



“THE EASTER BELL”
OF CHEVAL BLANC PARIS

To celebrate the Easter festivities, Maxime Frédéric, Pastry Chef of Cheval Blanc Paris, and his team present a creation that resonates with childhood memories and the rich heritage of the City of Light.

This moving bell pays tribute to the recent reopening of Notre-Dame de Paris, standing majestically on the Île de la Cité, overlooking the Seine.

Its frieze draw inspiration from the floral motifs of the historic Cheval Blanc Paris building, while its sleek curves echo the "bourdon", the largest bell of Notre-Dame de Paris.

This Easter masterpiece is a harmony of textures and flavours, reminiscent of the traditional foundry craft that melds copper, tin, and wood:

- The dark chocolate base, supporting the belfries, conceals a tablet filled with Tahitian vanilla caramel, hazelnut praline, and crunchy sprinkles from the Lot region.
- The milk chocolate belfries each contain a tablet filled with biscuit praline, both velvety smooth and irresistibly crisp.
- The chocolate wheel, featuring the iconic passionflowers of Cheval Blanc Paris' Art Nouveau façade, sets the bell in motion.
- The yoke, designed to resemble wood, supports the bell, and holds caramelised hazelnuts coated in delicate cocoa sweetness.



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- The dark chocolate bell, adorned with intricate arabesques, transforms into an elegant mediant, sprinkled with dried and candied fruits: orange, ginger, citron, almonds, and pistachios.

With each turn of the wheel, the bell's clapper swings, echoing the gourmet desires of young and old alike.

"THE EASTER BELL"

1.5 kg of chocolate

Limited quantities, €135

Pre-order on <https://latelierdescreations.chevalblanc.com/>

Pick-up from April 17 to 20, 2025

at Cheval Blanc Paris – 8 quai du Louvre, 75001 Paris

CHEVAL BLANC PARIS

In 2021, the Cheval Blanc collection revealed its urban Maison in the heart of Paris. Overlooking the Seine, just a stone's throw from the Louvre and the Marais, Cheval Blanc Paris breathes new life into La Samaritaine's iconic Art Deco building a stone's throw away. Showcasing the French art de vivre and inspired by a bold, contemporary spirit, its 72 keys – 26 rooms and 46 suites – along with its living areas, restaurants and well-being facilities were imagined by architects Edouard François and Peter Marino. Chef Arnaud Donckele orchestrates a culinary symphony at the gastronomic restaurant Plénitude – a three-MICHELIN-starred restaurant, whilst Pastry Chef Maxime Frédéric oversees the Maison's entire gourmet composition. Completing the culinary offering, the 7th floor is home to a contemporary Parisian brasserie awarded one MICHELIN star, Le Tout-Paris, as well as an Italian restaurant, Langosteria, opening onto a spacious tree-lined terrace, embracing the most beautiful views of Paris. Hakuba, the new Japanese restaurant, is unveiled on the ground floor. At the heart of the Maison, a curved swimming pool adorned with mosaics is an invitation to a sensory escape. Not forgetting the exclusive Dior Spa Cheval Blanc Paris for a holistic immersion in the world of Maison Dior. Dreamt up for children by sailor Maud Fontenoy, Le Carrousel kids' club celebrates the family spirit and the importance of environmental awareness. Intuitively pre-empting every desire, the Ambassadeurs carefully carve out each detail, each gesture, each personal touch to ensure every stay is an unforgettable one. Cheval Blanc Paris: more than an address, it is a destination.

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