

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 chocolate - 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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Freshness

Filling: fresh mint ganache



Shell: 74% dark chocolate

Its gourmet nature:
peppermint, cream, fresh butter from Bresse, cocoa, green lemon extract...

Its savors:
good balance, with a hint of astringency.

Its texture:
smooth and creamy, silky finish.

Its aromatic palette:
intense, not aggressive. Mint flavors are bold, then softened by notes of chocolate. Floating notes of citrus.

Its quintesSense® flavor:
this tasting evokes the enthusiasm and the freshness of a mountain stream in spring.

Awakening

Filling: cardamom almond praline



Shell: 74% dark chocolate

Its gourmet nature:
almond praline, almond cream, cardamom infusion, cocoa butter...

Its savors:
well balanced, hints of bitterness.

Its texture :
smooth and creamy, with small grains.

Its aromatic palette:
complex, intense. A start with aromas of cardamom and dried fruit notes. Nice aftertaste of cardamom.

Its quintesSense® flavor:
mysterious, playful, like nature in spring, this tasting awakens our senses and curiosity.

quintesSense® Tasting Guide

HATCH!

New ephemeral collection Spring 2016



RICHART®
DEPUIS 1925

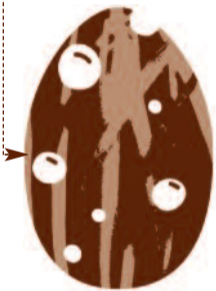
With the arrival of spring, bathed by the first rays of sun, nature awakens and puts on some frank and tonic colors under the brush of an imaginary painter.

At the heart of these 5 half-eggs created with fresh and authentic tasting notes, RICHART invites you to discover a world of vivacity, joy, light, and beautiful beginnings.

Happy tasting!

Blooming

Filling: Dominican Republic cocoa ganache



Shell: 74% dark chocolate

Its gourmet nature:

cocoa from the Dominican Republic, cream and fresh butter from Bresse, sugar, Bourbon vanilla from Madagascar...

Its savors:

very nice balance. A noble cocoa bitterness softened by a light dosage of sugar. A hint of astringency.

Its texture:

very smooth and creamy, silky finish.

Its aromatic palette:

delicate, cocoa aromas are enhanced by notes of vanilla and cream.

Its quintesSense® flavor:

this half-egg evokes the refinement and delicacy of the first flowers that just bloomed.

Dawn

Filling: lychee and poppy white ganache



Shell: 74% dark chocolate

Its gourmet nature:

lychee puree, cocoa butter, sugar, fresh butter from Bresse, milk, extracts of poppy...

Its savors:

well balanced, with a tangy edge..

Its texture:

creamy with a light texture in mouth.

Its aromatic palette:

complex but not aggressive. Roundness and softness on the notes of fruit and exotic flowers.

Its quintesSense® flavor:

such intense colors, the bewitching shimmering of dawn...

Enchantment

Filling: lemon and yuzu white ganache



Shell: 74% dark chocolate

Its gourmet nature:

lemon juice, yuzu pulp, lime zest, cream, fresh butter from Bresse, sugar, cocoa butter...

Its savors:

tangy savors dominate.

Its texture:

smooth and creamy, with small grains.

Its aromatic palette:

intense and racy, the lemon and yuzu aromas are very present from the start. Beautiful finale, with a balance between chocolate and lemon.

Its quintesSense® flavor:

invigorating, full of warm tones and joy, this tasting puts us in a good mood.