. In addition to chocolate, Grain de Sail's product range includes sustainably sourced coffee. While the company does not offer white-label products, it provides customized packaging tailored to meet the specific needs of different markets, ensuring that local preferences and regulatory requirements are fully met.

Grain de Sail's mission is not just about selling chocolate and coffee – it's about contributing to a more sustainable future for the planet. By promoting responsible sourcing, reduced carbon footprint and humanitarian efforts, the company demonstrates that ethical business practices can go hand in hand with commercial success.

Grain de Sail's participation at SIAL Paris 2024 underscores the company's commitment to making a positive impact on both people and the planet. As it continues to grow in Europe, Grain de Sail invites partners and consumers alike to join in its journey towards a more sustainable and ethical food industry.

