

Samples

CHOCOLATE 1

CHOCOLATE 2

CHOCOLATE 3

CHOCOLATE 4

CHOCOLATE 5

CHOCOLATE 6

APPEARANCE	AROMA	TEXTURE	FLAVOR/FINISH

Savoring Chocolate

Taste chocolate with all your senses! Chocolate tasting is an exercise in observation and imagination. Do not limit yourself to the descriptive words on this page. Search your own memory and experience—even back to your childhood—to describe the aromas, textures, and flavors in the chocolates. Tasting chocolate is a journey. Consider what you like and dislike. Let yourself go, and enjoy the trip

1 APPEARANCE Describe the color (reddish brown, charcoal, golden) and appearance of the surface (is it glossy, shiny, dull, mottled, waxy, discolored?) Does the broken edge have an even color and fine grain, or is it coarse, crumbly or stratified? You may want to compare all the samples visually before continuing.

2 AROMA Rub the chocolate with your thumb to warm and release its aroma. Hold the chocolate to your nose in cupped hands while you sniff it.

- Is the aroma intense or faint? Rich? Sweet? Earthy? Nutty?
- Do you smell milk, cream, caramel or malt (perhaps in milk chocolates)?
- Do you smell toasted nuts, coffee, dried fruit or hints of tropical fruit, wine, flowers, wood, etc?
- Are there unpleasant aromas like burnt paper, wet burlap, vinegar, sour milk, mustiness, mold or other odors?

3 TEXTURE/MOUTHFEEL Bite the chocolate and note whether the “snap.”

- Does it produce a sharp, cracking sound, a soft thud or something in between? White and milk chocolate bars are less brittle than dark chocolate bars to begin with, but they can have a gentle, but perceptible, snap nonetheless.

Place the chocolate on your tongue. Hold it against the roof of your mouth and pass your tongue over it.

- Does it melt readily or does it resist melting?
- Does it feel smooth and creamy? Greasy and slimy?

- Is it hard or waxy? Is it grainy or gritty, powdery, harsh, or drying?

Finally chew the chocolate,

- Do you notice any textures? Is it cake-like, fudgy, gummy, sticky, chewy, or does it quickly dissolve?

4 FLAVOR AND FINISH Even as you considered texture, your mouth was filling with flavor. Now think about just the flavor.

- Does the flavor come quickly or slowly?
- Does it build and peak or remain constant?
- Does the flavor change character from the beginning to the middle to the end?
- Does the flavor last your mouth, giving the chocolate a “long finish,” or does it fade quickly?
- Is there any bitterness to the finish? Does it leave an after taste?
- Does the sweetness remind you of white or brown sugar, molasses, honey, caramel or another sweet substance? Is it cloying or pleasing?
- Is the chocolate tart, acidic, bitter, or sour?
- Do you taste any hints of vanilla, herbs, spices, vegetal flavors, or tobacco?
- Do you taste any hints of dried fruit, wine, tropical fruit, citrus, cherry, plum...
- Are there raw or roasted nut flavors or any hint of roasted coffee?
- Are the flavors complex or simple? Are they balanced? Are they delicate, muted, or intense?

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