



What's better than wine? Chocolate & wine of course!

Just like wine, chocolate never goes out of style but did you know that wine and chocolate share even more similarities?

- Amongst others, both originate from fruit and both undergo fermentation.
- There are more than one. Cocoa has three different varieties, and wine grapes, many more. Each variety has its own profile affecting flavour, texture and aroma.
- Flavour and taste are shaped by where the raw material was farmed. From it comes that sense of place that is influenced by sunlight and water and temperatures of a particular growing season.

We partnered with a chocolatier to create a delicious pairing that best showcases the depth and versatility of both chocolate & wine. Enjoy small bites of mouthwatering bliss, beautifully paired with some of our top selling wines.

Loved the pairing experience? Don't forget to tag #bonnievalewines.

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Champagne Milk Truffle

THE VALE SAUVIGNON BLANC BRUT

Our Vale Sauvignon Blanc Brut is complemented by the Champagne milk truffle, as the fruitiness in the truffle embraces the crisp acidity in the bubbly.



Ruby chocolate

THE VALE CINSAUT BRUT ROSÉ

The Vale Brut Cinsault is paired with a ruby chocolate, the red fruit flavours of the chocolate a heavenly fit with the fruity character of the Cinsault.



Sauvignon Blanc Truffle

THE RIVER COLLECTION SAUVIGNON BLANC

Our Sauvignon Blanc joins a truffle that is made from our sauvignon Blanc, blended with ganache and dipped in Belgian chocolate. Truly perfect partners.



Coconut Milk Chocolate

THE RIVER COLLECTION CHARDONNAY

The Chardonnay is offered with coconut milk chocolate, a pairing that finds fine balance with the wine's citrus and peach flavours.



Orange Dipped Chocolate

THE RIVER COLLECTION CHENIN BLANC

Our Chenin Blanc comes with orange-dipped chocolate, where the citrus characters of both rise in splendid unison. A treat that must be tasted to be believed!