



barnard + west addison, Vermont

Ci Confonde White Pétillant Naturel 2024

Ci Confonde

Pétillant Naturel

WHITE SPARKLING WINE OF VERMONT

La garagista  Farm + Vineyard

vintage: 2024

vineyard: Les Carouges outside of Vergennes, Vermont {the red-winged black birds}

soil: clay and calcareous, lacustrine silt sediment

elevation: 94 ft. Valley floor.

variety: Brianna.

alc. %: 11

disgorged: Spring 2025

We didn't get to make this wine in 2023 because of the late spring frost and the summer floods, the wines that we make every year now affected by what the climate changes bring us. How happy it makes us to see this wine appear again after a dry (well, really rainy) spell; We're thirsty. Part of our pet nat series from the Vergennes or Les Carouges vineyard, named after the sharp dressed red-winged black birds who live there, {there's a Ci Confonde Red, White, and Rosé}, the White is made from 100% Brianna grown on clay, limestone, and shale.

This wine keeps surprising us, just like the name in Italian suggests. Since we began making these pet nats in 2013, the Brianna fruit has grown up, leaning more towards all that limestone beneath its feet and brioche and jasmine. This wine has matured along with the vines into a very elegant yet still unique glass of wine. After a rough go, this may be the best vintage yet.

Organically farmed with biodynamic and regenerative practices.

Native yeasts and no additives.

Unfined and unfiltered, lightly disgorged.

Serve this wine well-chilled.

REMEMBER TO STORE crown cap bottles upright to avoid any leaking.

Delicious to drink now, but will age well. Lay some down for 2, 5, and 7 years from now.

Ci Confonde White wants to pair with:

oysters

cured meats

smoked fish

roast chicken and olive

potato galette