Valentine's Day is an opportunity to enjoy privileged, sincere moments with those we love - heart to heart. With a small or large attention, it is the ideal time to offer a unique moment of pleasure.

For our 2013 Valentine's Day Collection, RICHART celebrates love, but also friendship around 3 chocolates and one bouchée designed with mischievous graphics, enchanting flavors, all delicate and captivating.

**RICHART Boutiques :**
27 rue Bonaparte, Paris 6è (France)
258 bd St Germain, Paris 7è (France)

1 rue du Plat, Lyon 2è (France)
les Halles de Lyon, 102 crs Lafayette, Lyon 3è (France)
35 crs F. Roosevelt, Lyon 6è (France)

www.richart-chocolates.com

*Heart to Heart...*

RICHART®
LA MAISON DE LA DÉGUSTATION

# Mischievous...

passion fruit in unsalted butter caramel filling, dark chocolate shell

47% milk chocolate shell

### Its gourmet nature
Milk chocolate or 73% dark chocolate (for the bouchée), sugar, unsalted butter, crème fraîche, passion fruit pulp.

### Its savors
The acidity of the passion fruit and the sweetness of the caramel are perfectly balanced.

### Its texture
Smooth, melting if not flowing.

### Its aromas
Intense on the passion fruit, and then come aromas of caramel and butter. Beautiful, long finish.

### Its quintesSsense® overall flavor
An impression of tenderness, of gaiety, of collusion. The overall atmosphere is mischievous.

# Bewitching...

rose and lychee white ganache

Criollo 72% dark chocolate from Venezuela shell

### Its gourmet nature
75% dark chocolate from Venezuela, white couverture, lychee puree, an Organic flavor of Damask Rose.

### Its savors
Very slightly sweet, with a hint of sour or bitter, a feeling of freshness in the mouth.

### Its texture
Very smooth, flowing.

### Its aromas
intense on the rose, and then on the floral notes of the lychee. The white ganache softens the whole. Long finish on the bouquet and the chocolate.

### Its quintesSsense® overall flavor
An impression of romanticism, the atmosphere is enchanting, bewitching, and exquisite in all cases.

# Spicy...

hazelnut praline "à l'ancienne" filling and hint of Penja white pepper

white chocolate shell

*(1) Originally from Cameroon, Penja pepper is harvested by hand, by climbing vines. The cleaning, drying and sorting processes are operations that have not changed for generations.*

### Its gourmet nature
a white couverture, grainy roasted hazelnuts baked with caramel, Penja white pepper (1).

### Its savors
dominant sweetness and warmth in the mouth.

### Its texture
grainy and soft.

### Its aromas
The hazelnuts roasted and cooked in caramel reveal all their flavors. Woody notes, powerful but not aggressive, Penja white pepper gives warmth on the finish.

### Its quintesSsense® overall flavor
sensation of warmth, passion, fiery love with a little spice.