

Artisan du Chocolat

Vietnam

Class 70s Dark

Class Rating

7

Percent: 72

Overall Rating

7

Review Date: 2011-04-09

Total Score

69

Review Number: 531

Value Index

17

Price \$11.11 (per 100 g)

Weight 45 g.

Cocoa Butter %, **Non-fat Solids** % **Calories** (per 40 g) **Red Wine**

Company Type Bean to Bar

Origin: Vietnam

Beans Trinitario

Made In Great Britain

Vendor Caputo's Market

Bad ingredients

	<u>Rating</u>	<u>Weight</u>	<u>Score</u>	<u>Notes</u>
Ingredients	8	3%	2.4	Soya lecithin
Appearance	7	6%	4.2	Medium dark. 15 rectangles. Package- tan, brown, and red box outer; clear plastic cellophane inner. (This clear cellophane seems cheap and gives the appearance of a less classy bar.)
Touch	7	1%	0.7	Smooth
Snap	7	2%	1.4	Fine
Melt	7	3%	2.1	Good
Aroma	5	10%	5	Not that strong. Hard to discern a profile. Roast?
Taste	7	50%	35	Roast (wood smoke with a small hint of cigarette smoke). This is one of the taste profiles that I like. Rather limited range. Middle- flash of raisin; Finale- interestingly it gets stronger at the end and ends with a burst of flavor. Probably had a longer roast of the beans. Artisan du Chocolat notes: raisin, biscuit, peppery bitter finish
Mouthfeel	7	10%	7	Smooth but can be a little waxy if the bar is colder.
Aftertaste	8	8%	6.4	Nice, lingers for a while
Opinion	7	7%	4.9	A likeable bar; not top tier but good solid enjoyment.

Notes: ~I liked the Scharffen Berger Ben Tre Vietnam bar more than this.

~This bar reminds me of Chocovic.

~Small irritation 1: The box is larger than the bar, so if you didn't check closely you wouldn't know that it's only 45g. I always think this kind of packaging is a bit of false advertising.

~Small irritation 2: The scoring marks don't work quite right so the pieces break into uneven shapes not uniform sized rectangles.