Pralus

Chuao

Class: 70s

Percent: 75

Review Date: 2010-04-11

Price (per 100 g)

Weight 50 g.

Class Rating	10
Overall Rating	9.9
Total Score	99
Value Index	

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

Company Type: Bean to Bar

Vendor:

Made In France

Beans:

Origin:

Bad ingredients

	Rating	Weight	Score	Notes
Ingredients	8	3/100	2.4	Soy lecithin. No vanilla
Appearance	10	6/100	6	Classy. Medium brown with an orange hue. Package- black box with gold and white lettering outer; elegant in its sparcity. Inner is clear cellophane set in a protective frame.
Touch	10	1/100	1	Smooth
Snap	10	2/100	2	First class. Very crips and clean
Melt	9	3/100	2.7	Excellent
Aroma	10	10/100	10	First class. Grain- malt
Taste	10	50/100	50	I love it! Bold and powerful, yet oh so tasty. Initial- grain, malt; Middle- A small flash of honey. A good background note of wood smoke. Sometimes the smokiness seemed a little strong, maybe a sign of over roasting? Finale- still strong of malt. Long lasting range, very complex. You can get many different notes with different tastings.
Mouthfeel	10	10/100	10	Wonderful, First class smooth
Aftertaste	10	8/100	8	Awesome. Strong and wonderful. Mainly malt and grain
Opinion	10	7/100	7	I love it! One of my Top 5 Favorites (currently #2). Pralus has really scored with this bar! This bar puts the Wow in Chuao. It's so marvelous that I was torn between wanting to keep eating, eating, eating and slowly savoring it so that it would last as long as possible. For me, though, the small hints of smoke puts it just a hair behind Amedei's Chuao.

Notes: From Brady