



**DRINK OF THE MONTH
JANUARY 2018**



CHAMPAGNE COCKTAIL

Champagne is a New Year's Eve staple and it is to be drunk when there is something special to celebrate, or not. It should be drunk anytime or all the time. Our recipe calls for Sparkling Wine, Virginia's version of Champagne, as Champagne is a place and wine called Champagne comes from there, or it is called something else.

A number of Virginia wineries produce Sparkling Wine, including Prince Michel, King Family Vineyards, Veritas, Barboursville (Prosecco) and Horton (sparkling Viognier). Virginia produced Thibaut-Janisson is a world-class sparkling wine from the Monticello Appellation.

RECIPE

1 sugar cube

2-3 dashes Angostura bitters

Virginia Sparkling Wine

Place a sugar cube in a chilled champagne flute, add 2 or 3 dashes of bitters, fill the glass with champagne, and squeeze a lemon twist on top. Cheers!