

WINE & CHOCOLATE

Mini-Course

WHITE

- HIGH AMOUNT OF COCOA BUTTER
- CREAMIEST AND SWEETEST OF ALL CHOCOLATE STYLES
- VANILLA
- APRICOTS, PEACHES
- VANILLA, CARAMEL
- COFFEE
- SWEET BERRIES

MILK

- MOST POPULAR CHOCOLATE
- VERSATILE
- SWEET IN FLAVOUR
- COFFEE
- NUTS AND CARAMEL
- BERRIES
- HERBS - MINT
- COFFEE/MOCHA

DARK

- BITTER PROFILE NOT SWEET
- LOW MILK AND COCOA
- LEVELS OF INTENSITY
- COFFEE/MOCHA
- BERRIES
- NUTS AND HERBS - MINT, LAVENDER

GO-TO-WINES

- MOSCATO D'ASTI, ITALY - GOES WITH ALL STYLES OF CHOCOLATE
- CABERNET SAUVIGNON/MALBEC - DARK CHOCOLATE
- ZINFANDEL/GRENACHE - MILK CHOCOLATE
- MOSCATO D'ASTI/TAWNY PORT - WHITE CHOCOLATE

NOTES