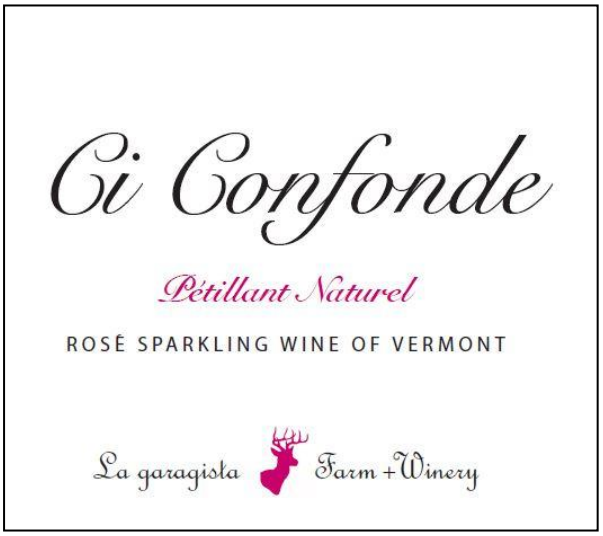
DOMAINE
LA GARAGISTA
FARM & WINERY
VERMONT

Ci Confonde Rosé
Sparkling Rosé Wine of Vermont



vintage:2023
vineyard: *Les Carouges* (the red wing blackbirds), in Vergennes (outside of Vergennes, Vermont).
soil: clay and calcareous, lacustrine silt sediment (historically this land used to be sea and lakebed)
elevation: 94 ft. Valley floor.
varietal: Frontenac Gris. Varietal cross. European parentage tracing to old Aramon and Muscat d'Alexandria.

vinification: Overnight whole cluster maceration, destemmed, foot crushed, direct press, fermentation until two brix and bottled. Riddled during the winter, light disgorgement topped up with the same wine..
tasting notes: The Ci Confonde Rosé, one of three sisters of wines that we make under the Ci Confonde name, has always been a bit of a calling card for us. We've been making this wine since 2013 and it, like its two siblings, has become one of our most popular bottles. Grown in the Vergennes vineyard on clay and limestone, this Frontenac Gris is a bit of a moonstone when it comes to varieties; some years the rose is dark fuchsia, other years the bubbles are pale salmon. It all depends on the season, when we have rain and when we have sun. In 2023, we had an early hot spring then a lot of rain all season long with which resulted in a beautiful pink with just a tinge of orange, like a sunset over water. This wine is bright with acidity, a fine beaded necklace of bubbles, and floral like the best alpine strawberries.
agriculture: practicing organic/biodynamic