

How to Taste Chocolate



Engage Your Senses: A Guide to Tasting Chocolate Like a Pro



SEE

Judge the colour & surface of the chocolate.



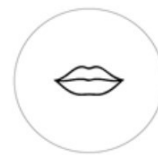
HEAR

Break the chocolate & listen to the snap.



SMELL

Rub the chocolate between two fingers, feel the fineness & smell the fragrances.



TASTE

Let the chocolate melt in your mouth.

Sensory

Dominican Republic 36% White



Flavor Profile

- Milk
- Dulce de Leche
- Raw Cane Sugar
- Vanilla
- Cocoa Butter

Pairings

Coffee Origin:

Yemen

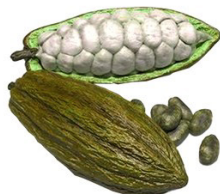
Wine:

Mosato d'Asti, Ice Wine, Reisling, Rose, Sherry, Port

Spirits:

Bourbon Whiskey, Gin, Tequila

Ghana 43% Milk



Flavor Profile

- Cocoa
- Malt
- Caramel
- Honey

Pairings

Coffee Origin:

Brazil

Wine:

Reisling, Gewürztraminer, Lambrusco, Pinot, Ruby Port, Late Harvest Syrah

Spirits:

Rum, Vodka, Orange Liqueur, Rye Whiskey

Venezuela 65% Dark



Flavor Profile

- Coffee
- Plum
- Cocoa
- Orange Blossom
- Cinnamon
- Raisin

Pairings

Coffee Origin:

Guatemala

Wine:

Merlot, Pinot Noir, Zinfandel, Cabernet Sauvignon, Banyuls

Spirits:

Mezcal, Bourbon Whiskey, Rye, Scotch, Cognac

Madagascar / Ghana 70%



Flavor Profile

- Cocoa
- Pink Grapefruit
- Coffee
- Raspberry
- Black tea

Pairings

Coffee Origin:

China

Wine:

Zinfandel, Cabernet Sauvignon, Vintage Port, Tawny Port, Sherry

Spirits:

Gin, Mezcal, Tequila, Bourbon Whiskey