



Wala Club's Food & Wine Pairing Event @ Asia Grand

Recommended Wine & Chocolate Pairings

As you enjoy your wines this evening, we invite you to discover how artisan chocolate can elevate every sip. Explore our suggested pairings and find the combination that delights your palate.

Wine	Recommended Barada Chocolate	Tasting Note
Torri Cantine Prosecco Spumante Brut Rosé	White Chocolate with Pistachio & Cranberry	Fine bubbles and delicate berry notes refresh the palate while enhancing the cranberry's brightness and pistachio's gentle nuttiness.
Abbaye de Fontfroide Quesaco VDF Blanc 2023	White Chocolate with Pistachio & Cranberry	Crisp citrus and floral aromas complement the creamy white chocolate, while the cranberry adds a refreshing lift.
Marlborough Sun Riesling 2024	Vegan Milk Chocolate	Bright acidity and subtle sweetness create a smooth, refreshing pairing with creamy vegan milk chocolate.
Pietrame Edizione Limitata Chardonnay–Passerina 2024	Vegan Milk Chocolate	Rounded fruit flavours and soft creaminess harmonise beautifully with silky vegan milk chocolate.
Cantina Tollo Gufo Merlot 2023	70% Dark Chocolate	Velvety tannins and ripe plum flavours pair naturally with rich cocoa for a smooth, elegant finish.
Vignobles Vellas Bourbon Barrel Cabernet Sauvignon 2023	70% Dark with Roasted Almond	Bourbon barrel ageing adds layers of vanilla and spice, while roasted almonds soften the wine's bold tannins.
Aaldering Florence Barrel Selection N.V.	90% Dark Chocolate with Roasted Almond	Concentrated dark fruit and oak integrate beautifully with intense cocoa and roasted almond notes.
Jacques Robin Emeraude Brut Champagne	White Chocolate with Pistachio & Cranberry	Elegant bubbles cleanse the palate while lifting the creamy white chocolate and vibrant cranberry flavours.
Sylvain Bailly Prestige Sancerre 2023	White Chocolate with Pistachio & Cranberry	Vibrant acidity and mineral freshness balance the richness of white chocolate while highlighting the cranberry's fruitiness.



Château Grand Corbin-Despaigne Saint-Émilion Grand Cru Classé 2016	70% Dark with Roasted Almond	Plush dark fruit and refined tannins are beautifully complemented by roasted almonds and rich dark chocolate.
Château Bonalgue Pomerol 2018	70% Dark Chocolate Plain	Luxurious texture, ripe black fruit and silky tannins make this a timeless pairing with smooth dark chocolate.
Château Montrose Tertio de Montrose Saint-Estèphe 2017	90% Dark Chocolate with Roasted Almond	Structured tannins meet deep cocoa intensity, while roasted almonds add warmth and elegance to the finish.
Château Pontac Monplaisir Pessac-Léognan 2020	70% Dark with Roasted Almond	Earthy complexity and dark fruit are enhanced by roasted nuts and bittersweet cocoa.
Blason d'Issan Margaux 2020	70% Dark with Strawberry	Elegant red berry aromas are amplified by the strawberry, while dark chocolate adds richness and depth.
Domaine Poulleau Beaune Les Prévoles 2023	70% Dark with Strawberry	Fresh cherry and raspberry notes combine beautifully with strawberry for a refined and vibrant pairing.
Tenuta Barac Moscato d'Asti 2024	White Chocolate with Pistachio & Cranberry	Floral aromas and gentle sweetness complement the creamy white chocolate and fruity cranberry notes.
Utopard Single Malt Classic Whisky	100% Dark Chocolate or 70% Dark with Pi Pa Gao	Rich cocoa highlights the whisky's oak and spice, while Pi Pa Gao adds a lingering honeyed herbal finish.

Continue the Experience

We hope you've enjoyed discovering how artisan chocolate can elevate the wines served throughout this evening's dining experience.

If you'd like to continue exploring **Barada's artisan chocolate collection**, please visit:

<https://baradachocolate.com.sg/event-pre-order-form>

Exclusive WALA Club event offers are valid for 7 days from the date of the event.