

CHRISTMAS WITH SPRÜNGLI – CHOCOLATE MASTERPIECES TO SPREAD FESTIVE CHEER

FROM ICONIC CHRISTMAS CLASSICS TO EXCLUSIVE NEW ADDITIONS: SPRÜNGLI HAS SOMETHING FOR EVERYONE

Zurich, 28 October 2024 – Christmas is just around the corner – an opportunity to share special moments with friends and family. This year, Confiserie Sprüngli once again presents hand-crafted chocolate masterpieces that transform the festive season into a gourmet experience. With iconic classics and exquisite new additions, Sprüngli brings the magic of Christmas to the table.



Christmas is the time of loving gestures. The time of warm hugs and delicious treats. The time when adults beam with child-like joy as they receive an Advent gift. A time that Sprüngli is simply part of. This Christmas and St. Nicholas' Day, Confiserie Sprüngli is once again serving up both new surprises and well-known, popular hand-crafted delicacies made from the finest chocolate.

Special St. Nicholas' Day surprises.



Grüngli



Advent Calendar Christmas Scene

This elegant, beautifully illustrated Advent calendar adds a touch of nostalgic flair – with a sumptuous chocolate treat behind every door.

CHF 39 Available from 9 November.



Santa's Sacks

Traditional Sprüngli Santa's sack bursting with a variety of delicious chocolate and St. Nicholas' Day specialities. Available in red or green.

1060 g, CHF 89 660 g, CHF 59 Available from 9 November.

Festive chocolate creations for the big day.



Christmas Magic Deluxe

With this exquisite and limited anniversary edition, Sprüngli presents five new festive praline varieties: orange and ginger, spekulatius, vanilla kipferl, Biberli gingerbread, walnut and cinnamon.

CHF 59 Available from 23 November.





Grüngli



Christmas Chocolates

This year, Sprüngli is presenting not one but two new Christmas chocolate surprises: the fresh Milk Spekulatius Chocolate Slab and the fresh Dark Orange Marzipan Chocolate Slab.

> CHF 12.35 each Available from 26 October.



Assorted Chocolate Slabs

The popular assorted chocolate slabs from Sprüngli are now available with festive greetings. The perfect Christmas gifts to share and enjoy.

130 g, CHF 19.90 260 g, CHF 29.90 Available with the sleeves "Frohe Festtage" and "Merry Christmas" Available from 30 November.







For indecisive types who need to try all the options.



Panettone Grand Cru Apricot Maracaibo

A light and airy panettone with delicious Grand Cru Maracaibo chocolate, Venezuela, 65% cacao and flavourful apricot pieces.

> 80 g, CHF 6.90 480 g, CHF 29 Available from 28 October.



Caramel Baked Apple Cake

This heavenly Christmas cake captivates the senses with a centre made from hazelnut sponge, baked apple gelée and apple pieces, coated in caramel cream and a divine port and raspberry gelée.

> CHF 42 Available from 5 November.

You can find many more gift inspirations from Sprüngli online at spruengli.ch.

We are happy to receive requests for test samples of the products presented here.

For more information and any image requests:

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About Sprüngli chocolate

As a pioneer of grand cru chocolate in Switzerland, Sprüngli sets out to find the finest cacao beans from the world's best growing regions. Sprüngli works with carefully selected partners in the local regions to ensure that natural resources are protected, the natural environment is respected, and that the cacao farmers work under fair conditions and for a fair price. The cacao beans used by Sprüngli come from cacao trees at selected locations in Venezuela, Ecuador, Bolivia, Cuba and Madagascar. The fruit is harvested by hand at just the right time by small-scale farmers and processed with the utmost care. The single-variety selection of original fine cacao beans, combined with the intense taste of delicate flavours, make Sprüngli grand cru chocolate a rare delicacy – pure, authentic indulgence of the highest quality.

About our Swiss family business

A Swiss family business steeped in tradition, Sprüngli is now in its sixth generation of management, headed by Milan and Tomas Prenosil. Its products, hand-crafted in Dietikon according to the traditions of the trade, are sold in our 28 Sprüngli stores across Switzerland. These are located in and around Zurich, Aarau, Baden, Basel, Bern, St. Gallen, Winterthur, Luzern, Zug and Geneva. These are complemented by a total of four gastronomy outlets, ranging from our Café-Bar to the legendary restaurant on Paradeplatz. Outside of Switzerland, Confiserie Sprüngli has a store at Munich airport.