

**FABIEN EMERY  
PRESENTS A COLLECTION  
INSPIRED BY NOTRE-DAME  
DE PARIS**



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**EVOK**

COLLECTION

PRESS RELEASE



Fablen Emery  
Champion d'Europe  
de Sucre d'Art

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PRESENTS A COLLECTION  
INSPIRED BY NOTRE-DAME  
DE PARIS

In his Easter 2025 collection, Fabien Emery has been inspired by the architecture of Notre-Dame, blending substance and light. As a tribute to the reopening of the cathedral, he has captured its timeless beauty and distinctive lines in three unique creations. Each piece, set on a pedestal, echoes the building's carved decorative features, transforming chocolate into a true work of art.

**Three pieces, three sources of inspiration**





**EVOK COLLECTION - ROSE**  
**The brilliance of stained  
glass windows**

Combining heritage and excellence, expertise and artistic flair, Rose embodies the essence of the Evok Collection. Inspired by Notre-Dame's rose windows, this creation is a masterpiece of elegant chocolate sculpture. Inside, Gaya 64% dark chocolate encases a hazelnut praline.

800g. 18cm - €80



**BRACH - TRÉSOR**  
**An interplay of shadows  
and relief**

The Trésor egg reflects the unique world of Brach, with its powerful, rich textures. Its structure reveals an intriguing duality: a smooth, unadorned shell that opens to reveal an interior decorated with sculpted motifs inspired by the engraved stones of Notre-Dame. The contrast between the Tanea 43% milk chocolate and the golden hues accentuates this impression of exposed architecture. Beneath this shell, an almond praline studded with delicate caramelised almonds adds extra depth, blending strength and sweetness.

800g. 18cm - €80

## **NOLINSKI PARIS - GRÂCE**

### **The architectural features**

The Grâce egg is a subtle interpretation of the cathedral's monumental arches, encapsulating the elegance of Nolinski Paris. Its sculpted structure represents a balance between strength and lightness. The clean lines, enhanced by touches of gold, add a graphic dimension. Gaya 64% dark chocolate, rich and delicate, encases a pumpkin seed praline enhanced by a hint of lime, whose freshness contrasts with the richness of the chocolate.

800g. 18cm - €80



## **FABIEN EMERY**

Fabien Emery recently joined Evok Collection after a professional trajectory underpinned by thorough training and extensive experience. Originally from Rennes, his career began as a part-time apprentice, specialising in sugar art. In 2017, he was crowned European Sugar Art Champion and has worked for the Maison Lenôtre and Maison Pierre Hermé. In 2021, after the Pâtisserie World Cup, where the French team came third, he joined Evok Collection, lending his expertise to sweet creations.

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**A limited edition collection, available  
exclusively by prior order.**

**Collection: Brach Paris, Cour des  
Vosges, Brach Madrid and Nolinski**

## ABOUT EVOK COLLECTION

Since 2014, Evok Collection has set itself apart by its ambition to bring something new and innovative to the luxury hotel sector. Creating unique establishments where the art of living, culture and refinement intertwine, Evok Collection offers guests an experience that is so much richer than a traditional hotel stay. These establishments are not just hotels: they are spaces that inspire creativity and evoke emotions.

Each establishment embodies an experience offering different authentic spaces. Nolinski Paris and Nolinski Venice offer a true haven of peace amidst the buzz of their lively neighbourhoods. Brach Paris and Brach Madrid embody community spirit and vibrant energy.

Palais Royal Restaurant in Paris and Venice, Cour des Vosges and Bast enrich this collection of exceptional establishments.

The creative process at Evok Collection is a fundamental element of its identity. Each project starts with a meticulous search for the ideal location, whether this involves renovating an historic building or creating a new space. The Group works with creators including Philippe Starck, Tristan Auer, Jean-Louis Deniot, and Christophe Tollemer, to design spaces in which every detail counts, and where impeccable service becomes a way of life. Excellence within these establishments is achieved through every aspect of their design and service.

The Group is also passionate about people and the planet. It strives to nurture talented individuals within its teams as well as to become more environmentally friendly. The development of know-how, the passing on of knowledge and the sharing of human values form the very essence of its activities. A project anchored in strong values and propelled by a shared passion for culture in all its forms.

An expert in hotels, restaurants and well-being, Evok Collection oversees every step of its projects in France and abroad, from design to management. It uses its expertise to provide tailored solutions, relying on its management, auditing and consulting excellence.

The next chapter for Evok Collection involves global expansion. Having opened Nolinski Venice in 2023 and Brach Madrid in 2024, it plans to open Brach Rome in 2026. Nolinski Golfe de Saint-Tropez will open its doors in 2027, adding new chapters to an ever-evolving collection.

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