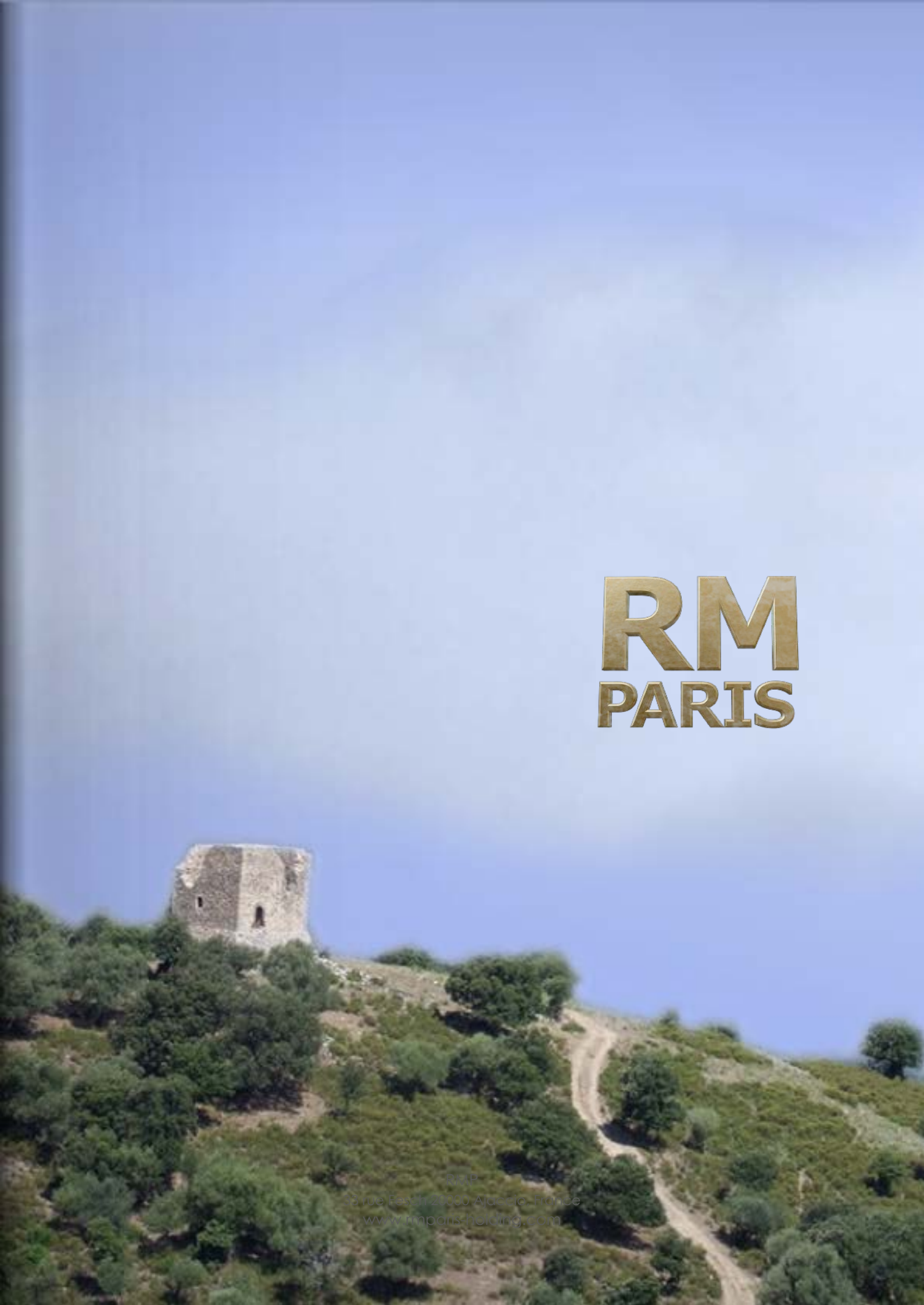


A photograph of a stone tower on a hill under a blue sky with clouds. The tower is a small, square stone structure with a few arched openings, situated on a grassy hill. A dirt path winds up the hill towards the tower. The sky is a clear blue with some light, wispy clouds.

RM PARIS

RM P

33 rue Fesch 20000 Ajaccio France
www.rmparis-holding.com



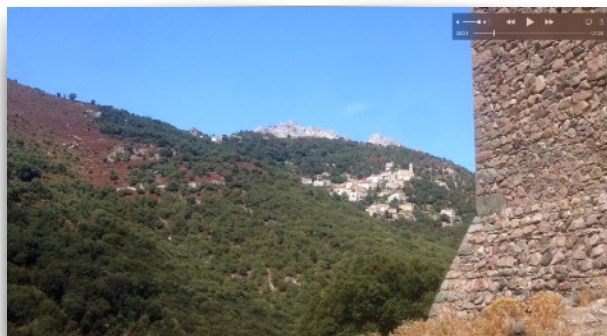
Château NasicA

Café de Flore
1733 Apaccio

L'Art des Saveurs



Jardins de Montaigne



www.rmparis-holding.com
Domain name owned by
Rebirth-Consulting Ltd



RMPARIS is a financial holding created in December 2014. Its market is the fine food.

His vision is that the fine food market is undergoing significant change: globalization has generated a middle class close to a billion people, which gentrifies and becomes hedonistic. This middle class is looking for a better life (Beauty, Health & Food) in his personal life. Demand is mature, prescriptive, seeking eco-citizenship, meaning and content. The digital complete omnichannel communication device (QR Codes) marketing and marketing distribution worldwide.

Its mission is to offer a high quality food, applying to the fine food the tools and methods of luxury, traceability and eco-citizenship B2B2C in an ESS approach. The competitive environment is subject to strong market growth.

RMPARIS is developing its strategy of challenger and outsider by the development of luxury brands in fine food based on eco-citizenship, traceability, content and marketing of the most qualitative offer..



Château NasicA



Jardins de Montaigne

Agricultural subsidiary

detention / renting of
agricultural estates producing
olive oil, iris pallida, hazelnuts,
honeys, fruits & herbs

Marketing Subsidiary

brands portfolio and
other products from
our own portfolio or other

Web distribution subsidiary

distribution of products
and own brands
and third-party products.

L'Art des Saveurs



Southern flavors

L'Art des Saveurs produces and
markets products of high
regional gastronomy.

Subsidiary Wholesaler

Mel Distrib is the wholesaler
distributor of the RMP group

The team that makes up the college of investors, collaborators and partners is based on a senior expertise. Some of the managers and founders of RMPARIS have participated in the development of luxury and retail brands and companies, some of which are the great successes of the last decades (LVMH, L'Oreal, Chanel, Hermes, Oliviers & Co., Lane Crawford, Rothschild, Gucci, VentePrivée.com, etc ...).

2014/2015: creation of RMPARIS. Own funds of the founders. Studies and prospective. The fine food market is changing, driven by the gentrification of B2B2C audiences, mature countries and emerging countries.

2016: market entry by the Olive Oil. Creation of a luxury brand Corsica Chateau-Nasica. This brand is developing today in 2 axes: prescription of starred chefs, France and International, prescription of large luxury groceries (Galeries Gourmet, Bergdorff Goodman, etc.)

2017: takeover of Caffé de flore, snacking downtown: Caffé société hyper Ajaccio center (48 rue Fesch), intimately linked to the great and small history of the Ajaccians and Napoleon 1st. This brand is developed into 5 growth engines: catering, groceries, hotel residences, incentive shows and pastry.

2018 : reinforcement of the development strategy :

- . verticalization of activities between production, processing, marketing and distribution
- . investment opportunities to pool suppliers, trades, customers, territories
- . creation of a pastry shop and development of the activity near the Caffé de Flore restaurant
- . acquisition of a Corsican company wholesaler in food: Mel Distrib

2019 : acquisition of a Mediterranean company L'Art des Saveurs









In the heart of Corsica, a pollution-free virgin island with an exceptional climate, the olive tree was born 10,000 years ago, producing a nectar already sought after by the Romans. Château NasicA is an Extra Virgin Olive Oil from these olive trees and raised with patience ...



Château NasicA present on the famous tables:
 Romuald Boyer - The Lido at Propriano, Mani at Ajaccio, La Gaffe and his talented chef Yann
 Le Scavarec, the fishmongery of Damien Muller at Saint Florent, Cédric Jean Charles at the
 Sofitel Porticcio ...

internationally :
 Jean Georges in Shanghai, NYC, Aspen, The One & Only, The Palm Dubai ...

Vente en ligne :
www.jardins-montaigne.online

Château NasicA

Chateau NasicA, a world of regional cuisine, Corsica Fine Food.

Chateau NasicA, from an ancient Corsican olive grove, offers exceptional olive oil, ingredients and delicatessen products. This oil is today in the best selling points and on some of the most beautiful tables of gastronomy in Corsica, in France and abroad.

Château NasicA is the result of a group of talents, from peasants to mills who, on a daily basis, grow and harvest olives and then transform it into this world-renowned oil.

Olive oil from Corsica - Oliu di Corsica AOP,

Two main types of flavors :

From the maturity of the fruit depends the characteristic sweetness of the olive oil of Corsica- Oliu di Corsica. The harvesting mode determines the taste qualities of the oil. Thus, "rotating" olives, harvested on the tree before they fall naturally, will give a rather "fresh" oil with aromas of grass, artichoke, fresh almond or apple, while with olives dropped naturally will get a "softer" oil with aromas of black olives, hay, dried fruits or maquis flowers.

A pure fruit juice,

The 23 Corsican mills that adhere to the AOP approach are all in continuous chain: the delay between the implementation and the extraction of the oil never exceeds 1:30, which allows a rapid separation of water and water. oil contained in olives, thus limiting oxidation. As for obtaining all virgin olive oils or virgin extra, no adjuvant is allowed: only the mechanical process can extract the "pure fruit juice". The excellent quality of the fruits is essential, and the time between the harvest and the input to the mill must be very short. Respect for these practices has led regional production to optimum quality.









Caffé de Flore is Ajaccio's historic café linked to the small and great history of Napoleon and Ajaccians. Founded in 1755, it is located opposite the Palais Fesch, today the 2nd largest National Public Museum after the Louvre, by the quantitative and qualitative importance of its collections (works of Poussin, Titian, Boticelli, Guido Reni, etc.) . Napoleon child played in the courtyard of the mansion which was Caffé de Flore.

The Caffé de Flore was taken over by the RMP Financial Holding at the beginning of 2017. After a complete refitting. It has been decorated in local Ladurée way, offering products and services of access luxury, restoration and delicatessen.

The decorative elements (blue gray Empire painting, bronze bees on the facade, etc.) are an evocation of the Directory & Empire, etc.

The chef Alexandre Dalle and his drums (clerk, diver, assistants) imagine every day a Market Table,

Cuisine of Corsican gastronomy tradition renewed
Prestigious table related to the famous menus of the Empire.





The Caffè de Flore is organized into 5 distinct and complementary tools:

- **bistronomy restaurant**, giving pride of place to Corsican gastronomy, revisited and renewed, using local ingredients, most often organic, traced, PDO, etc. Average basket € 27, excluding wines. A menu Napoleon is proposed, reproduction of the famous recipes of Dunand and Cârème, etc.
- **delicatessen** showcasing Corsican endemic ingredients, traditional recipes, carefully selected suppliers, etc. Jams, biscuits, are produced in a spirit of reissue of recipes related to the Empire. The jams are cooked with beet sugar, as Napoleon wished, bypassing the English sugar cane embargo. The cafes will use coffee plants in vogue in the eighteenth century, reproduction of vintage blends, etc.
- **reception rooms** thus serving as luxury lounges for any city center
- lush and fragrant **indoor gardens** in the spirit of Joséphine Gardens and / or Pauline Borghese, including Clos du Chef, allowing the cultivation of Corsican citrus and aromatic endemic, etc.
- **hotel residence** composed of several rented apartments in seasonal (see opinion on www.tripadvisor.com)





Caffé de Flore develops a range of 100 luxury delicatessen products, including truffle line, olive oils, sweet and savory biscuits, etc.

Distribution is international omnichannel including premium network, hotels, travel retail and selective.

True to its policy of high quality for its own products and in close collaboration with its industrial subcontractor partners, according to high environmental standards charters, derived from the methods and tools of luxury, RMP has signed for CAFFÉ DE FLORE an exceptional agreement with a the best French roasters.

Selection and mixing of green coffees from different origins to create original recipes, and / or reissues of classics related to the Empire.





les délices du flore

The Caffé de Flore pastry shop, offers an assortment of macaroons stamped with the bee, candies and chocolate bars, chocolate medals with the effigy of the Emperor, bee-shaped honey candies with astonishing tastes (lavender, chestnut, arbutus ...)

The range of jams Collection 1804, in very nice sophisticated pots on which the bee is obviously declined, offers a reissue of the recipes of the Napoleonic era based on beet sugar, such as the Imperial Mara (wild strawberry and pistachio) or Apricot Marengo (apricot and basil) ...

The precision brought to the realization of the recipes on the one hand, and the packagings on the other hand, makes it possible to propose a beautiful line of gifts Caffé de Flore 1755.







The Délices du Flore: it's mostly wonderful macaroons, some of whose ingredients come from organic farming Corsica, virgin of any pollution, without transport, being part of an eco-citizen and eco-responsible approach of circular economy.

These macaroons are unique in their taste, delicacy and refinement.

They can now be personalized to your wishes to celebrate an event of your own private or professional life: the photo of your new born on the macaroons of the baptism, the granny photos for his birthday, but also the opening of your company, the Celebrated by the school, the launch of a consumer product: so many opportunities to showcase and share a refined, rewarding and gourmet gift.

Internet orders are possible. The customization of your macaroons is done through a specific printer produced in France, using 100% organic food inks.









L'Excellence Artisanale
L'Art des Saveurs
Sentez la Différence, Savourez l'Excellence

L'Art des Saveurs is a company producing high quality spreads and condiments with a strong local identity based in Saint-Jeannet (Nice) since 1985.

All the classic sandwiches revisited at the top of the range while keeping the pleasure and the traditions of the terroir of the Côte d'Azur.

Integrated in a global approach of Sustainable Development, the authenticity and the highest possible quality in the respect of the artisanal production processes are the heart of our concerns.

The Art of Flavors, thanks to a very competitive price policy, offers the general public high gastronomy products selected and used by Michelin multi-star chefs.



RMPARIS is marketed by Mel Distrib
commercial agency and wholesaler of food products
national and Corsican quality.

Jardins de Montaigne

Online store :
www.jardins-montaigne.online





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