Luxury Chocolate of Switzerland

Du Rhône Chocolatier

Maison Fondée 1875
Genève
„My tastes are simple: I am easily satisfied with the best.“

WINSTON CHURCHILL
PASSIONATE ABOUT CHOCOLATE
FOR MORE THAN A CENTURY

In 1875, Mr. Pertuiset opened his chocolaterie at 2, Rue du Rhône. A man of taste, he quickly forged a reputation for his establishment and soon the upper echelons of the Belle Epoque were flocking to his door.

In 1933, the flourishing chocolaterie passed into the hands of new experienced owners.

By 1967, Du Rhône Chocolatier’s irresistible little treats had conquered the world. Meanwhile, in the laboratory, the master chocolatiers were driven more than ever to preserve their authenticity.

In 1986, the Marangoni brothers native of the canton of Grisons and big amateurs of chocolates took over the very fashionable chocolate factory.

Du Rhône Chocolatier is found in the most prestigious guidebooks such as California’s Goldbook or Gault & Millau, which has awarded us their Prize for our Mocca Glacés.

Our chocolaterie has also become a prized destination for famous people from all over the world. You too are sure to experience the same sensation as General de Gaulle, Grace Kelly, J.F. Kennedy, Maurice Chevalier, Colette, Dwight Eisenhower, Winston Churchill and many others.
SELECTING THE BEST COCOA BEANS

All chocolates are not equal. The richness and delicate aromas of our chocolate is a direct result of the origins of the cocoa beans and how they are grown.

Du Rhône Chocolatier is continuously seeking after the best cocoa beans in South America and West Africa. We are very selective in choosing only the best cocoa and we are equally scrupulous with the fermenting and drying process of our cocoa beans.
Once the cocoa beans have been selected for their exceptional quality and origin, they are roasted to perfection to develop their aromas and fragrance.

Our chocolate is fine-grinded and perfectly conched in order to keep the floral character of the original beans. All our chocolates are completely natural without any artificial flavour.

After being tempered, our chocolate will be used in all our recipes and we let our chocolate masters express their talents.
WHAT MAKES OUR
CHOCOLATE BONBONS DIFFERENT

Our ganache is delightfully light, high quality Swiss milk cream blended with our chocolate gives it a perfect balance.

Our chocolate masters create exquisite blends of fruit and natural plants that are slowly infused in the cream.

After our ganache has time to cristalise, it is coated with a very fine layer of chocolate giving it a beautiful gloss.
All our chocolate „friandises“, from the Mendiant to the Macarons, are created with the original recipe dating from more than a century ago. They are made with the same dedication and passion to reveal very specific aromas of the cocoa blended with natural fragrances of our fruit and plants.

The sweetness and the elegance of our chocolates embody the professionalism and the years of experience of our chocolate masters.