

MARSEILLE



its old port, its creeks, ... 11:30am, after having climbed the stairs of the Panier district, we descend to the Vieux-Port area.

The terrace of one of the most famous historic bars of Marseille is enticing. It is an ideal place to take a break around an anise aperitif and taste the delicious specialties with aromas of lemon, anise and orange blossom.

Its gourmet nature

Filling: powder of almonds from Provence, green aniseed, lemon with zest, creme fraiche from Bresse, white couverture, Neroli essential oil.

Shell: almond powder, egg whites, sugar, milled anise.

Its savors

Well balanced, with a hint of freshness brought by the star anise.

Its texture

Crusty shell, melting filling.

Its aromas

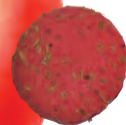
At first, neroli is well present. Then lemon comes along. The finish is long on almond and star anise.



AIX EN PROVENCE



Place Richelme... Faced with the imposing facade of the Halle aux Grains, Place Richelme has been home to vegetable growers since the fourteenth century. Throughout the year, this open market of producers offers to our dazzled and gourmet eyes some stalls that are colorful, fresh, and authentically perfumed like the Provence cuisine that they embody.



Its gourmet nature

Filling: sweet pepper, strawberry purée, tomato seed oil, "fleur de sel", savory, thyme, rosemary, hints of hot pepper.

Shell: almond powder, egg whites, sugar, dry herbs.

Its savors

well balanced, not too sweet, with a hint of bitterness.

Its texture

Crusty shell, melting filling.

Its aromas

at first, tomato is really there. Then sweet pepper and herbs take over, with a long finish on the sweet pepper.

LAVENDER FÊTE



Sault, August 15th.

After the crossing of the valley of Les Baux de Provence and its olive groves with green silver bouquets, here we are in the land of the color blue. Between Ventoux and Luberon, on the Valensole plateau, from mid-June on lavender is in full bloom. Harvested and dried or distilled, small bouquets will perfume our home throughout the year, and its sweet scent will soothe us.



Its gourmet nature

Filling: essential oil of lavender, olive oil from Les Baux de Provence, cream from Bresse, white couverture.

Shell: almond powder, egg whites, sugar, milled lavender grains.

Its savors

well balanced.

Its texture

crusty shell, melting filling.

Its aromas

At first, olive oil brings its roundness. Then lavender and almonds sweeten the whole experience.

AU BORD DE LA SORGUE



After Cavailon, the capital of sugar-flavored melons, we head toward the mountains of Vaucluse and its famous villages: Fontaine de Vaucluse, Isle sur la Sorgue, Thor... The time has come to halt for a picnic along the banks of the emerald green Sorgue river.



Its gourmet nature

Filling: melon, cream from Bresse, white couverture.

Shell: almond powder, egg whites, sugar.

Its savors

well balanced, not too sweet.

Its texture

crusty shell, melting filling.

Its aromas

at first, the melon fills your palate. Then the almonds of the shell come and sweeten it.

CARPENTRAS



Strawberries are one of the jewels of the Comtat Venaissin area. From the month of April on, one celebrates their bright red robe, their plump shape and their sweet flesh. Into jam, sauces, candied or simply as they come, their flavor is unforgettable.

Its gourmet nature

Filling: full strawberries, fraise purée, lemon, sugar.
Shell: almond powder, white eggs, sugar.

Its savors

Well balanced, not too sweet, with hints of tartness.

Its texture

Crusty shell, melting filling.

Its aromas

As the filling of this macaron is made of pure jam, well-defined strawberry aromas are very present.



LUBÉRON, ENCHANTED PLACE



Gordes and its dry-stone structures called "bories" ... Lacoste and its famous castle... Bonnieux and its Neolithic shelters ... Apt, the world capital of candied fruits. At the bend of a downhill alley appear as if by magic, a fountain, an old arch, a gate dating from the Middle Ages. On the village square, hidden in the freshness of the old stone walls, a Provencal market invites you to discover the local products: goat cheese, candied fruits herbs.

Its gourmet nature

Filling: goat cheese, cream from Bresse, olive oil, basil, "fleur de sel", blackcurrant pepper, white couverture.
Shell: almond powder, egg whites, sugar.

Its savors

well balanced, not too sweet, they develop a feeling of freshness.

Its texture

crusty shell, melting filling.

Its aromas

at first, the fresh notes of basil are very present. Then the goat cheese, sweetened by almond, takes over.



What a wonderful pleasure it is to get caught up in the whirlwind of colors, tastes, smells on a village square's French market! For this summer, it is the heart of Provence and its "marchés" that RICHART invites you to discover on a wonderful tasting trip.

Blue sky and the Mediterranean, ocher earth, purple lavender fields, red baskets of strawberries and tomatoes, orange fleshy melons... all colors are intense in this dreamy decor where you can stroll in the shade of cypress trees and old stone walls.

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LES MARCHÉS DE PROVENCE


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LA MAISON DE LA DÉGUSTATION