

Forbes

12 Chocolate And Wine Pairings For A Thoughtful Valentine's Day Dessert

From dark chocolate and Greece's ancient Limniona to Nutella and Pinot Bianco, discover how to pair your favorite Valentine's Day chocolate with its best wine complement.

By [Jillian Dara](#), Contributor. Published Feb 09, 2026, 04:00pm EST



Chocolate and Valentine's Day are synonymous.

When you're considering your chocolate options this year, however, you should think about the context of when you'll enjoy them. Valentine's Day is on a Saturday so maybe it's after a home-cooked meal, in which case, the chocolates can act as a dessert course — or maybe you plan on baking a chocolate dessert. Whichever you decide, the chocolate should have a proper wine pairing to make them feel even more special.

Not just any wine can be paired with any chocolate, though. “A classic rule of thumb when pairing wine with dessert is to ensure the wine is sweeter than the dish itself; otherwise, the wine can taste unpleasantly bitter,” explains Jessica Dukes, sommelier at [Grande Lakes Orlando](#). Dukes personally likes to pair Vin Santo with a milk chocolate hazelnut praline dessert. “Together, the wine's warmth and sweetness complement the creamy chocolate and hazelnut flavors beautifully,” says Dukes.

Below, discover 11 more wine suggestions for pairing with your Valentine's Day chocolate, from Pinot Noir and milk chocolate to Riesling and white chocolate.

Mars chocolate bar and Vin Santo

This stunning high-low pairing is successful because of the milk chocolate composition of the Mars bar, which Sotiris Kandylis, director of wines at [Andronis Santorini](#) says pairs with Vin Santo's vibrant acidity and subtle minerality. “Its natural sweetness harmonizes beautifully with the peanuts and nougat, creating a balanced interplay of richness, salt and freshness,” says Kandylis. “Much like enjoying a fine Bordeaux with a simple cut of meat rather than an overly delicate fine-dining dish, I appreciate the contrast between a luxurious wine and a humble ingredient.”