

Fuel Your Passion with Lake Champlain Chocolates’ Fifth Limited-Edition Bar for 2017 Burlington Discover Jazz Festival

Benefitting the Artist-in-Residence Program

Burlington, VT – Dim the lights and turn up the music, because Lake Champlain Chocolates’ (LCC) is announcing this year’s Burlington Discover Jazz Festival’s (BDJF) limited-edition chocolate bar. Introducing **Passion in the Dark**: a creamy tart center of passionfruit kissed with lime and surrounded by a 70% Peruvian organic dark chocolate.

“It’s our tropical tribute to South American jazz,” says Meghan Fitzpatrick, Marketing and Communications Specialist at LCC. “Each year we strive to create a bar for the festival that is a chocolate discovery, a flavor and experience that creates an extraordinary chocolate moment. Passion in the Dark, with its bright, smooth flavors of the tropics is no exception.”

To celebrate the 2017 Burlington Discover Jazz Festival, \$2.00 from each bar sold goes to support the BDJF’s Artist-in-Residence program. Every year a celebrated jazz musician is invited to spend time in the community, participate in music education, and engage with festivalgoers, local groups and social service agencies. By reaching out to people of all ages through the Burlington area, the Artist-in-Residence expands jazz audiences, provides enriching experiences and helps make the festival an engaging and inspiring 10-day event—one that Lake Champlain Chocolates has been proud to sponsor for nearly 20 years.

Priced at \$5.00, the limited-edition bar will be available for purchase from May 26 to June 11, or until supplies last. It can be found at Lake Champlain Chocolates’ retail locations on Church Street, Pine Street and in Waterbury Center, and online at www.lakechamplainchocolates.com. **Passion in the Dark** will also be available at Flynn Center concessions.

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About Lake Champlain Chocolates

A pioneer in the American chocolate movement, Lake Champlain Chocolates is a family-owned company located in Burlington, Vermont. In 1983, Jim Lampman declared he would create upscale American chocolates that would “rival the Belgians.” More than 30 years later, the Lampman family has done just that, by introducing European flavors and tastes using local, Vermont ingredients and by taking a craftsman’s approach to chocolate: creativity, patience and mastery. This level of care and craft leads to chocolates that win high praise, year after year, from customers and industry experts alike. As a Fair for Life – Social and Fair Trade Certified Company, LCC uses fair trade chocolate and is committed to using non-GMO ingredients. Lake Champlain Chocolates are hand made by people who are passionate about their work; products include chocolate bars, including the best-selling Five Star Bars, truffles, caramels, gift assortments and gourmet hot chocolate and are available online, nationwide at specialty food and gift stores, such as Whole Foods Market, upscale hotels and inns, and at their three company-owned stores in Vermont.