CHECKLIST

Chocolate and wine pairing checklist

- [ ] Taste the chocolate first and note whether it is bitter, fruity, nutty or milky.
- [ ] Choose a wine at least as sweet as the dessert.
- [ ] Serve fortified wines slightly cool, around fourteen to sixteen degrees.
- [ ] Pour small measures—fifty to seventy-five millilitres per person.
- [ ] Match wine sweetness to cocoa intensity: milk chocolate with tawny port or Moscato, dark chocolate with ruby port or PX sherry.
- [ ] Avoid young, tannic reds; reach for fortified or late-harvest styles instead.
- [ ] Try the pairing in the order wine, chocolate, wine to notice how the flavours change.
- [ ] Use small glasses to concentrate the aromas and control the pour.