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.

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.

plain white chocolate

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.

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!





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-

its overall flavor "QuintesSense"

This CHOCOMAC exudes power, character, authority.

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.

plain milk chocolate

milk chocolate



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.

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.

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 CHOCOMAC - 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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