

CHOCOLATE & WINE PAIRING NOTES

TASTING SHEET FOR WINE & CHOCOLATE PAIRING

IN THE LEFT COLUMN, WRITE IN THE CHOCOLATES YOU ARE SAMPLING, AND IN THE TOP ROW, WRITE IN THE WINES YOU WILL BE PAIRING WITH. WHEN PAIRING, WRITE DOWN AROMAS AND NOTES TO FIND YOUR FAVORITE MATCH! YOU DO NOT NEED TO PAIR EVERY CHOCOLATE WITH EVERY WINE EITHER, IT'S ABOUT FINDING WHAT Pairs BEST AND DISCOVERING YOUR NEW FAVORITE PAIRINGS!

WINE >	CAB	PINOT NOIR	ZIN	RIESLING	CHARD
CHOCOLATE >					
Amedei 90%	good balance, powerful		Peppery zin compliments chocolate		Chocolate too dark for wine
Guitard 64%		chocolate is elevated w/ wine			
Lake Champlain 57%		chocolate is a little too sweet for this wine			
NIRVANA Spicy Aztec		too acidic/ in pairing	both spicy		
Willie's Milk of the stars	Chocolate not dark enough	good pairing!		Great pairing	
Cote d'or Connoisseur dark	Chocolate not dark enough				
Amedei White				Great pairing, a little sweet	Perfect for dessert

