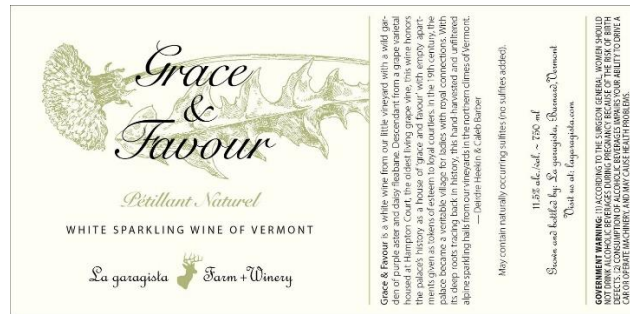




Barnard & West Addison, Vermont

grace and favour 2024 pétillant naturel



{24 CASES TOTAL}

vintage: 2024

vineyard: Les Carouges Vineyard, Vergennes, {Champlain Valley, Vermont}

soil: clay, limestone, shale

elevation: 94 ft. Valley floor.

varietal: La Crescent

alc. %: 11.5

agriculture: regenerative, practicing biodynamic, forest edge ecology, rotational grazing

vintage: wet spring and summer with periodic hot and humid, sunny days, and sunny autumn

notes: *Grace and Favour* has become a Domaine La Garagista classic. Bottled initially for our London market, it's always a gracious sparkling. It gathers itself precociously, as if it knows we need something bright, citrusy, salty, and textured to pair well with the end of summer and beginning of autumn. Grown on the gentle west-facing slope in the Vergennes vineyard which we call *Les Carouges* because of the red-winged black birds that nest there, or we've been known to also call that vineyard *The Lion* because of its courageous heart and the bright green foliage that moves like a lion's mane during the growing season. Lovely as a young wine, G&F also has the chops to age for a long time. We recommend having it both ways: to enjoy it during in its first year, or to keep for awhile. With this wine, you can have your cake, and eat it too.

The 2024 vintage has plenty of white pepper, and bright citrus and tangy like lemon curd. Pair with: Raw oysters, any and all seafood, smoked fish, river trout roasted with lemon and orange, fried lake perch, roast chicken, tagine, chicken schwarma.

Wine-making: This is a traditional ancestral-style of sparkling wine with a first fermentation in bottle. Spontaneous ferment. No added sulfites. For more information, lagaragista.com.