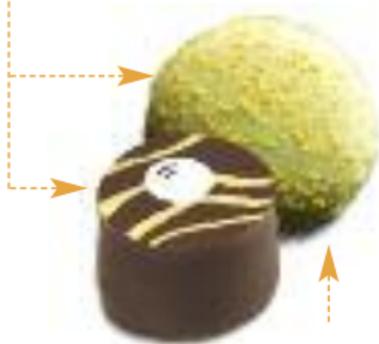


A touch of Idleness

Filling: orange coulis

Drop of infusion:
citrus with a hint of mint



**French
macaron**

Coating: 72% Criollo dark
chocolate, Venezuela

its origins

72% dark cocoa from Venezuela, citrus (orange pulp and zest, lemon, grapefruit), cream from Bresse, butter, mint, almond.

its savor

very sweet with a touch of bitterness and astringency.

its texture

smooth and subtle ganache, crispy and fluffy French macaron.

its aromas

intense aromas of citrus and mint.

its "QuintesSense" overall flavor
these INFUZZ chocolates and micro-macarons create an atmosphere where vitality and ardor are in perfect harmony with nature, calm and tranquility.

Lying in the grass:

Filling: tea ganache

Drop of infusion:
black and green teas



Coating: 72% Criollo
dark chocolate, Venezuela

its origins

72% dark cocoa from Venezuela, green tea, dried herbs, vanilla from Tahiti, cream from Bresse, butter.

its savors

very sweet, with a hint of bitterness from the green tea.

its texture

smooth and subtle ganache.

its aromas

intense aromas of dried herbs, cream and chocolate.

its "QuintesSense" overall flavor

this INFUZZZ chocolate conveys feelings of tranquility, vigor, trust and connivence.

In a Bath of petals

Filling: citrus and rose caramel

Drop of infusion: rose and hints of citrus



French macaron

Coating: 72% Criollo dark chocolate, Venezuela

its origins

rose and citrus caramel coulis, lime and lemon, vanilla from Tahiti, cream from Bresse, butter, almond.

its savors

very sweet but well-balanced with a hint of acidic.

its texture

smooth and subtle ganache, crispy and fluffy French macaron.

its aromas

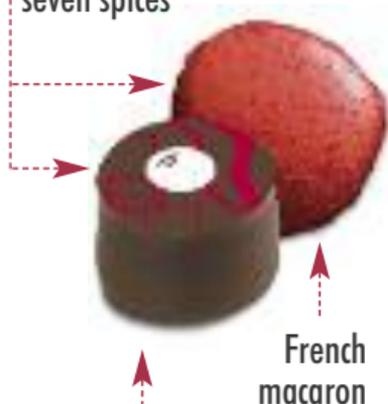
intense aromas of rose and citrus.

its "Quintessence" overall flavor
these INFUZZZ chocolates and micro-macarons create an atmosphere where delicacy, seduction and romanticism mingle with a dash of vitality and pep.

Fragrances from a Far East market

Filling: vanilla ganache with Santo Domingo cocoa

Drop of infusion: seven spices



French macaron

Coating: 72% Criollo dark chocolate, Venezuela

its origins

72% dark cocoa from Venezuela, sweet-spice infusion, cream from Bresse, butter, almond.

its savors

warm and well-balanced.

its texture

smooth and subtle ganache, crispy and fluffy French macaron.

its aromas

a surprising cocktail of soft spices, extremely subtle and non aggressive: cardamom, star anise, pink and red pepper, coriander, cinnamon, nutmeg, ginger.

its "QuintesSense" overall flavor

these INFUZZ chocolate and micro-macaron take you on a journey full of energy and adventure to discover the taste of difference and exoticism.

Winter 2011-12 collection

NFUZZZ

by

RICHART

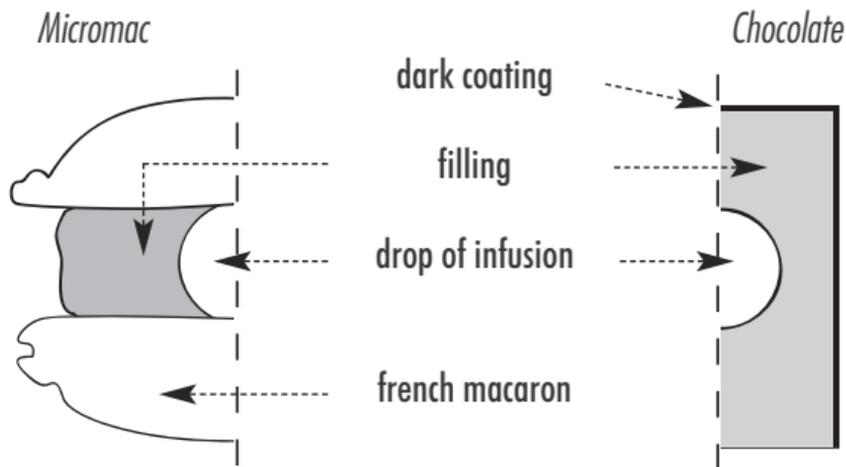
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RICHART®

LA MAISON DE LA DÉGUSTATION

Indulge in Michel Richart's brand new ephemeral collection based on a technical prowess that will exalt your senses. Discover, within each micromac or chocolate from this collection, **a drop of infusion that releases hidden flavors and aromas**. These fragile gems mingle with the textures of the ganache and the shell for an outstanding tasting that will startle even the most seasoned tasters...



In the Balsamic garden

Filling: vanilla ganache
with Santo Domingo cocoa

Drop of infusion: vanilla



Coating: 72% Criollo
dark chocolate, Venezuela

its origins

Venezuela 72% dark cocoa, vanilla from Tahiti, cream from Bresse, butter.

its savor

is powerful and develops a noble and frank bitterness.

its texture

smooth and subtle ganache.

its aromas

intense aromas of cocoa and vanilla.

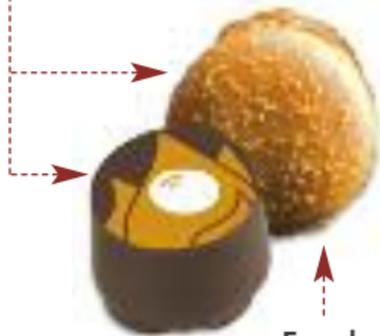
its "QuintesSense" overall flavor

this INFUZZZ chocolate exudes intensity, balance, depth, trust.

The cool exterior, the fire below

Filling: hazelnut ganache

Drop of infusion:
roasted hazelnuts



**French
macaron**

Coating: 72% Criollo
dark chocolate, Venezuela

its origins

72% dark cocoa from Venezuela, dried fruits (hazelnut, sesame), almond from Andalusia or Provence, cream from Bresse, butter.

its savor

warm and perfectly balanced, between the salted-butter caramel and the roasted hazelnuts and sesame.

its texture

smooth and subtle ganache, crispy and fluffy French macaron.

its aromas

intense both on the caramel and on the roasted hazelnut and sesame hints, long lasting chocolate note.

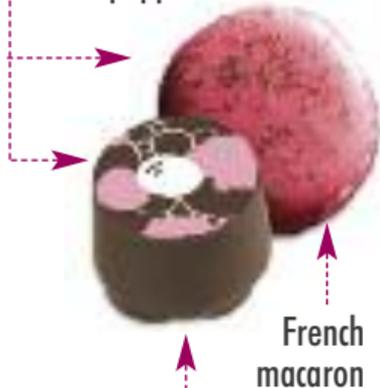
its "QuintesSense" overall flavor

these INFUZZZ chocolates and micro-macarons ensure a moment of warmth, richness, satisfaction and generosity.

Raspberry lips

Filling: raspberry ganache

Drop of infusion:
vanilla from Tahiti with a
hint of peppermint



French
macaron

Coating: 72% Criollo
dark chocolate, Venezuela

its origins

72% dark cocoa from Venezuela, raspberry, vanilla from Tahiti, peppermint infusion, almond, cream from Bresse, butter.

its savors

very sweet with neither bitterness nor astringency.

its texture

smooth and subtle ganache, crispy and fluffy French macaron.

its aromas

strong raspberry aromas, with hints of peppermint and vanilla.

its "QuintesSense" overall flavor

these INFUZZZ chocolate and micro-macaron ensure a moment of warmth, generosity, trust, nature .

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 INFUZZZ chocolate and macaron - 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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