

Michel Cluizel

Noir Infini

Class: 90s

Class Rating

6

Percent: 99

Overall Rating

3

Review Date: 2007

Total Score

42

Price \$7.63 (per 100 g)

Value Index

10

Weight 30 g.

Cocoa Butter %, **Cocoa Mass** % **Calories** 213 (per 40 g)

Red Wine

Company Type: Bean to Bar

Vendor: World Market

Made In France

Beans:

Origin:

Bad ingredients

	<u>Rating</u>	<u>Weight</u>	<u>Score</u>	<u>Notes</u>
Ingredients	7	3%	2.1	spices (what are these?), Bourbon vanilla bean
Appearance	10	6%	6	Very, very dark, almost black. Very fancy looking. Enticing. Package- Fancy black with gold letters outer; gold foil inner.
Touch	7	1%	0.7	Smooth, good.
Snap	5	2%	1	Fine
Melt	7	3%	2.1	Good for the 90s class
Aroma	7	10%	7	Strong of chocolate. Enticing.
Taste	3	50%	15	Roast- kind of burnt. Tobacco. Bitter. Chemical - acetone kicks in. (From Cybele- vanilla, green wood, black tea, then mulch, vanilla grass, pecans, burnt hazelnuts ... all wrapped up in smoke and charcoal.)
Mouthfeel	4	10%	4	Very astringent! It sucks the moisture out of your mouth.
Aftertaste	3	8%	2.4	Slightly unpleasant of acetone (nail polish)
Opinion	3	7%	2.1	Too much cacao for my taste; the nail polish flavor is unpleasant..

Notes: 99-100% is really in a class all by itself, so it's hard to even compare it to bars with lower ratings, even those in the 90s. But this is expensive for an unpleasant taste.