

David Williams's wines of the week
Wine

David Williams

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Wines that go well with chocolate

Nibbling the dark stuff is always a pleasure, but the right wine accompaniment makes it next-level gorgeous



▲ Cups overfloweth: 'Greater heights of bliss can be reached by sipping a sweet red wine while nibbling the dark stuff.' Photograph: Stéphanie Lecocq/EPA

Braida Brachetto d'Acqui, Piedmont, Italy 2017 (£14.50, [Sommelier's Choice; Tanners](#)) If your tastes incline more towards the softer delights of milk and white chocolate, then lighter, sweeter styles will do a better job than the force of fortified. In Piedmont, two gently foamy sweet wines have a lovely way with lighter chocolate. For milk chocolate, I'd go for a brachetto d'acqui, such as Braida's, which is made from the red grape brachetto, and fills the mouth with strawberries, raspberries and cherries, and has just a hint of rosehippy bitterness. For white chocolate, an example of the white equivalent, moscato d'asti, such as GD Vajra Moscato d'Asti 2018 (£16.95, Lea & Sandeman), with its easygoing spring-meadow floral scents and soft-focus sweet expression of the muscat grape, sits so happily with the cossetting creaminess, whether it takes the form of bar, egg or cheesecake filling.