

TASTING GRID

As you taste each chocolate, write your answers to the questions on the previous page on a copy of the below grid. Feel free to use the examples of tasting terms given below, and keep a record of the grid for future purchases.

	•1•	•2•	•3•	•4•	•5•	•6•
CHOCOLATE NAME						
APPEARANCE <i>Glossy, dry, clean breakage?</i>						
AROMA <i>Positive: fruit, coffee, floral, nuts, caramel, spicy. Negative: burnt rubber, plastic, smoky, rotten fruit, stale.</i>						
FLAVOR <i>Positive: subtle acidity and sweetness, balanced. Negative: acrid, intensely bitter, extremely acidic, overly sweet, not sweet enough. Other descriptors: nuts, caramel, toffee, fruit, vanilla, tobacco, smoke, salt, raisins, red wine, cinnamon, black pepper, flowers, mild, strong.</i>						
TEXTURE <i>Positive: firm, effortless melt. Negative: sticky, waxy, sandy, or grainy. Other descriptors: smooth, creamy, velvety, hard, chalky, dry, light, heavy, thick.</i>						
FINISH <i>Long or short? Aftertaste: bitter, sweet, strong, mild.</i>						
DO YOU LIKE IT?						