

PAIRING WINE & CHOCOLATE



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WHY DO PEOPLE WANT TO PAIR WINE & CHOCOLATE?

PEOPLE LOVE WINE!

THEY ALSO REALLY
LOVE CHOCOLATE!

THEY THINK:

“TWO GREAT TASTES -
WHAT’S NOT TO LIKE?”



HOW ELSE CAN WE EXPLAIN MEMES LIKE THIS ONE?

HOW TO PAIR WINE WITH GIRL SCOUT COOKIES



THIN MINTS® + AUSTRALIAN
CABERNET SAUVIGNON



DO-SI-DOS® + MALBEC



S'MORES™ + MADEIRA



SAMOAS® + RIOJA



SAVANNAH SMILES® + RIESLING



TREFOILS® + CHARDONNAY



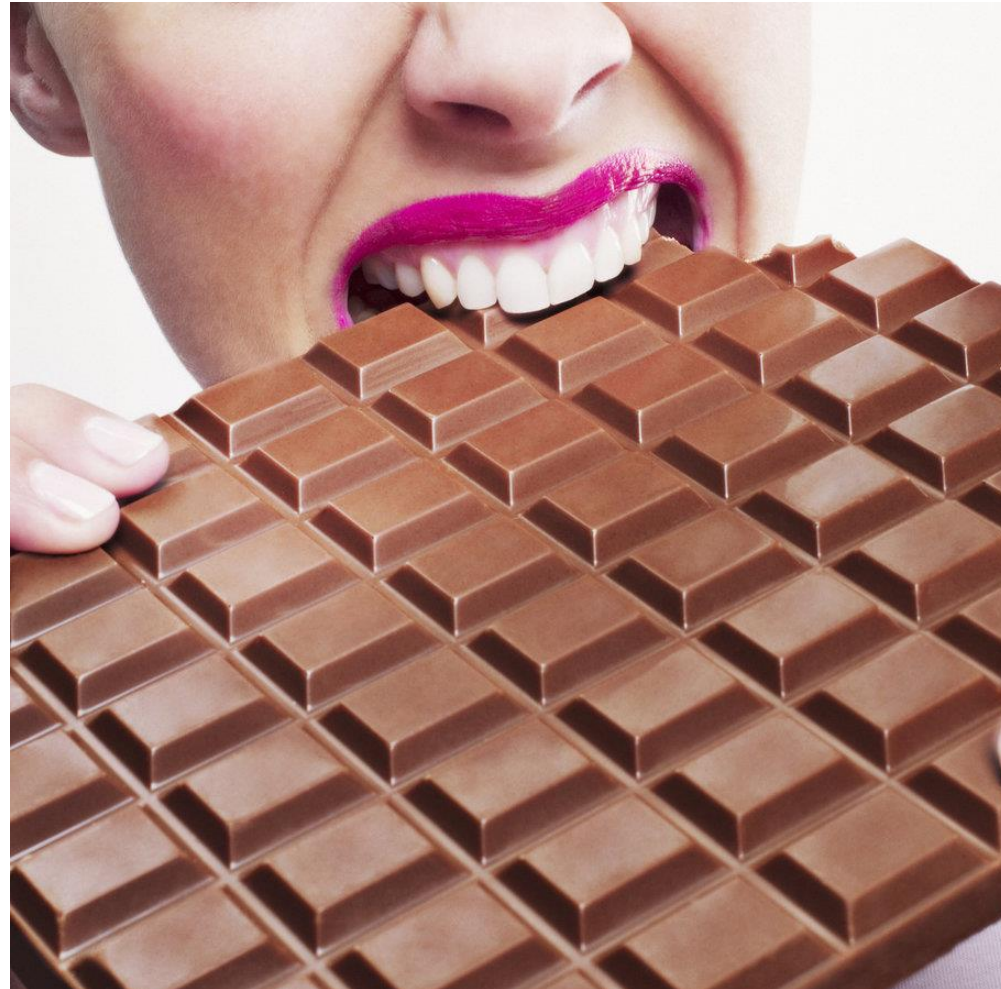
TAGALONGS® + SPARKLING ROSÉ



LEMONADES™ + ALBARIÑO

WHY DO PEOPLE WANT TO PAIR WINE & CHOCOLATE?

BOTH ARE
FAMOUS FOR
APPEAL TO
WOMEN IN
PARTICULAR,
AND ARE
THEREFORE SEEN
AS ACCESSORIES
TO ROMANCE



SPARKLING WINE & CHOCOLATE ARE VALENTINE'S DAY STAPLES



RESTAURANTS WANT TO SELL SWEET WINES WITH CHOCOLATE DESSERTS



WINERY TASTING ROOMS PUSH DRY RED WINE & CHOCOLATE



PEOPLE OFTEN TRY MIXING WINE & CHOCOLATE AT HOME JUST FOR FUN



OR NOT
FOR FUN



SOME WINES & CHOCOLATES
CAN WORK NICELY TOGETHER



BUT IT'S MUCH, MUCH HARDER
TO GET A FLATTERING COMBO
THAN WITH SAVORY FOODS



WHY? MOST WINES ARE DRY, BUT
MOST CHOCOLATES ARE SWEET



SUGAR POSES THE BIGGEST
CHALLENGE TO PAIRING WITH
DRY WINES LIKE OURS



SINCE MOST BOISSET WINES ARE
QUITE DRY, WE NEED TO BE VERY
CAREFUL TO AVOID CLASHES



SWEETER CHOCOLATES & DESSERTS CLASH THE MOST WITH DRY WINES



WHILE THOSE THAT ARE LESS SUGARY
CAN MAKE A FLATTERING COMBO



VERY FEW BOISSET COLLECTION WINES HAVE ANY SWEETNESS



SO IF YOU'RE PLANNING TO PAIR
WINE & CHOCOLATE, IT'S
IMPORTANT TO CHOOSE:

- 1 – WINE-FRIENDLY
CHOCOLATES
- 2 – CHOCOLATE-
FRIENDLY WINES



LOOK FOR CHOCOLATE WITH WINE-LIKE TRAITS, SUCH AS:

- 1 – LOW SUGAR
- 2 – HIGH ACIDITY
- 3 – TANNIC BITTERNESS



CHOCOLATE DESSERTS TEND TO BE
VERY, VERY SWEET



AND THE SAME IS TRUE OF TRUFFLES AND CONFECTIONERY



SO IT'S USUALLY BEST TO STICK TO
PURE UNADORNED CHOCOLATE



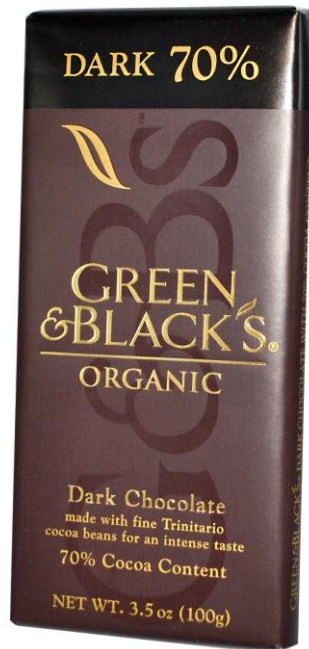
MILK CHOCOLATE IS USUALLY
QUITE SWEET AND RICH



AND WHITE CHOCOLATE IS USUALLY
EVEN HIGHER IN SUGAR SINCE IT
CONTAINS ONLY COCOA BUTTER



BUT THE HIGHER THE COCOA
CONTENT, THE LESS SUGARY A
CHOCOLATE WILL BE



BUT THE HIGHER THE COCOA
CONTENT, THE LESS SUGARY A
CHOCOLATE WILL BE



WHICH KINDS OF WINES ARE CHOCOLATE-FRIENDLY?



SPARKLING WINES



- CARBONATION MASKS THE MAIN “CLASH”, SO MOST SPARKLING WINES CAN HANDLE SWEET PAIRINGS, EVEN WHEN THEY ARE DRY
- THEIR FLAVORS WORK BEST FOR WHITE CHOCOLATE & CHOCOLATES WITH FRUIT

WHITE WINES & ROSÉS



- AVOID DRIEST WINES & THOSE WITH HIGHEST ACIDITY
- CHOOSE RICHEST, HEAVIEST WHITES, IDEALLY OAKED
- PAIR THESE WITH WHITE CHOCOLATE, MILK CHOCOLATE AND CHOCOLATES WITH NUTS OR CARAMEL NOTES

RED WINES



- AVOID DRIEST WINES & THOSE WITH HIGHEST ACIDITY
- CHOOSE RICHEST, HEAVIEST REDS, IDEALLY CALIFORNIA
- PAIR THESE WITH DARK CHOCOLATES AND CHOCOLATES WITH BERRY OR WINE FLAVORS

WHAT IF MY OPINIONATED GUEST SAYS I'M WRONG?



THE ABOVE
GUIDELINES ARE
GENERALLY
ACCEPTED IN
THE WINE TRADE.
HOWEVER, NOT
EVERYONE
AGREES.

ACKNOWLEDGE THEIR RIGHT TO THEIR PREFERENCE



PINOT NOIR

+



SNICKERS