

## Dale's Gourmet Chocolate Evaluation Table

	<b>Brand, Country</b>	<b>Type</b>	<b>Cocoa</b>	<b>Aroma</b>	<b>Taste</b>	<b>Texture</b>	<b>Rating</b>
<b>1</b>	<b>Valrhona</b> <i>France</i>	<b>Ampamakia 2003</b> 75g bar	<b>64%</b>	Smooth, moderate chocolate scent. Distinct raisin, spice tones, with faint earthy tea tones.	Rich, full chocolate flavor, with instant intense well-balanced pineapple, guava and lemon fruitiness with distinct licorice undertones. Wonderfully complex light tanginess and creamy rounded flavors. Smooth, light wine tones in long-lasting aftertaste. (More intense tanginess than 2002)	Silky smooth.	<b>10 +</b>
<b>2</b>	<b>Valrhona</b> <i>France</i>	<b>Ampamakia 2005</b> 75g bar	<b>64%</b>	Smooth, moderate chocolate scent. Distinct spice, mint tones with mile earthy, nutty tones.	Smooth, rich, complex chocolate flavor with instant tangy citrus, Key lime, pineapple flavors. Delightful mild spice, pepper tones develop at peak. Smooth, lightly tangy, minty tones in full, long-lasting aftertaste. (Less fruity than 2003)	Silky smooth.	<b>10 +</b>
<b>3</b>	<b>Valrhona</b> <i>France</i>	<b>Gran Couva 2005</b> 75g bar	<b>64%</b>	Smooth, moderate chocolate scent. Light honey, vanilla tones with mild coffee undertones.	Smooth, full chocolate flavor, develops gradually with light milky, honey sweetness. Luscious, delicate citrus, orange fruitiness develops at peak. Smooth creamy moistness in long-lasting aftertaste.	Silky smooth.	<b>10 +</b>
<b>4</b>	<b>Valrhona</b> <i>France</i>	<b>Palmira 2005</b> 75g bar	<b>64%</b>	Smooth, moderate chocolate scent. Distinct nutty, woody tones with earthy tea undertones.	Smooth, rich, full chocolate flavor with distinct, well-blended coffee flavors. Complex nutty, honey tones develop into light fruity tanginess at peak with hints of cinnamon and nutmeg. Tea and spice flavors develop in smooth, moist, long-lasting aftertaste.	Silky smooth.	<b>10 +</b>
<b>5</b>	<b>Valrhona</b> <i>France</i>	<b>Chuao 2003</b> 75g bar	<b>65%</b>	Smooth, moderate chocolate scent. Faint wine, fruit tones.	Smooth, rich chocolate flavor, develops gradually with complex, lush rounded berry and honey flavors at peak and mild wine undertones. Light tanginess blends into mixed spice cinnamon, clove, lightly earthy flavors in the long-lasting, smooth aftertaste. (Sweeter, fruitier, more lush flavors, with lighter, sweeter aftertaste than 2002.)	Silky smooth.	<b>10 +</b>
<b>6</b>	<b>Valrhona</b> <i>France</i>	<b>Chuao 2002</b> 75g bar	<b>65%</b>	Smooth, moderate chocolate scent. Faint wine, fruit tones.	Smooth, rich, full chocolate flavor, develops gradually with light, well blended complex tangy red wine and spice flavors at peak. Distinct, delightful raisin and raspberry undertones emerge after peak. Light earthiness and tea tones in the long-lasting, smooth aftertaste.	Silky smooth.	<b>10 +</b>
<b>7</b>	<b>Valrhona</b> <i>France</i>	<b>Ampamakia 2002</b> 75g bar	<b>64%</b>	Smooth, moderate chocolate scent. Distinct raisin, spice tones, with faint earthy tea tones.	Smooth, full chocolate flavor, with instant pineapple, strawberry and lemon fruitiness and light cool creaminess. Wonderfully complex, tangy nutmeg and clove flavors at peak. Smooth, light wine tones in long-lasting, creamy aftertaste.	Silky smooth.	<b>10 +</b>

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8	<b>Valrhona</b> <i>France</i>	<b>Manjari</b> squares 10g	<b>64%</b>	Strong chocolate scent. Distinct raisin, fruit tones.	Smooth, delicate chocolate flavor. Light caramel, vanilla undertones with full, complex, slightly fruity raisin, raspberry flavor at peak and rounded wine and spice undertones. Light cedar tones in mildly creamy aftertaste.	Silky smooth.	10 +
9	<b>Valrhona</b> <i>France</i>	<b>Araguani</b> squares 10g	<b>72%</b>	Strong chocolate scent. Woody, earthy tones, mild coffee undertones and light minty spice tones.	Strong, deep chocolate flavor with unique light, distinct spicy licorice tones at peak. Mild tartness with light toasted honey, nut flavors and faint red wine tones after peak, with long-lasting, smooth, full aftertaste.	Silky smooth.	10 +
10	<b>Valrhona</b> <i>France</i>	<b>Gran Couva 2001, 2003</b> 75g bar	<b>64%</b>	Smooth, moderate chocolate scent. Slightly spicy, cinnamon, nutty tones.	Smooth, full chocolate flavor, develops gradually with light tangy sweetness (less sweet than 1999 vintage). Distinct, delightful cinnamon, nutmeg spiciness smoothly blended with chocolate flavor. Faint earthy, tea tones with a hint of pineapple fruitiness. Long-lasting rounded, lightly creamy flavor with no astringency in the aftertaste.	Silky smooth.	10 +
11	<b>Valrhona</b> <i>France</i>	<b>Gran Couva 1999</b> 75g bar	<b>64%</b>	Smooth, moderate chocolate scent. Distinct orange, raisin fruit tones.	Smooth, full chocolate flavor, develops gradually with delicate, slightly flowery sweetness. Instant distinct, delightful tangerine/orange fruitiness. Long-lasting, rounded, lightly creamy flavor with no astringency in the aftertaste.	Silky smooth.	10 +
12	<b>Michel Cluizel</b> <i>France</i>	<b>Hacienda Maraluma</b> 100g bar	<b>64%</b>	Strong chocolate scent. Mixed earthy tea and spice tones with coffee and woody undertones.	Strong, deep chocolate flavor with mild honey, tea and spice tones developing into strong berry fruitiness with nice, light minty tartness at peak. Nice rounded red wine tones in smooth, long-lasting aftertaste.	Smooth. Faintly creamy after melt.	10 +
13	<b>Michel Cluizel</b> <i>France</i>	<b>Hacienda Mangaro</b> 100g bar	<b>65%</b>	Strong chocolate scent. Distinct coffee and spice tones, with slightly fruity, earthy undertones.	Strong, deep chocolate flavor with delightful raisin, honey, cinnamon, clove, minty tones and distinct tangy berry tartness at peak. Mild cedar, wine undertones develop after peak, with long-lasting smooth aftertaste.	Smooth. Faintly creamy after melt.	10 +
14	<b>Michel Cluizel</b> <i>France</i>	<b>Hacienda Tamarino</b> 100g bar	<b>70%</b>	Strong chocolate scent. Distinct coffee tones with smooth, full earthy tobacco undertones.	Strong, full chocolate flavor with complex spice, tea tones and slightly oaky undertones at peak. Mildly tangy red wine tones develop after peak, with long-lasting smooth aftertaste.	Smooth. Faintly creamy after melt.	10 +

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15	<b>Michel Cluizel</b> <i>France</i>	<b>Hacienda Conception</b> 100g bar	<b>66%</b>	Strong chocolate scent. Distinct light wine, raisin tones. Mild woody, nutty undertones.	Strong, deep chocolate flavor with raisin/currant fruitiness that develops quickly with light buttery, vanilla tones at peak, with hint of wine and tea tones. Light sweetness develops in a smooth, fruity aftertaste.	Smooth. Faintly creamy after melt.	10 +
16	<b>Valrhona</b> <i>France</i>	<b>Caraïbe</b> 80g bar, squares 10g	<b>66%</b>	Smooth chocolate scent. Very mild woody, nutty tones.	Smooth, intense full chocolate flavor, develops delicately and gradually. Nice light tartness at peak flavor. Mild woody, caramel, nutty undertones. Delicate wine tones in mildly astringent aftertaste. Very long-lasting flavor.	Silky smooth.	10 +
17	<b>Valrhona</b> <i>France</i>	<b>Guanaja</b> 80g bar, squares 10g	<b>70%</b>	Strong chocolate scent. Mild flower, fruit tones.	Smooth, intense, long-lasting chocolate flavor, develops delicately & slowly. Very slight orange/pear, fruity cedar flavors, with light tartness at peak. Slightly astringent, mild fruity pear-flavored aftertaste.	Silky smooth.	10 +
18	<b>Amedei</b> <i>Italy</i>	<b>La Tavoletta: Cioccolato Fondente Extra 70%</b> 100g bar	<b>70%</b>	Strong, full chocolate scent. Light earthy tobacco tones.	Deep, full chocolate flavor. Delightful, rich, complex spicy red wine tones with pleasant tartness at peak and mild earthy tea undertones. Smooth, long-lasting flavor with slightly dry, lightly astringent aftertaste with light earthiness and faint raspberry undertones.	Very smooth. Slightly grainy after melt.	10 +
19	<b>Michel Cluizel</b> <i>France</i>	<b>Ilha Toma</b> 100g bar	<b>65%</b>	Smooth, moderate chocolate scent. Light fruity berry tones, mild earthy tea tones.	Moderate, smooth chocolate flavor with cherry, berry fruity tones and milky creamy vanilla flavors at peak. Hint of wine tones in smooth, fruity aftertaste with faint earthiness.	Smooth. Faintly creamy after melt.	10 +
20	<b>Michel Cluizel</b> <i>France</i>	<b>Hacienda Los Anconès</b> 100g bar	<b>67%</b>	Moderate chocolate scent. Distinct earthy wine, currant tones.	Mild, smooth, well-rounded chocolate flavor with strong milky flavors and subtle minty, vanilla tones. Light berry fruitiness, then delicate earthiness in full, smooth, creamy aftertaste.	Smooth. Faintly creamy after melt.	10 +
21	<b>Valrhona</b> <i>France</i>	<b>Gran Couva 2002</b> 75g bar	<b>64%</b>	Moderate chocolate scent. Light earthy, tea tones.	Moderate, smooth, straightforward chocolate flavor. Faint butterscotch flavor and delicate cool minty tones develop slowly. No well-defined peak. Faint vanilla tones in long-lasting, lightly creamy aftertaste. (2003 has a slightly fuller, tangier flavor than 2002, with more earthiness in the aftertaste.)	Silky smooth.	10 +

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22	<b>Domori</b> <i>Italy</i>	<b>Carupano</b>	<b>70%</b>	Strong chocolate scent. Distinct earthy tea, tobacco tones with honey, almond, vanilla undertones.	Moderate intensity chocolate flavor, with tangy, earthy, nutty, honey and baked cookie tones, and distinct spice and pepper undertones. Slight nutty undertones develop in smooth, long-lasting aftertaste with no astringency.	Smooth	10 +
23	<b>Amedei</b> <i>Italy</i>	<b>La Tavoletta: Cioccolato Fondente Extra 66%</b> 100g bar	<b>66%</b>	Smooth, mild chocolate scent. Slightly spicy, earthy, nutty tones.	Moderate intensity, full, chocolate flavor. Slightly spicy, earthy nutmeg, clove, tea & nut tones. Faint minty tartness at peak, with a hint of butterscotch. Long-lasting, clean, smooth full and lightly astringent aftertaste.	Very smooth. Slightly grainy after melt.	10 +
24	<b>Amedei</b> <i>Italy</i>	<b>La Tavoletta: Cioccolato Fondente Extra 63%</b> 100g bar	<b>63%</b>	Smooth, mild chocolate scent. Slightly spicy, nutty tones.	Moderate intensity, full, rounded chocolate flavor. Slightly spicy cinnamon, almond tones with faint fruity wine flavors at peak and a hint of tartness. Very smooth, long-lasting flavor with slightly nutty aftertaste and very light astringency.	Very smooth.	10 +
25	<b>Amedei</b> <i>Italy</i>	<b>Le Selezione: Porcelana</b> 50g bar	<b>70%</b>	Moderate chocolate scent. Light earthy tea, tobacco tones.	Moderate intensity, smooth, direct chocolate flavor. Light spiciness and mild honey sweetness with delicate earthy tones in long-lasting, lightly astringent nutty aftertaste.	Smooth. Slightly grainy after melt.	10 +
26	<b>Amedei</b> <i>Italy</i>	<b>Le Selezione: Chuao</b> 50g bar	<b>70%</b>	Moderate chocolate scent. Light spicy, earthy, fruity tones.	Strong, deep chocolate flavor with immediate earthy raisin/currant raspberry fruitiness. Distinct cedar and brandy tones becoming lightly tart with mild nutmeg spiciness at peak. Smooth, clean, lightly dry and astringent aftertaste.	Smooth. Slightly grainy after melt.	10 +
27	<b>Domori</b> <i>Italy</i>	<b>Madagascar</b>	<b>70%</b>	Strong chocolate scent. Strong earthy tones with distinct nutty, honey, peppery tones and tobacco undertones.	Moderate intensity chocolate flavor, with instant, intense tangy strawberry, guava, berry, pineapple fruitiness and strong pepper spiciness at peak. Slight nutty undertones develop in smooth, long-lasting aftertaste with no astringency.	Smooth.	10 +
28	<b>Valrhona</b> <i>France</i>	<b>Le Noir Amer</b> 100g bar	<b>71%</b>	Strong chocolate scent. Faint nutty, tobacco tones.	Strong, deep chocolate flavor. Earthy tartness develops quickly, with light fruity wine tones at peak. Nice sharp peak, with pleasant tartness, and faint spice and tea flavors. Moderately astringent, mildly citrus aftertaste.	Silky smooth.	10 +

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29	<b>Valrhona</b> <i>France</i>	<b>Chua0 2001</b> 75g bar	<b>65%</b>	Smooth, mild chocolate scent. Slight honey, almond tones.	Smooth, moderately full, chocolate flavor (milder than Gran Couva 2001). Lightly tangy fruity sweetness and mild minty creaminess. Subtle spicy, nutty tones. Smooth, long-lasting aftertaste.	Silky smooth.	10 +
30	<b>Scharffen Berger</b> <i>San Francisco</i>	<b>Bittersweet</b> 275g bar 80g bar	<b>70%</b>	Moderate chocolate scent. Slightly nutty, coffee tones, strong earthy tea tones.	Strong, deep chocolate flavor. Nice sharp, slightly dry earthy tartness with coffee undertones, quick to develop. Distinct wine, light raisin tones at peak. Moderately astringent aftertaste, with wine, cedar tones.	Very smooth.	10
31	<b>Michel Cluizel</b> <i>France</i>	<b>Noir de Cacao</b> 100g bar	<b>60%</b>	Smooth, moderate chocolate scent. Mild mixed earthy, spice, tea tones.	Mild, rounded chocolate flavor. Sweet buttery, milky, honey tones with cool creamy, sooth aftertaste.	Very smooth.	10
32	<b>Scharffen Berger</b> <i>San Francisco</i>	<b>Cuyagua, Venezuela</b> 85g bar	<b>75%</b>	Moderate chocolate scent. Strong earthy tea and tobacco tones. Mild wine and spice undertones.	Strong, rich chocolate flavor, develops quickly with slightly dry, earthy tartness with wine undertones. Complex tangy tea and berry and spice flavors develop at peak. Moderately astringent aftertaste with win and fruit undertones.	Very smooth.	10
33	<b>Callebaut</b> <i>Belgium</i>	<b>Origine São Tomé</b> 100g bar	<b>70%</b>	Strong chocolate scent. Light coffee, pepper, spice tones.	Moderate chocolate intensity. Smooth, full, lightly minty-cool flavor with distinct coffee, earthy nutty spice tones at peak. Slight peppery, peanuty flavors in smooth, long-lasting aftertaste.	Very smooth, slightly sticky after melt.	10
34	<b>Callebaut</b> <i>Belgium</i>	<b>Original Extra Bitter 3x4</b> 47g bar	<b>62%</b>	Moderate chocolate scent. Mild nutty, peppermint spice tones.	Moderate chocolate intensity. Very smooth, rounded, lightly creamy honey, caramel sweetness with slight nutty, fruity banana tones. Smooth, light aftertaste.	Very smooth.	10
35	<b>Chocolat Bonnat</b> <i>France</i>	<b>Ceylan</b> 100g bar	<b>75%</b>	Moderate chocolate scent. Nice earthy, woody faint tobacco tones.	Smooth deep chocolate flavor, develops gradually. Light chardonnay-type wine tones, faint flowery sweetness at peak. Smooth, long-lasting aftertaste with slightly dry oaky, vanilla undertones.	Smooth, lightly sticky after melt.	10
36	<b>Chocolat Bonnat</b> <i>France</i>	<b>Trinité</b> 100g bar	<b>75%</b>	Moderate chocolate scent. Light fruity, flowery tones.	Smooth, even moderately intense chocolate flavor, very slow to develop. Lightly sweet mixed fruit flavors, with faint spice and flowery tones. Very mild strawberry tartness, with smooth, moist aftertaste.	Very smooth.	10

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37	<b>Chocolat Bonnat</b> <i>France</i>	<b>Puerto Cabello</b> 100g bar	<b>75%</b>	Moderate chocolate scent. Light tobacco, woody tones.	Deep, strong chocolate flavor, develops slowly with smooth, slightly dry earthy woody tones and light pleasant tartness. Hint of coffee, cedar in long, dry mildly astringent aftertaste.	Smooth, lightly sticky after melt.	10
38	<b>Domori</b> <i>Italy</i>	<b>Esmeraldas</b> 8g square	<b>70%</b>	Mild chocolate scent. Distinct fruity, banana, honey tones.	Moderate chocolate intensity, becomes stronger after melt. Strong fruity banana, honey flavors, with mild kiwi fruit, strawberry tones. Mild earthy coffee undertones in long-lasting slightly dry aftertaste.	Smooth, slightly sticky after melt.	10
39	<b>Chocolat Bonnat</b> <i>France</i>	<b>Équateur</b> 100g bar	<b>75%</b>	Moderate chocolate scent. Distinct raisin tones, light coffee scent.	Strong, instant chocolate flavor, fast to develop. Distinct raisin, cedar fruitiness with slight tart fruity citrus tones. Mildly earthy smooth aftertaste.	Smooth, lightly sticky after melt.	10
40	<b>Chocolat Bonnat</b> <i>France</i>	<b>Chuao</b> 100g bar	<b>75%</b>	Moderate chocolate scent. Light earthy, nutty coffee tones.	Smooth, moderate chocolate intensity. Light, nutty, buttery woody tones at peak. Slight coffee, tobacco undertones in aftertaste. Minimal astringency.	Smooth, slightly sticky after melt.	10
41	<b>Café Tasse</b> <i>France</i>	<b>Noir Bitter</b> 9g squares	<b>70%</b>	Smooth, strong chocolate scent. Mild, pleasant woody, nutty tones.	Very smooth, pure, simple chocolate flavor, develops slowly, with a hint of caramel creaminess. Very nice mild woody, nutty tartness at peak. Smooth, light aftertaste.	Very smooth.	10
42	<b>Valrhona</b> <i>France</i>	<b>Le Noir</b> 100g bar	<b>56%</b>	Strong chocolate scent. Slight caramel scent, faint nutty tones.	Moderate intensity, smooth chocolate flavor. Light milk tones, faint nutty undertone. Very mild pear, cherry tartness at peak. Smooth, rounded sweetness, slight caramel, vanilla flavors in lightly astringent aftertaste.	Very smooth.	10 -
43	<b>Michel Cluizel</b> <i>France</i>	<b>Noir de Cacao</b> 100g bar	<b>72%</b>	Moderate chocolate scent. Distinct earth, tobacco, tea tones.	Moderate intensity, strong earthy, tea tones develop slowly, with slightly flat roasted coffee tones at peak. Astringent, flat, slightly bitter and dry aftertaste.	Smooth.	10 -
44	<b>Michel Cluizel</b> <i>France</i>	<b>Chocolat Amer</b> 100g bar	<b>60%</b>	Weak chocolate scent. Faint nutty, oaky tones.	Moderate to strong chocolate intensity, with light creaminess and sweetness, and mild milky, butterscotch, peanutty flavors. Slight dry nutty, woody vanilla tones at peak. Smooth, creamy aftertaste.	Hard snap, then smooth, slightly sticky.	10 -
45	<b>Michel Cluizel</b> <i>France</i>	<b>Chocolat Amer Brut</b> 100g bar	<b>72%</b>	Mild chocolate scent. Faint nutty, oaky tones.	Moderate chocolate intensity, with light dry cedar, nutty, butterscotch tones at peak. Distinct peanutty tones and slightly earthy oaky tones in aftertaste.	Hard snap, then smooth. Slightly dry, sticky aftertaste.	10 -

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46	<b>Domori</b> <i>Italy</i>	<b>Carnero Superior</b> 8g square	<b>70%</b>	Moderate chocolate scent. Strong coffee, earthy spicy tones.	Moderate chocolate intensity. Rounded, smooth coffee tones with light earthy spicy tea and cinnamon tones. Distinct peanutty flavors in smooth, long-lasting aftertaste.	Smooth, slightly sticky after melt.	10 -
47	<b>Domori</b> <i>Italy</i>	<b>Ocumare</b> 8g square	<b>70%</b>	Moderate chocolate scent. Strong coffee, tobacco tones. Slight fruity apricot, jam tones.	Moderate chocolate intensity, with strong, full, smooth coffee, honey, apricot, vanilla flavors. Slightly dry oaky tones develop after peak flavor. Long-lasting, slightly dry aftertaste.	Smooth, slightly sticky after melt.	9 +
48	<b>Cote d'Or</b> <i>Belgium</i>	<b>Noir de Noir</b> Mignonettes, 100g bars	<b>56%</b>	Smooth, sweet chocolate scent. Very mild, woody, nutty tones.	Good, simple strong chocolate flavor, slightly sweet. Pleasant cream, caramel undertones that don't dominate the flavor. Smooth, long-lasting aftertaste with a hint of astringency.	Very smooth, creamy.	9 +
49	<b>El Rey</b> <i>Venezuela</i>	<b>Mijao</b> 80g bar	<b>61%</b>	Strong chocolate scent. Slight woody, tobacco tones.	Moderate chocolate intensity. Smooth, simple, rounded sweetness with faint toaster, nutty milky tones. Slight light cool creaminess and long lasting flavor. Smooth, lightly sweet aftertaste.	Very smooth.	9 +
50	<b>Chocolat Bonnat</b> <i>France</i>	<b>Madagascar</b> 100g bar	<b>75%</b>	Moderate chocolate scent. Distinct sweet wine, cedar tones.	Strong, earthy chocolate flavor. Slightly nutty, toasted undertones. Light, fruity wine tones at peak. Slight musty earthiness in aftertaste.	Smooth.	9 +
51	<b>Chocolat Bonnat</b> <i>France</i>	<b>Côte d'Ivoire</b> 100g bar	<b>75%</b>	Light chocolate scent. Distinct earthy, woody, slightly musty tones.	Moderate chocolate intensity. Strong dry, nutty flavors with tea undertones. Earthy, dry aftertaste with light tobacco tones.	Smooth.	9 +
52	<b>Cote d'Or</b> <i>Belgium</i>	<b>Noir de Noir Intense</b> 100g bar	<b>70%</b>	Strong, smooth sweet chocolate scent. Mild woody, faint tobacco tones.	Smooth, strong pure chocolate flavor, with light cool sweet creaminess. Flavor becomes slowly richer, with mild tartness at peak. Smooth aftertaste with light astringency.	Soft snap. Silky smooth	9 +
53	<b>Fran's Chocolates</b> <i>USA</i>	<b>Bittersweet Dark</b> 56g bar	<b>58.5%</b>	Strong chocolate scent. Mild coffee tones. Faint tobacco, woody tones.	Moderately intense, direct chocolate flavor. Mild milky sweetness, but doesn't mask slight spicy tartness and wine tones at peak. Lightly astringent aftertaste.	Very smooth.	9 +
54	<b>Valrhona</b> <i>France</i>	<b>Gastronomie</b> 250g bar	<b>61%</b>	Moderate chocolate scent. Slightly nutty, oaky tones.	Strong, sustained, complex chocolate flavor. Initial light creamy, milky, vanilla flavor, with tart floral undertones. Light raisin, cedar, wine tones at peak. Slightly astringent grapefruit/pineapple aftertaste.	Creamy, smooth.	9 +

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55	<b>El Rey</b> <i>Venezuela</i>	<b>Apamate</b> 80g bar	<b>73.5%</b>	Mild chocolate scent. Strong earthy, nutty, woody tones.	Strong, mildly complex chocolate flavor. Full, rich, earthy nutty tones with slightly dry tartness. Lightly astringent, slightly flat woody aftertaste.	Slightly grainy.	9 +
56	<b>Scharffen Berger</b> <i>San Francisco</i>	<b>Semisweet</b> 275g bar	<b>62%</b>	Mild chocolate scent. Slightly nutty, coffee tones.	Moderate chocolate intensity. Clear wine tones at peak flavor, slight lemony tartness, with mild coffee notes. Mildly astringent, wine, cedar tones in aftertaste.	Smooth, slightly dry, thin.	9 +
57	<b>Domori</b> <i>Italy</i>	<b>Porcelana</b> 8g square	<b>70%</b>	Mild chocolate scent. Mild earthy, woody, tobacco tones.	Mild chocolate flavor. Strong earthy, nutty hazelnut flavors, with light chardonnay-type wine tones. Full rounded slightly peanutty aftertaste.	Smooth, slightly sticky.	9 +
58	<b>Café Tasse</b> <i>France</i>	<b>Extra Noir</b> 100g bar	<b>77%</b>	Moderate chocolate scent, with distinct tobacco, coffee tones.	Strong, simple, deep chocolate flavor, with slight tobacco, earthy dry tones at peak. Slight woody, peanutty, lightly astringent aftertaste.	Smooth, slightly sticky.	9 +
59	<b>Godiva</b> <i>Belgium</i>	<b>Extra Dark</b> squares	<b>70%</b>	Strong chocolate scent. Moderate woody, tobacco tones.	Strong, smooth chocolate flavor, builds gradually, with very little tartness and no sharp peak. Somewhat shallow flavor. Faint vanilla, nutty tones. Earthy, dry, mildly astringent aftertaste.	Smooth, slightly dry.	9 +
60	<b>Rumpelmayer Angelina</b> <i>Paris</i>	<b>Angel D'or</b> squares	<b>72%</b>	Smooth, moderate, purely chocolate scent.	Strong, tart chocolate flavor with distinct wine, cedar overtones. Tartness builds quickly, but doesn't get too strong. Earthy tea flavors at peak. Faint oaky tones in slightly dry, astringent aftertaste.	Smooth, slightly dry.	9 +
61	<b>El Rey</b> <i>Venezuela</i>	<b>Gran Saman</b> 80g bar	<b>70%</b>	Strong chocolate scent. Distinct woody, earthy tones.	Strong but simple chocolate flavor. Instant earthy, woody tones with slightly dry tartness. Nice light anise, spice flavors. Light astringency in somewhat flat, woody aftertaste.	Slightly grainy and a bit thin after melt.	9
62	<b>Galler</b> <i>Belgium</i>	<b>Chocolat Noir Extrême</b> 100g bar	<b>70%</b>	Moderate chocolate scent, strong earthy tobacco tones.	Moderate chocolate flavor. Slight toasted almond, vanilla flavors. Light creamy, milky sweetness with mild butterscotch flavors. Sweet, short-lived aftertaste.	Smooth melt, then slightly grainy, watery finish.	9
63	<b>Michel Cluizel</b> <i>France</i>	<b>Chocolat Grand Amer</b> 100g bar	<b>85%</b>	Strong chocolate scent. Faint nutty, woody tones.	Strong, direct chocolate flavor, with no sweetness. Very dry/bitter, with cedar, wine tones, and strong earthy, oaky astringent aftertaste.	Hard snap, then smooth. Slightly dry, sticky aftertaste.	9

## Dale's Gourmet Chocolate Evaluation Table

	<i>Brand, Country</i>	<i>Type</i>	<i>Cocoa</i>	<i>Aroma</i>	<i>Taste</i>	<i>Texture</i>	<i>Rating</i>
64	<b>Richard Donnelly</b> <i>Santa Cruz</i>	<b>Bittersweet</b> 50g bar	<b>67-70%?</b>	Moderate chocolate scent, slight citrus scent, faint tobacco tones.	Moderate, slightly shallow chocolate flavor. Slight pear flavor, with citrus, oak tones. Mildly astringent fruity aftertaste.	Smooth, light texture. Turns slightly watery.	9
65	<b>Swartenbroeckx</b> <i>Belgium</i>	<b>Plain</b> 80g bar	<b>59%</b>	Moderate chocolate scent. Light woody tones, faint caramel scent.	Smooth, strong but short-lived chocolate flavor. Slight nutty, woody, creamy tones. Smooth, rounded sweetness, with distinct coffee tones at peak. Mild lingering peanut-buttery aftertaste.	Silky smooth. Mild cool creaminess.	9
66	<b>Domori</b> <i>Italy</i>	<b>Rio Caribe Superior</b> 8g square	<b>70%</b>	Moderate chocolate scent. Strong woody, tobacco, nutty tones	Moderate chocolate intensity. Strong, full, earthy, woody tobacco, coffee flavors, with slight spicy pepper/clove tones. Smooth, long-lasting, slightly peanutty aftertaste.	Smooth, slightly sticky.	9 -
67	<b>Domori</b> <i>Italy</i>	<b>Sur del Lago Clasificado</b> 8g square	<b>70%</b>	Mild chocolate scent. Light toasted nutty tones.	Very mild chocolate flavor. Lightly sweet cool mintiness with mild nutty almond tones with slight nutmeg, vanilla spiciness. Somewhat shallow flavor and short-lived aftertaste.	Smooth.	9 -
68	<b>Valrhona</b> <i>France</i>	<b>Equatoriale</b> 400g bar	<b>56%</b>	Moderate chocolate scent. Distinct, smooth nutty tobacco tones.	Moderate, delicate chocolate flavor, slow to develop. Smooth rounded light milky sweetness. Light fruity, pear, cherry, wine tones at peak. Faintly astringent, smooth raisin tones in aftertaste. (Sweetest of the Valrhona line.)	Silky smooth.	9 -
69	<b>El Rey</b> <i>Venezuela</i>	<b>Bucare</b> 80g bar	<b>58.5%</b>	Strong chocolate scent. Slight toasted nutty caramel tones.	Moderate, simple chocolate flavor. Smooth, rounded sweetness with light creamy caramel nutty milkiness. Mildly sweet aftertaste.	Smooth, then slightly grainy after melt.	9 -
70	<b>Green &amp; Black's</b> <i>Italy</i>	<b>Organic Dark Chocolate</b> 100g bar	<b>70%</b>	Faint chocolate scent. Strong earthy, woody, toasted scent. Light tobacco tones.	Moderate chocolate intensity. Strong toasted nutty, earthy flavors at peak, with mild tobacco tones and slight caramel sweetness. Short-lived, slightly coffee-flavored aftertaste.	Smooth, then slightly grainy finish.	9 -
71	<b>Guittard</b> <i>USA</i>	<b>"Harmony" Dark Chocolate</b> 20g bar	<b>64%</b>	Moderate chocolate scent, with light woody, nutty tones and tobacco undertones.	Moderate chocolate intensity. Simple, slightly dry, earthy flavor with light tobacco tones, becomes more nutty in the aftertaste.	Smooth, slightly thin. Grainy at end.	9 -
72	<b>Guittard</b> <i>USA</i>	<b>"Chucuri" Bittersweet</b> 56.7g (2oz.) bar	<b>65%</b>	Moderate chocolate scent, with tea spice, pepper tones and earthy undertones.	Moderate chocolate intensity, a bit flat. Earthy tea undertones. Slightly tangy pepper tones in slightly dry, thin aftertaste.	Smooth, slightly thin. Grainy at end.	8 +

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73	<b>Callebaut</b> <i>Belgium</i>	<b>Bittersweet</b> Thick 500g bloc	<b>55%</b>	Mild chocolate scent. Slight vanilla tones, faint tobacco scent.	Moderate chocolate intensity. Smooth, but strong milky, caramel flavors with mild tobacco undertones. Faint tartness. Well-blended sweetness. Smooth rounded flavor, no astringency in aftertaste.	Very smooth, lightly creamy.	8 +
74	<b>Chocanat</b> <i>Switzerland</i>	<b>Edel-Bitter</b> 100g bar	<b>55%</b>	Mild chocolate scent. Light nutty tones.	Moderate, smooth chocolate flavor. Faint nutty tones. Strong, but well-blended caramel milky sweetness, with faint pineapple undertones. No astringency.	Smooth, light and creamy but not sticky.	8 +
75	<b>Guittard</b> <i>USA</i>	<b>"Onyx" Extra Bittersweet</b> "dots"	<b>~65%</b>	Moderate chocolate scent, with light woody, nutty tones.	Moderate chocolate intensity. Simple, slightly dry, earthy flavor, becomes more nutty in aftertaste.	Smooth. Slightly grainy at end.	8 +
76	<b>Swartenbroeckx</b> <i>Belgium</i>	<b>Noir</b> 80g bar	<b>77%</b>	Strong chocolate scent. Mild coffee tones. Faint caramel, nutty tones.	Smooth, intense chocolate flavor. Distinct nutty, coffee tones at peak flavor. Creamy caramel flavors almost cover up chocolate flavor for a while. Peanuty, mildly astringent aftertaste.	Smooth, with slight creamy stickiness.	8 +
77	<b>Neuhaus</b> <i>Belgium</i>	<b>Extra Bitter</b> 100g bar	<b>70%</b>	Moderate chocolate scent. Distinct woody, oaky, and light tobacco tones.	Moderate chocolate intensity. Sharp, earthy tartness. Distinct earthy, tobacco, oaky, woody tones and mild wine undertones at peak. Light peanut buttery flavor in slightly dry, astringent aftertaste.	Smooth. Slightly grainy, sticky after melt.	8 +
78	<b>Galler</b> <i>Belgium</i>	<b>Chocolat Fondant Parfait</b> 100g bar	<b>62%</b>	Moderate chocolate scent. Strong spice, earthy, tea tones.	Moderate chocolate flavor. Slight toasted almond, vanilla flavors. Strong milky, creamy sweetness with light butterscotch tones and sweet aftertaste.	Smooth melt, then slightly grainy finish.	8 +
79	<b>Slitti</b> <i>Italy</i>	<b>Gran Cacao</b> 100g bar	<b>73%</b>	Weak chocolate scent. Strong toasted nutty tones with coffee and mild tobacco undertones	Mild, flat chocolate flavor with mild milky base. Strong toasted nut and slightly burnt milk flavors at peak. Light coffee tones in dry milky aftertaste.	Smooth but mushy (no snap).	8
80	<b>Bernrain</b> <i>Switzerland</i>	<b>Noir</b> 100g bar	<b>55%</b>	Smooth, light, pure chocolate scent.	Mild, shallow chocolate intensity. Strong milky caramel sweetness. Faint peanut-buttery aftertaste.	Smooth, strong creamy stickiness.	8
81	<b>Guittard</b> <i>USA</i>	<b>"Etienne" Semisweet</b> "dots"	<b>~52%</b>	Light chocolate scent. Strong milky tones.	Mild chocolate intensity, with strong, sweet, smooth, simple milky creaminess. Light milky aftertaste.	Smooth.	8

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82	<b>Frey</b> <i>Switzerland</i>	<b>Le Noir Special</b> 100g bar	70%	Mild chocolate scent, distinct woody, oaky tones, slight nutty tones.	Moderate chocolate intensity, strong toasted, caramel milky sweetness at peak. Slightly oaky, astringent aftertaste.	Slightly grainy and sticky.	8
83	<b>Stollwerck</b> <i>Germany</i>	<b>Schwarze Herren Schokolade</b> 100g bar	60%	Moderate chocolate scent. Slightly nutty, toasted scent.	Moderate chocolate intensity, Slightly nutty, sweet, rounded, light milky flavor. Faint toasted, smoky cedar tones, slightly astringent, dry aftertaste.	Smooth. Slightly grainy, dry.	8
84	<b>Lindt</b> <i>Switzerland</i>	<b>"Excellence" Edel-Bitter</b> 100g bar	70%	Smooth, moderate purely chocolate scent.	Strong, deep chocolate flavor. Strong tobacco undertones. Mild bitter fruity citrus tones. Slightly astringent light oaky aftertaste.	Smooth, slightly dry.	8 -
85	<b>Dolfin</b> <i>Belgium</i>	<b>Extra Dark</b> 70g bar	70%	Weak chocolate scent. Strong woody, earthy tobacco tones.	Mild chocolate intensity, with dry, toasted earthy flavors. Thin, woody aftertaste.	Slightly dry, then grainy.	8 -
86	<b>Villars</b> <i>Switzerland</i>	<b>Le Noir</b> 100g bar	70%	Moderate chocolate scent, distinct tobacco, woody tones.	Moderate, pure chocolate flavor, but slightly harsh at peak with a slightly oaky, astringent, burnt-tasting bite lasting into the aftertaste.	Smooth, even texture, dry, slightly grainy residue.	8 -
87	<b>Lindt</b> <i>Switzerland</i>	<b>"Excellence" Bitter</b> 100g bar	55-60%	Smooth, moderate chocolate scent. Slight caramel nutty tones.	Moderate chocolate intensity. Sugary, milky, creamy flavor. Slight vanilla flavor. Very sweet aftertaste.	Smooth, slight graininess.	8 -
88	<b>Frey</b> <i>Switzerland</i>	<b>Edel-Bitter</b> 100g bar	55%	Strong chocolate scent, with mild coffee scent.	Moderate chocolate intensity, but short-lived. Nutty, slightly toasted flavors. Strong milky, caramel sweetness. No astringency.	Slightly grainy, slightly creamy stickiness.	8 -
89	<b>J.J. Blanc</b> <i>Switzerland</i>	<b>Noir Café</b> 100g bar	70%	Moderate chocolate scent, strong coffee tones, slight toasted scent.	Moderate chocolate intensity, distinct pleasant coffee flavor, but it masks the chocolate flavors. Toasted peanutty undertones. Slightly astringent tobacco flavored aftertaste.	Smooth, then sticky and grainy residue.	7 +
90	<b>Feodora</b> <i>Germany</i>	<b>Edel-Bitter</b> 100g bar	60%	Moderate chocolate scent. Slight caramel, fruity, raisin tones. Faint flowery scent.	Moderate chocolate intensity. Slight woody, strong pineapple, tangerine undertones.	Very smooth, no stickiness.	7 +
91	<b>Galler</b> <i>Belgium</i>	<b>Chocolat Noir Pure Cacao</b> 100g bar	85%	Strong chocolate scent. Light earthy toasted tones.	Mild, generally flat chocolate flavor. Strong earthy, nutty bitter flavor, with no defined peak. Lingering bitterness in aftertaste.	Smooth, slightly sticky.	7

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92	<b>Pistole</b> <i>France</i>	? "Dots"	~60%	Mild chocolate scent. Slight milky scent.	Moderate chocolate intensity. Slight toasted, nutty tones.	Smooth, slightly dry. A bit grainy.	7
93	<b>Heilmann Confiserie</b> <i>Germany</i>	<b>Edel-Bitter</b> 100g bar	62%	Moderate chocolate scent. Slight tobacco, woody scent.	Mild chocolate intensity. Very smooth, rounded flavor. Moderate milk, caramel tones. Slight tangerine undertones. Woody, toasted aftertaste.	Smooth, very little graininess	7
94	<b>Feodora</b> <i>Germany</i>	<b>Feo D'or</b> 100g bar	75%	Mild chocolate scent. Slight woody vanilla/ alcohol scent.	Mild chocolate intensity. Slight nutty, woody vanilla tones in generally flat flavor. Light creaminess with pungent alcohol/ bourbon flavors take over quickly and remain in aftertaste.	Smooth	7 -
95	<b>Sarotti</b> <i>Germany</i>	<b>Semisweet</b> 100g bar	60%	Moderate chocolate scent. Moderate coffee, toasted nutty tones.	Mild chocolate intensity. Strong, sweet, milky, creamy vanilla flavors. Strong toasted, tobacco tones. Mildly dry aftertaste.	Smooth, then slightly grainy.	6
96	<b>Nestlé</b> <i>Switzerland</i>	<b>Noir</b> 100g bar	74%	Smooth, moderate, purely chocolate scent.	Strong, sharp chocolate flavor, but slow to develop. faint toasted tones. Strong, bitter, wine flavored, slightly astringent aftertaste.	Slightly grainy.	6
97	<b>Ghiradelli</b> <i>San Francisco</i>	<b>Dark</b> 100g bar	?	Mild chocolate scent, strong toasted, tobacco, woody scent.	Moderate chocolate flavor. Strong toasted, tobacco flavor. Sugary, but bitter aftertaste.	Smooth, slightly grainy.	5
98	<b>Droste</b> <i>Holland</i>	<b>Pastille Bittersweet</b> "Dots"	52%	Moderate chocolate scent. Slightly milky, woody tones.	Mild chocolate intensity. Mild milk, caramel, cinnamon tones. Slightly toasted flavor.	Slightly grainy, sticky, creamy.	5
99	<b>Merkens</b> <i>Mexico</i>	?	~50%	Mild chocolate scent. Moderate vanilla, milky scent.	Moderate chocolate intensity. Caramel, woody flavors.	Smooth, creamy, a bit sticky. No snap.	4
100	<b>Nestlé</b> <i>Switzerland</i>	"Peters"	~50%	Weak chocolate scent. Strong milky scent.	Weak chocolate intensity. Milky, sugary, caramel flavor.	Slightly grainy, mushy. No snap.	3
101	<b>Dulcinea</b> <i>Spain</i>	<b>Noir</b>	55%	Weak chocolate, strong oak scent.	Weak chocolate intensity. Oaky, burnt undertones.	Grainy, dry, crumbly.	2
102	<b>Vanleer</b> <i>New Jersey</i>	?	?	Weak chocolate scent. Slightly nutty, woody scent.	Weak chocolate intensity. Slightly sugary, milky flavor. A bit chalky.	Grainy, then watery. No snap.	1