Chocolat
du Venezuela
Chocolate from
Venezuela

Coulis de caramel
au beurre salé
Salted butter
caramel coulis

Pistache
Pistachio

Amande et café
Almond and coffee

Cassis
Blackcurrant

Ananas
coco-cannelle
Pineapple
coconut-cinnamon

Vanille
Vanilla

Framboise
Raspberry

Pain d'épices
Gingerbread

Fraîcheur du soleil
Sunny freshness

CITRUS

It is the aromatic essence of sparkling citrus fruits, formulated to intoxicate and stimulate your senses! This family is a touch of freshness combined with sweet fruity flavors punctuated by a light acidity and a hint of bitterness.

GRAPEFRUIT AIRY GANACHE
aroma intensity: ◆◆◆
texture: slick
overall flavor: freshness

CALAMANSI AIRY GANACHE
aroma intensity: ◆◆◆◆
texture: melting
overall flavor: energy

ORANGE ZEST COULIS
aroma intensity: ◆◆◆
texture: melting
overall flavor: softness

CITRUS ESSENCE COULIS
aroma intensity: ◆◆◆◆
texture: melting
overall flavor: refinement

BLOOD ORANGE COULIS
aroma intensity: ◆◆◆
texture: slick
overall flavor: vitality

BERGAMOT GANACHE
aroma intensity: ◆◆◆◆
texture: melting
overall flavor: ravishment

MANDARIN AIRY GANACHE
aroma intensity: ◆◆◆
texture: melting
overall flavor: enchantment

HERBAL

From an extraordinary garden waft the fragrances of aromatic herbs. Wild and strong, or smooth and subtle, these create an appetizing brew, which blends the aromas of green tea, star anise, fennel and thyme.

BASIL GANACHE
aroma intensity: ◆◆
texture: slick, melting
overall flavor: nature

MINT GANACHE
aroma intensity:◆◆◆
texture: melting
overall flavor: freshness

STAR ANISE AND FENNEL GANACHE
aroma intensity: ◆◆◆
texture: melting
overall flavor: surprise

MATCHA TEA GANACHE
aroma intensity: ◆◆◆
texture: melting
overall flavor: harmony

HERBAL BOUQUET GANACHE
aroma intensity: ◆◆◆
texture: melting
overall flavor: freshness

PRALINE THYME
aroma intensity: ◆◆◆◆
texture: melting
overall flavor: cheerfulness

ROSEMARY PRALINE
aroma intensity: ◆◆◆
texture: slick, melting
overall flavor: heat

FLORAL

As delicate as roses, as sweet as neroli, as strong as lavender, these aromas bloom in the morning dew, and blossom under the midday sun.

NEROLI ORANGE BLOSSOM GANACHE
aroma intensity: ◆◆
texture: slick, melting
overall flavor: captivation

ALPINE FLOWER GANACHE
aroma intensity: ◆◆
texture: slick, melting
overall flavor: surprise

CAMOMILE GANACHE
aroma intensity: ◆◆
texture: slick, melting
overall flavor: harmony

LAVENDER GANACHE
aroma intensity: ◆◆
texture: melting
overall flavor: profoundness

ELDER TREE FLOWER GANACHE
aroma intensity: ◆◆
texture: melting
overall flavor: cheerfulness

DAMASK ROSE AND CITRUS COULIS
aroma intensity: ◆◆◆
texture: melting
overall flavor: tenderness

VIOLET GANACHE
intensité des arômes : ◆◆
texture: melting
overall flavor: delicacy

SPICY

Wistful, mysterious, sensual, and provocative, these will captivate, and bewitch. As the world opens its doors to us and exudes its aromas, it sharpens our senses.

CARDAMOM GANACHE
aroma intensity: ◆◆
texture: melting
overall flavor: mysterious

GINGER GANACHE
aroma intensity: ◆◆◆
texture: slick, melting
overall flavor: excitement

CINNAMON GANACHE
aroma intensity: ◆◆◆
texture: melting
overall flavor: exoticism

CURRY PRALINE
aroma intensity: ◆◆◆◆
texture: slick, melting
overall flavor: curiosity, Orient

NUTMEG PRALINE
aroma intensity: ◆◆◆
texture: melting
overall flavor: curiosity

SEVEN SPICE GANACHE
aroma intensity: ◆◆◆◆
texture: slick, melting
overall flavor: exoticism

PINK AND RED PEPPER GANACHE
aroma intensity: ◆◆◆
texture: slick, melting
overall flavor: heat, flame

Our most popular tasting indulgence, the Petits RICHART collection takes you away for a voyage of the body and soul.

Balsam, Roasted, Fruity, Citrus, Herbal, Floral and Spicy... To guide you through the tasting journey, La Maison RICHART has created the concept of Aromatic Families. This would enhance the tasting experience by increasing one's enjoyment and knowledge of what is being tasted.

When usual chocolate bonbons weigh twelve grams, La Maison RICHART removed the sugar and cocoa butter that were not needed for your pleasure, keeping only the most noble ingredients concentrated in four grams. As a result, the flavors of our seven aromatic families, trapped in their Venezuela Criollo dark chocolate shell, are waiting for your signal to explode. Let the fireworks begin.

BALSAM*

This is a return to the source of dark chocolate - strong, well-rounded and delicate. Each comes from distinct geographical regions and botanical origins. Every balsamic flavor is a silky ganache of fine aromatic cocoa.

MILK CHOCOLATE GANACHE
aroma intensity: ◆◆
texture: slick, melting
overall flavor: intensity

MADAGASCAR COCOA GANACHE
aroma intensity: ◆◆◆
texture: slick, melting
overall flavor: character

VANILLA BEAN GANACHE
aroma intensity: ◆◆
texture: slick, melting
overall flavor: profoundness

VENEZUELA COCOA GANACHE
aroma intensity: ◆◆◆◆
texture: slick, melting
overall flavor: authenticity

BLEACHEAD ALMOND COULIS
aroma intensity: ◆◆
texture: slick, melting
overall flavor: headlessness

LICORICE GANACHE
aroma intensity: ◆◆◆◆
texture: melting
overall flavor: enchantment

PAPUA COCOA GANACHE
aroma intensity: ◆◆◆
texture: slick, melting
overall flavor: nature

* don't be misled by the popularity of the "balsamic vinegar"! "Balsamic" means smooth, like a balsam, therefore please don't expect any vinegary tastes. All the contrary in fact!

ROASTED

The roasted family is crafted to take you on an adventure with a capital "A". Perfect harmony of roasted nut aromas and caramel, all embedded with abundant authenticity are the hallmark of this signature line.

SALTED BUTTER CARAMEL COULIS
aroma intensity: ◆◆
texture: slick, melting
overall flavor: softness

ROASTED WALNUT PRALINE
aroma intensity: ◆◆◆◆
texture: melting
overall flavor: heat

ROASTED PISTACHIO PRALINE
aroma intensity: ◆◆◆
texture: slick
overall flavor: curiosity

ROASTED SESAME PRALINE
aroma intensity: ◆◆◆◆
texture: melting
overall flavor: heat

ROASTED ALMOND PRALINE
aroma intensity: ◆◆◆
texture: slick, melting
overall flavor: energy

ARABICA COFFEE GANACHE
aroma intensity: ◆◆◆◆
texture: slick, melting
overall flavor: concentration

ROASTED HAZELNUT PRALINE
aroma intensity: ◆◆◆◆
texture: slick, melting
overall flavor: energy

FRUITY

A festive nectar, as fresh as apricots or raspberries, as voluptuous as chestnuts or prunes, and as aromatic as pineapples, mangos and passion fruits, these fruity aromas are perfectly balanced in either a smooth ganache or a light coulis.

ARDECHE CHESTNUT COULIS
aroma intensity: ◆◆◆
texture: melting
overall flavor: cheerfulness

BLACKCURRANT AIRY COULIS
aroma intensity: ◆◆◆◆
texture: melting
overall flavor: warmth

PINEAPPLE AIRY GANACHE
aroma intensity: ◆◆◆
texture: melting
overall flavor: exoticism

RASPBERRY GANACHE
aroma intensity: ◆◆◆◆
texture: melting
overall flavor: security

BLUEBERRY COULIS
aroma intensity: ◆◆◆
texture: melting
overall flavor: generosity

MANGO AND PASSION FRUIT COULIS
aroma intensity: ◆◆◆◆
texture: melting
overall flavor: warmth

STRAWBERRY COULIS
aroma intensity: ◆◆◆
texture: melting
overall flavor: warmth

For three generations, RICHART has personified the art of tasting thanks to its experience, innovation, and generosity.

Pleasure of the five senses, emotional pleasures... This QuintesSense guide, result of the experience of the RICHART School of Tasting, will reveal the gustative richness of each Petit RICHART - its gourmet origins, its savors and textures, its aromas - to finally open the door to what is most precious, most secret: its overall flavor, the quintessence of any tasting.

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RASPBERRY CHOCOMAC

plain milk chocolate aromatized with raspberry

raspberry ganache

French macaron

its origins
Milk chocolate 42% cocoa, cream from Bresse, raspberries, almond powder.

its savors
Very sweet with neither bitterness nor astringency.

its textures
Crisp and fluffy texture of the French macaron, smoothness and subtlety of the ganache with intense aromas, depth and luster of chocolate in its raw state, which crunches under your teeth.

its aromas
Strong raspberry aroma.

its overall flavor "QuintesSense"
This CHOCOMAC makes you feel like sharing, and conveys an impression of conviviality.

LIME AND LEMON CHOCOMAC

plain milk chocolate aromatised with lime & lemon juices

milk chocolate ganache with lime & lemon

French macaron

its origins
Milk chocolate 37% cocoa and 33% milk, cream from Bresse, lime and lemon juices, almond powder.

its savors
Very sweet with neither bitterness nor astringency.

its textures
Crisp and fluffy texture of the French macaron, smoothness and subtlety of the ganache with intense aromas, depth and luster of chocolate in its raw state, which crunches under your teeth.

its aromas
Dark chocolate mingles with the slightly sharp hints of lime and lemon.

its overall flavor "QuintesSense"
This CHOCOMAC gives an impression of energy, jovialty and joy of living.

MINT CHOCOMAC

plain white chocolate aromatised with mint

white chocolate ganache with mint

French macaron

its origins
White chocolate, mint tea, cream from Bresse, almond powder.

its savors
Very sweet and fresh.

its textures
Crisp and fluffy texture of the French macaron, smoothness and subtlety of the ganache with intense aromas, depth and luster of chocolate in its raw state, which crunches under your teeth.

its aromas
The softness of white chocolate barely awoken by the freshness of herbal mint hints embraces us.

its overall flavor “QuintesSense”
This CHOCOMAC gives a feeling of freshness, lightness and carelessness.

SEVEN-SPICE CHOCOMAC

plain dark chocolate aromatised with spices

dark cocoa ganache with sweet spices

French macaron

its origins
West Indies 75% cocoa, cream from Bresse, sweet spice infusion, almond powder.

its savors
Warm and well-balanced.

its textures
Crisp and fluffy texture of the French macaron, smoothness and subtlety of the ganache with intense aromas, depth and luster of chocolate in its raw state, which crunches under your teeth.

its aromas
A surprising cocktail of soft spices, extremely subtle and non aggressive (cardamom, coriander, star anise, nutmeg, ginger, cinnamon, vanilla).

its overall flavor "QuintesSense"
This CHOCOMAC takes you on a journey made of exoticism, new horizons and differences, with a strong character.

100% chocolate, 100% French macaron...
Twice as much pleasure without having to choose!

CHOCOMAC

by

RICHART

RICHART

SANTODINO CHOCOMAC

plain dark chocolate

Santo Domingo
cocoa ganache

French macaron

its origins
Santo Domingo 82% chocolate, cream from Bresse, almond powder.

its savor
Is powerful and develops a noble and frank bitterness.

its textures
Crisp and fluffy texture of the French macaron, smoothness and subtlety of the ganache with intense aromas, depth and luster of chocolate in its raw state, which crunches under your teeth.

its aromas
Typical dominican aromas of dried shell-fruits and dried bananas.

its overall flavor "QuintesSense"
This CHOCOMAC exudes power, character, authority.

SAMBIRAJA CHOCOMAC

plain dark chocolate

Madagascar
cocoa ganache

French macaron

its origins
Madagascar 82% cocoa, cream from Bresse, almond powder.

its savors
Well balanced, with bitterness and astringency.

its textures
Crisp and fluffy texture of the French macaron, smoothness and subtlety of the ganache with intense aromas, depth and luster of chocolate in its raw state, which crunches under your teeth.

its aromas
Slightly acid hints of red fruit and citrus for this pure-origin Madagascar CHOCOMAC.

its overall flavor "QuintesSense"
This CHOCOMAC gives impressions of elegance and power.

SARAJIVA CHOCOMAC

plain milk chocolate

milk chocolate ganache

French macaron

its origins

Milk chocolate 37% cocoa and 33% milk, cream from Bresse, almond powder.

its savors

Fineness of its perfectly balanced bitterness.

its textures

Crisp and fluffy texture of the French macaron, smoothness and subtlety of the ganache with intense aromas, depth and luster of chocolate in its raw state, which crunches under your teeth.

its aromas

Strong milky aromas.

its overall flavor "QuintesSense"

This chocomac ensures a moment of intimacy and tenderness.

ARABICA COFFEE CHOCOMAC

plain dark chocolate aromatised with arabica coffee

dark arabica coffee ganache

French macaron

its origins

West Indies 75% cocoa, cream from Bresse, Arabica coffee, almond powder.

its savors

Perfectly balanced savors.

its textures

Crisp and fluffy texture of the French macaron, smoothness and subtlety of the ganache with intense aromas, depth and luster of chocolate in its raw state, which crunches under your teeth.

its aromas

The warm and smooth hints of roasting light up this CHOCOMAC.

its overall flavor "QuintesSense"

This CHOCOMAC conveys feelings of character and intimacy.

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