DOMAINE
LA GARAGISTA
FARM & WINERY

barnard + west addison, vermont

# Damejeanne 2023

*vintage*:2023
*vineyards*: Les Carouges: Vergennes vineyard (Champlain Valley, Vermont)
*soil*: clay and limestone, shale
*elevation*: 94 ft. Vergennes Valley floor
*varietals*: 100% Marquette
alc. %: 12.5
*agrictulture*: regenerative, practicing biodynamic
vintage: intensely rainy growing season with warm, sunny harvest

{23 CASES MADE TOTAL}
*notes*: This is a classic Domaine La Garagista wine, made since our beginning.

2023 was a vintage to go down in the books. Not because it was ideal, but because it wasn't. We began the season with the infamous late spring frost of May 17 which that along with six weeks of rain with flooding on July 10th and the threat of flooding for several weeks more, resulted in a 40 percent loss in our own vineyards overall and for some winegrowers in Vermont, 90 percent. It was a challenging year.

Given these challenges, we've been so impressed with the wines from 2023. They are not always the same expression of the wines we've made in the past, but they are full of a lot of resilience and character. We made some new wines in 2023 because of this, our creative impulses inspired by what the season gave. The Damejeanne was a wine that held its own and remained true to itself.

Even with two years of elevage, there is a freshness and brightness to this wine. It knows itself. A little fruity, a lot earthy, and great texture. Spontaneous fermentation and no added sulfites.  It wants to pair with duck breast, a cheese burger, tofu in black bean sauce, even a steak in a peppercorn sauce. A white bean soup, steak tartar or carpaccio.

For more information on the vineyard, go to lagaragisa.com