

REGIONAL PRODUCTS, COURTELARY

CHRISTOPHE CHOCOLATIER

Since mid-May 2018, chocolate lovers have found their happiness, and therefore their good mood, thanks to Christophe Bourquin, a child of the Vallon de Saint-Imier, who has set up his artisanal chocolate factory in an old farmhouse in Courtelary. After training as a pastry chef and confectioner and then making a 360° turn in his professional career when he worked for the customs in Basel, Christophe returned to his love of chocolate by opening a chocolate factory in his native Vallon.

To the chocolate "traditions", truffles and other pralines of a rare finesse, Christophe adds seasonal specialties. He has revisited the "Three Brothers", an ancestral tradition of Swiss pralines. At his place, the brothers are actually presented with their little sister, and the deliciously caramelized hazelnuts are a hit. Another specialty that hits the bull's eye is the chocolate spread, available in six versions: Pure Hazelnut, Claire, Cacao, Noir Intense, 62 (lactose-free and vegan) and the latest pistachio. All of them are free of palm oil and other preservatives. Addictive products, undoubtedly, but which all have the enormous advantage of adding, to the pleasure of the palate, a good sunburn on the morale! To the chocolate products, the chef-lieu craftsman adds fine homemade cookies and other delicate surprises. And what can we say about the salted butter-salt flower caramels, except that they immediately make you forget the fall of the thermometer and the shortening of the days...

It is a certainty, the Chocolaterie Christophe has not finished surprising and delighting the gourmets of the region and much further away!

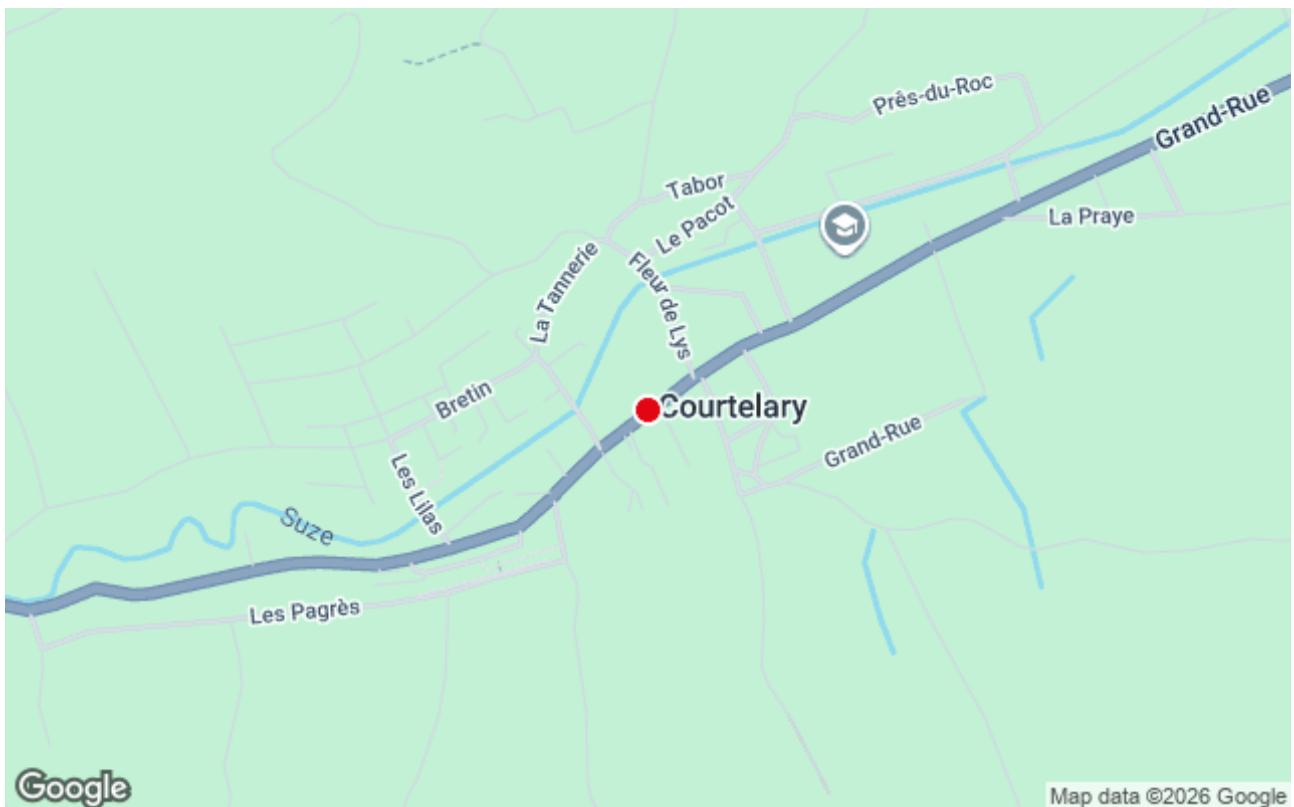
GOOD TO KNOW

- Online store
- Personalized gifts



CONTACT

Christophe Chocolatier
Grand-Rue 48
2608 Courtelary
+41 32 944 30 68
info@christophe-chocolatier.ch
christophe-chocolatier.ch



PDF généré le 19.02.2026