

BOSTON WINE SCHOOL



# Wine & Chocolate

Making the  
Perfect Match!

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Jonathon Alsop's  
**BOSTON  
WINE  
SCHOOL**

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## Sparkle Plenty

NV Segura Viudas Cava Brut Reserva  
*(Penedes, southern Spain)*

When Pigs Fly Chocolate Bread  
with EVOO and Sea Salt



## Wine Creativity

2009 Susana Balbo “Crios” Torrontes  
*(Argentina)*

Callebaut Milk Chocolate  
35% cocoa *(Belgium)*

## Pretty In Pink

2009 Château de Lancyre Rosé  
*(Pic Saint Loup, southern France)*

Valrhona “Perles” 55% cocoa  
*(Rhône Valley, southern France)*

## Blending In

2005 Trentadue “Old Patch Red”  
*(Geyserville, Sonoma, California, USA)*

Taza Chocolate Mexicano  
*(Somerville, Massachusetts, USA)*



## Zins Of The Mother

2007 Pedroncelli “Mother Clone” Zinfandel  
*(Dry Creek, Sonoma, California, USA)*

Valrhona “Nature et Chocolat” 70% cocoa  
*(Rhône Valley, southern France)*

## Sweet & Smooth

NV Broadbent “Lot #1 Auction Reserve” Port  
*(Vila Nova de Gaia, Portugal)*

Lindt “Excellence” 85% cocoa  
*(Switzerland)*

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## Perfume

Ginger & scallion “lobster”

Fragrant coconut milk curry with rice pilau

Tuscan chicken with nutmeg sauce

Green salad vinaigrette

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2008 Geyser Peak Sauvignon Blanc  
*(Geyserville, Sonoma, California, USA)*

2006 Hecht & Bannier Minervois  
*(Bouzigues, southern France)*

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Citrus polenta cake

Mexican hot chocolate cookies

Chocolate bread pudding cake

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NV R.C. Ivison Cream Sherry  
*(Jerez. Southern Spain)*

