

□ Are you ready for the ultimate in a luxurious wine-tasting experience? I've discovered the perfect excuse for a girls' night in, courtesy of your favorite quality wines and a brand new series of truffle flights from GODIVA, available starting Sept. 1.

GODIVA truffle flights are expertly selected groups of four to six chocolate truffles in complementary flavors intended to be enjoyed in a particular order. With all the guesswork taken out of choosing the right truffles, it's time to choose a wine that complements each one.

White Chocolate

GODIVA white chocolate is buttery and rich. Usually, it will call for a sweet white (often dessert) wine. Look for a sherry to bring out the creaminess or something with a hint of fruit to complement any fruity notes. If you're feeling adventurous, the extra tannin content of white zinfandel will contrast the luscious mouthfeel of GODIVA's white chocolate.

Milk Chocolate

GODIVA milk chocolate is melt-in-your-mouth creamy. You'll want to choose a wine with a mild tannin level that brings out any additional flavors in the truffle without canceling out the creaminess. Try a light-bodied merlot, pinot noir or even a chardonnay for truffles with sweeter additions like caramel or butterscotch.

Dark Chocolate

Darker chocolates often come with more complex flavors, so you can up the ante on complexity in the pairing. But it's still chocolate, so stick with a sweeter red. A robust cabernet or red zinfandel with a hint of chocolate or spice may be appropriate. But you could also try a port or full-bodied merlot.

Other Flavors

The fun part of GODIVA truffles are the extras, like nuts, fruit □ flavors and more. If your truffle has nuts, look for a wine with □ hints of nuttiness. If it has fruit flavors, like strawberry or cherry, □ look for a fruitier wine. □

The Tasting □

Really get to know the flavors of the individual chocolates and □ wines and choose flavors that sound like a match made in □ chocolatier heaven. □ To taste, smell each wine and truffle individually. Then take a bite □ of chocolate and savor the flavor for several seconds before □ sipping the wine and savoring both flavors together. Don't forget □ to take notes so you remember what you've already tried (and □ might want to try again).

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