



## *Wine and Chocolate Pairing*

*Note: While wine and chocolate pairings are primarily a matter of personal taste and preference, the following are some general recommendations for pairings.*

<i>Chocolate Type</i>	<i>pairs with</i>	<i>Wine Type</i>
Dark Chocolate		Rich red wines including: Merlots, Cabernet Sauvignon, Ports, Zinfandels and Shiraz
Milk Chocolate		Red sweet wines such as: Muscat, Pinot Noir, Merlot
White Chocolate		Semi-dry sparkling white wines, Chardonnay, Riesling
Chocolate with Nuts		Shiraz, Port, Riesling, Cabernet Sauvignon
Chocolate with Fruit		Cabernet Sauvignon, Sherry, Ice Wine, Bordeaux