



RICHFIELDS™



	SIGHT	SOUND	SMELL	TOUCH	TASTE
Chocolate 1					
Chocolate 2					
Chocolate 3					
Chocolate 4					
Chocolate 5					
Chocolate 6					

Taste chocolate with all your senses. Chocolate tasting is an exercise in observation and imagination. Do not limit yourself to the words on this page. Search your own memory and experience—even back to your childhood—to describe the aromas, textures and flavours in chocolate. Let yourself go and enjoy the exquisite experience.
The art of chocolate is our passion. Let it become yours...

www.richfieldschocolate.co.nz

~TASTING NOTES~

SIGHT

We eat with our eyes. Describe the colour (cream, reddish brown, golden, charcoal) and surface appearance (shiny, dull, mottled, waxy) Higher cocoa does not necessarily mean darker chocolate nor better quality.

SOUND

Break it in half and describe the snap. Does it produce a sharp, cracking sound, a soft thud or in between? White and milk chocolate has milk and more butter fat than dark chocolate, but can still have a perceptible snap. Does the broken edge have an even colour and fine grain, or is it coarse, crumbly or stratified? This will demonstrate how well the chocolate has been tempered and stored.

SMELL

Hold the broken chocolate to your nose in cupped hands and breathe in slowly. Describe the aromas in terms of richness, sweetness, intensity and earthiness. Do you smell milk, cream, caramel or malt? Do you smell toasted nuts, coffee, dried fruit, wine, floral, wood? Or unpleasant aromas like burnt paper, wet cloth, vinegar, or musty? The signature aroma reflects the blend or selection of beans used as well as the manufacturer's roasting and conching methods.

TOUCH

Place the chocolate on your tongue and, without using your teeth, savour the melt. Does it melt readily or resist? Does it feel creamy, greasy, slimy, hard or waxy? Finally grind a little of the melted chocolate between your front teeth then swirl it around in your mouth to feel the texture. Is it grainy, gritty, powdery or smooth? Does it stick to the roof of your mouth or a clean mouthfeel? This will show you how well the chocolate has been refined and indicate the different ingredients and methods used.

TASTE

The ultimate sensory experience! There are many aspects of flavour to consider. Does the flavour come quickly or slowly? Does it build and peak or remain constant? Does the flavour change from beginning to middle to end? Does the flavour last in your mouth (a long finish) or fade quickly? Is there any bitterness or aftertaste? Does the sweetness remind you of white or brown sugar, molasses, honey or caramel? Is it overly sweet and cloying or acidic, bitter, or sour? Do you taste any hints of vanilla, herbs, spices, vegetal flavours, or tobacco? Do you taste any hints of dried fruit, wine, nectarine, citrus, cherry, plum. Are there raw or roasted nut flavours or any hint of roasted coffee? Are the flavours complex or simple? Are they balanced? Are they delicate, muted, or intense?

*There are no right or wrong answers...
no two palates have the same taste.*