

GRAND GESTURES WITH DELICIOUS LITTLE SLABS OF CHOCOLATE BY SPRÜNGLI

SPRÜNGLI PRESENTS GIFT IDEAS FOR TRUE CHOCOLATE LOVERS

Zurich, 29 July 2024 – What could be better than surprising your loved ones with fresh, handmade chocolate slabs, complete with a personalised message. Confiserie Sprüngli is launching new gift sets that, as well as containing the best chocolate in the form of chocolate slab bars, can also be personalised with a customised message – whether to celebrate a birthday, wish a loved one good luck or just to say thanks. The range of this long-established Zurich company is completed by other gift assortments of the finest handmade chocolates.



For over 185 years, Confiserie Sprüngli has been handcrafting exquisite chocolate creations in its own factory with great dedication and skill. This craft has been developed and perfected consistently over the decades. The House of Sprüngli's fresh chocolate slabs are made using only the best natural ingredients, including fresh Swiss milk, exquisite grand cru cacao beans of world-class origin, copper-kettle roasted Piedmont hazelnuts and real Bourbon vanilla. The chocolate slabs are carefully hand-moulded and broken by hand. Now, Sprüngli is presenting a selection of its best chocolate slabs as delicious little bars, in a gift set that can be customised with a personalised message.

These delicious little bars are perfect to share and enjoy as a welcome light treat for summer or a loving gesture as a gift.



Gift boxes of assorted chocolate slabs

These premium gift boxes contain the following chocolate slabs:

- Noisette milk chocolate slab 42% – the finest Swiss milk with caramelised Piedmont hazelnuts.
- Blonde chocolate slab with caramel and pecans – fresh caramel chocolate slab with salted pecans and crunchy caramel pieces.
- Grand Cru Noisette chocolate slab 72% – exquisite Arriba de Esmeraldas cacao beans from Ecuador and caramelised Piedmont hazelnuts.
- Blanc Pistache-Amande chocolate slab – fresh white chocolate made with Swiss milk, pistachios and roasted almonds.
- Blanc Framboise-Amande chocolate slab – fresh white chocolate made with Swiss milk and luscious raspberries.

Available from July 31 online and in stores.

Gift box 130 g for CHF 19.90

Gift box 260 g for CHF 29.90

For true chocolate lovers, Sprüngli's gift range offers many other exquisite assortments. From cute bags containing a selection of chocolate slabs to gift boxes containing a customisable assortment of our most popular chocolate bars and slabs, everyone can find the perfect gift.



Assorted chocolate slabs

A selection of eight chocolate slabs from the House of Sprüngli. The bags contain: Grand Cru Noisette chocolate 72%, Grand Cru



Gift box of grand cru chocolate bars or chocolate slabs

Customisable gift boxes. Choose from the House of Sprüngli's range of grand cru

Amande-Pistache-Sultana chocolate 49%, Lait Noisette chocolate 42%, stracciatella chocolate, Lait Caramel Salé chocolate, Blanc Framboise-Amande chocolate, Noir Cocos chocolate, Blanc Pistache-Amande chocolate.

Available online and in stores.

300 g bag CHF 29.90

480 g bag CHF 49.90

chocolate bars made from exquisite single-origin cacao varieties or our varied range of chocolate slabs.

Available online and in stores.

Gift box with three chocolate bars (100 g each) from CHF 26

Gift box with three chocolate slabs (110 g each) from CHF 40.55

With its selection of chocolate slabs and customisable gift boxes, Confiserie Sprüngli once more sets new standards in the art of chocolate making and offers the perfect gift for any occasion.

Would you like a sample of our latest gift box containing our finest chocolate slab bars? We are happy to receive your enquiries.

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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.