





Chocolate	Chocolate notes	Suggested Wine Pairing options
 <p>Very dark chocolate with high cacao content: ~75% or higher</p>	<p>Intensely earthy, with roasted, nutty, smoky, tobacco or bitter notes</p>	<p>Look for full body, jammy, fruit driven reds, but not too tannic. These will stand up well to the intense chocolate flavors to achieve an overall balanced "mouth feel."</p> <p>Try: Late-harvest Zinfandel, Malbec, Merlot, Syrah</p>
 <p>Dark (semi-sweet) chocolate with medium cacao content: ~50 to 70%</p>	<p>Still fairly complex, but not as intense as above</p>	<p>Semi-sweet chocolate calls for higher sugar content in the wine. Pair earthy and leathery aromas of the chocolate with a fruity red to achieve a brighter finish</p> <p>Try: Ruby Port, Tawny port</p>
 <p>Fine, creamy milk chocolate Cream adds fat to the chocolate, making these more versatile for pairing with a wider range of wines than dark chocolate</p>	<p>More moderate cacao flavors, and much sweeter than darker counterparts; often blended with vanilla, honey or cream</p>	<p>Look for a even sweeter wine that offers substantively deep honeysuckle notes with adequate acidity to prevent a cloying finish</p> <p>Try: Tawny ports; Madeira; Botrytis wines, such as Tokaji and Sauternes</p>
 <p>White Chocolate Technically not chocolate due to the lack of cacao content; contains cacao fat and sugar only</p>	<p>No cacao flavors. Tends to be as sweet as or sweeter than milk chocolate with honey, milk, cream, and vanilla flavors</p>	<p>Look for a wine with higher acidity to cleanse your palate of the cacao fat, and adequate sweetness to match that of the chocolate</p> <p>Try: Eiswein or icewine; Botrytis wines, such as Tokaji or Sauternes; Late-harvest Riesling</p>