



**ChocoMotive**  
MONTEBELLO

## Chocomotive

**Chocolate making ÉCONOMUSÉE®**

502, rue Notre-Dame  
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**Title :** Owner / operation director

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Photo : Charles-Olivier Bourque

## Description

Are you looking for an authentic sweet and savoury treat? Head to Montebello and stop at the ChocoMotive chocolate factory, located inside the old Montebello station, a building worth the trip in and of itself.

Throughout the year, try the products of local artisans, including creamy chocolate made with fair-trade and organic cocoa sourced from Peru.

You can watch the chocolate makers at work in the open-air workshop, where eight tonnes of chocolate are prepared yearly. There's enough to satisfy all palates!

## Distances

<b>From Montréal</b>	<b>135 km</b>
<b>From Québec</b>	<b>371 km</b>

<b>Date d'opération</b>	<b>Monday to Sunday : 9 AM to 6 PM</b>
<b>Service de guide</b>	Yes, bilingual
<b>Clientèle</b>	FIT, all groups (reservation required)

## Available Services

<b>Car parking</b>	About 10 spaces + street parking
<b>Bus parking</b>	Yes, 2 to 3 spaces
<b>Free Wi-Fi</b>	No
<b>Accessibility</b>	Partially accessible





## Meetings, group services

Number of reception rooms	n/a
Capacity	Maximum 25 seated persons
Group activities offered	Guided tour and tasting

## Activities

Description	Duration	Restriction / Details	Capacity / Departures
Chocolaterie	45 minutes	n/a	25 persons

## Held certification

✓	Kéroul : Partiellement accessible
✓	Fairtrade Canada

Kéroul

