








Our most popular tasting indulgence, the Petit 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 bombons 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.








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 the aromatic cocoa.

| | |
|---|--|
|  | MILK CHOCOLATE GANACHE aroma intensity: ♦♦ texture: slick, melting overall flavor: intensity |
|  | VANILLA BEAN GANACHE aroma intensity: ♦♦♦ texture: slick, melting overall flavor: probandness |
|  | BEACHHEAD ALMOND COUTIL aroma intensity: ♦♦♦ texture: slick, melting overall flavor: headlessness |
|  | PURPU COCOA GANACHE aroma intensity: ♦♦♦ texture: slick, melting overall flavor: nature |
|  | MADAGASCAR COCOA GANACHE aroma intensity: ♦♦♦ texture: slick, melting overall flavor: character |
|  | VENEZUELA COCOA GANACHE aroma intensity: ♦♦♦♦ texture: slick, melting overall flavor: authenticity |
|  | LICORICE GANACHE aroma intensity: ♦♦♦♦ texture: slick, melting overall flavor: enchantment |

* don't be misled by the popularity of the "balsamic vinegar". Pickle your mouth, let a balsamic firestorm please don't expect any weeping tears. 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 COUTIL aroma intensity: ♦♦♦ texture: slick, melting overall flavor: softness |
|  | ROASTED PISTACHIO PRALINE aroma intensity: ♦♦♦♦ texture: slick overall flavor: consistency |
|  | ROASTED ALMOND PRALINE aroma intensity: ♦♦♦♦ texture: slick, melting overall flavor: energy |
|  | ROASTED HAZELNUT PRALINE aroma intensity: ♦♦♦♦ texture: slick, melting overall flavor: energy |
|  | ROASTED WALNUT PRALINE aroma intensity: ♦♦♦♦ texture: melting overall flavor: heart |
|  | ROASTED SESAME PRALINE aroma intensity: ♦♦♦♦ texture: melting overall flavor: heart |
|  | ARABICA COFFEE GANACHE aroma intensity: ♦♦♦♦ texture: slick, melting overall flavor: concentration |

FRUITY

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

| | |
|---|--|
|  | ARDECHE CHESTNUT COUTIL aroma intensity: ♦♦♦ texture: melting overall flavor: cheerfulness |
|  | PINEAPPLE ARY GANACHE aroma intensity: ♦♦♦ texture: melting overall flavor: awitison |
|  | BLUEBERRY COUTIL aroma intensity: ♦♦♦ texture: melting overall flavor: generosity |
|  | STRAWBERRY COUTIL aroma intensity: ♦♦♦ texture: melting overall flavor: warmth |
|  | BLACKCURRANT ARY COUTIL aroma intensity: ♦♦♦♦ texture: melting overall flavor: warmth |
|  | RASPBERRY GANACHE aroma intensity: ♦♦♦♦ texture: melting overall flavor: security |
|  | MANGO AND PASSION FRUIT COUTIL aroma intensity: ♦♦♦♦ texture: melting overall flavor: warmth |

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

Pleasure of the five senses, emotional pleasures... This Quintessence 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.

Experience more pleasure through better tasting on www.richart-chocolards.com

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!



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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