

Published based on [Add Some Chocolates to Your Wine and Cheese Baskets this Holiday](#)

# **Add Some Chocolates to Your Wine and Cheese Baskets this Holiday**

Chocolates, cheese, and wine – these three are the most common finds in every Christmas party table. Why not put all these together in one basket and make yourself a unique and tasty treat this holiday season?

A different and delicious dessert, these three will save you the hassle of whipping up something special for the occasion. And because most wines and cheeses are best served at room temperature, there is no need to prepare several hours before the event.

Wine and [cheese gift baskets](#) are a part of the holidays, but a box of chocolates? It creates a whole new flavor. A [chocolate, wine and cheese basket](#) is ideal for any holiday party and dinner especially if you have younger guests. No teenager or someone in his early 20's can resist the taste of chocolate.

To keep you from spending a lot of time thinking which item goes well with what, it would be better if your focus on one item first and then use the other two to emphasize that item's unique flavor. And since you are making a dessert, it is but logical to make the chocolates the star of the show. {Pick the kind of chocolate that you want first, then the kind of cheese that goes well with it and the wine that will sum up all the taste. ~ Choose what kind of chocolate you want for the platter, and then pick the right cheese and wine. ~ Choose which chocolate you want and then start from there.

The secret to making an excellent chocolate, wine, and cheese basket is to keep things simple. A wild mix of wines, chocolates and cheeses could lead to a disaster. You see, creating a wild mix of wines, cheeses, and chocolates can lead to an overwhelming blend of flavors. To make sure that you end up with the right choices, here are some pairing suggestions for a tasty chocolate, wine, and cheese basket.

#### Dark Chocolate

Dark chocolate has a strong and complex flavor because of the high cocoa content. Balance that density with a tasty Brie cheese or a mild blue cheese to enhance the undertones of dark chocolate. Strong flavored chocolates pair well with full bodied red wine like a bottle of Cabernet Sauvignon, which will highlight the fruity and spicy notes of the chocolate.

#### When Using Chocolate Caramels

The options are endless! The buttery caramel taste will be greater when paired with a strong flavored goat cheese and the honey and floral flavor of Demi-Sec Champagne is perfect to balance its sweetness.

#### Chocolate Covered Nuts

Adding nuts on the pairing means going for hard aged cheeses, like an aged cheddar or Gouda. Add a bottle of Pinot Noir in the cheese basket and its toasted and spicy berry hints will bring out the interesting flavor of chocolate and roasted almonds.

You can also find this article published on [Add Some Chocolates to Your Wine and Cheese Baskets this Holiday](#), and on the tag pages [cheese](#), [Christmas](#), [gifts](#), [holidays](#), [shopping](#).