

Discover Your New Favorite Pairing



- ① Allow the BROOKSIDE chocolate to rest at room temperature before tasting. Cold temperatures will hinder your ability to detect the flavors. 
- ② Start with light-bodied or dry wine and end with full-bodied or sweet wine. 
- ③ Taste the wine first. Roll the wine in your mouth to discover the flavors and nuances. 
- ④ Taste a piece of the BROOKSIDE chocolate. Let the chocolate melt in your mouth. 
- ⑤ As the chocolate is melting, sip the wine again and discover how the flavors of the BROOKSIDE chocolate and the wine marry. 
- ⑥ Cleanse your palate with water and unsalted crackers between the pairings to freshen your taste buds. 



Pair a Pinot Noir with BROOKSIDE Dark Chocolate Pomegranate and soft, fruit-flavored centers

Delectable and alluring! Bold, spicy, jammy flavors of the wine rendezvous with sweet, concentrated pomegranate fruit flavor. Silky-smooth dark chocolate envelopes the dry tannins of the wine, making the finish a truly satisfying experience.



Pair a Merlot with BROOKSIDE Dark Chocolate Açaí and Blueberry soft, fruit-flavored centers

Luscious flavors abound! The dried cherry and dark berry flavors of the wine fill the mouth, welcoming the blueberry fruit flavor with a smile. The cacao in the dark chocolate balances the toasted oak notes in the wine and creates a velvety smooth finish.



Pair a Cabernet Sauvignon with BROOKSIDE Dark Chocolate Goji and Raspberry soft, fruit-flavored centers

An extraordinary pleasant pairing! Raspberry is a common flavor found in Pinot Noir and is a natural match to the raspberry fruit flavors in the chocolate. Dark chocolate balances the tartness of the raspberry flavor, while strawberry and earthy notes in the wine tip-toe on the tongue.



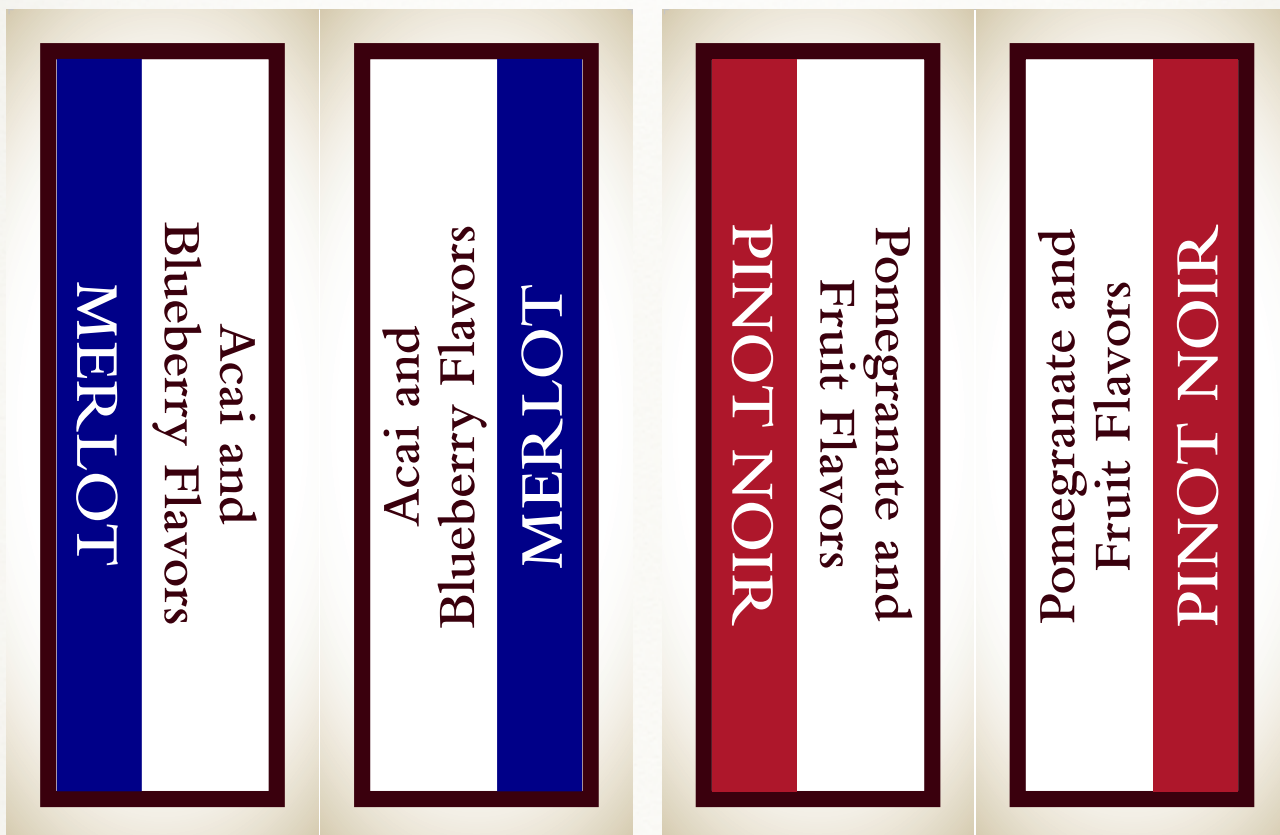


BROOKSIDE®

CHOCOLATE

FOLD

FOLD



FOLD

