



Jean Smullen WSET Dip. Presenter of Movies & Booze, Moncrieff Show, Newstalk

"I featured the handmade chocolates created by Leanne de Cerbo of Urban Kitchen Foods on **Movies & Booze** on Friday 24th June 2016. Having tasted a selection a few days before the show, I fell totally in love with this rich, lush confectionery. The flavours are subtle and understated, and the richness of the chocolate is to be slowly savoured.

"It was quite a lot of fun matching them with wine, as sampling was also part of the process. I found a few personal favourites, including the *Spiced Caramel* with its tangy sumac berry and fruity pink peppercorns — this is a superb match with a good Australian Shiraz. When pairing Shiraz and chocolate, you have to make sure that the chocolate is more cocoa than sugar. Drier dark chocolate styles don't like to share 'palate space' with bitter tannin, so Leanne's *Spiced Caramel* worked particularly well with the spicy style of the Shiraz.

"I also loved the *Orange & Tarragon*, featuring bittersweet tarragon tempered with tangy wild orange. We matched this one with the sweet red wine style made in the Banyuls region of France, and a classic wine for chocolate. For a dinner party treat, taste this chocolate then take a sip of Banyuls and you will notice the orange flavours coming through, while the tarragon gives a herbal note that really works well with the sweet red wine style.

"If you really want to wow your dinner party guests, I suggest you get tasting and experimenting to mix and match your wine with chocolate for a different food and wine matching experience."