Wine & Chocolate Pairing Basics

by Molly Shaughnessy, Certified Sommelier

Match flavor intensities

Pair a big wine with a big or complex chocolate.

Watch out for bitterness

Bitterness in chocolate can intensify tannins and/or bitterness in wine.

Acidity cuts through fat

High-acid red wines like Pinot Noir are great to pair with the cocoa butter.

The wine should be sweeter than a sweet chocolate

Dark chocolate with less sugar is best to pair with dry wine.

Dessert or fortified wines work best with sweet chocolates.