When pairing wine and chocolate, match light bodied wines with light flavored chocolates. Pay attention to the nuanced notes of each and pair like flavors (think fruity, nutty, caramel, etc.). Or just go with what you like. There's no wrong match if you like the combination! But here are some basic guidelines.

Bittersweet Chocolate

Bittersweet chocolate can have bitter, roasted, fruity, earthy, woodsy, ashy and/or nutty notes. Because of this intensity, pair bittersweet and dark chocolates with stronger red wines with concentrated notes.

Pair with:
Bordeaux, Cabernet Sauvigon, Cognac, Malbec, Marsala, Merlot, Tawny Port, Ruby Port, Shiraz, Zinfandel

Semisweet Chocolate

Semisweet chocolate is dark chocolate with a 50 – 69% level of cacao. Pay attention to the strong, complex flavors with nuances of nutty, spicy, floral, earthy, fruity, and caramel. Balanced aftertaste.

Pair with:
Pairs will all the same wines as bittersweet chocolate. Bordeaux, Cabernet Sauvigon, Cognac, Malbec, Marsala, Merlot, Tawny Port, Ruby Port, Shiraz, Zinfandel

Milk Chocolate

Has a higher percentage of sugar and smaller percentage of chocolate liquor. Milk chocolate has sweet flavor notes including cream, milk, honey, vanilla, caramel & fruit.

Pair with:
Blanc, Muscat, Tawny Port
Pair sweet chocolate, like milk chocolate, with sweeter wines, otherwise the wine may taste tart.

White Chocolate

Made w/out chocolate liquor, but cocoa butter, sugar and milk solids. It has a sweet flavor w/ notes of cream, milk, honey, vanilla, caramel and fruit.

Pair with:
Riesling, Champagne

RUTLAND AREA
Food Co-op