

MyWinePal Chocolate and Wine Pairing Answers

1. Which wine pairs best with dark chocolate?

- Answer: C) Port

- Dark chocolate tends to have intense, bitter notes that pair well with the sweetness and richness of Port wine. The fruity and often nutty flavours in Port complement the deep cocoa flavours of dark chocolate.

2. Which wine is typically recommended for pairing with white chocolate?

- Answer: A) Moscato

- White chocolate is rich, buttery, and very sweet. Moscato, known for its sweet and fruity profile with floral aromatics, balances well with the sweetness of white chocolate without overpowering it.

3. For chocolates with a caramel filling, which wine is a good match?

- Answer: A) Port

- Caramel has a rich, buttery sweetness that can be intense. Port, with its sweetness and complexity, pairs well by echoing and complementing the caramel's flavours without overwhelming it.

4. Which wine pairs best with spicy chocolates infused with chili or pepper?

- Answer: B) Shiraz

- Spicy chocolates with chili or pepper have a heat component that needs a wine with enough body and spice to match. Shiraz (Syrah) often has peppery and spicy notes itself, which can complement and enhance the spicy chocolate experience.

5. Which wine is commonly paired with sea salt chocolates?

- Answer: C) Rosé

- Sea salt chocolates have a contrast of sweet and salty flavours. Rosé wine, particularly a dry or off-dry one, offers refreshing acidity and sometimes a hint of fruitiness that harmonizes with the saltiness while letting the chocolate's sweetness shine.