



Ci Confonde White Pétillant Naturel 2025

Ci Confonde

Pétillant Naturel

WHITE SPARKLING WINE OF VERMONT

La garagista  Farm + Vineyard

vintage: 2025

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: Winter 2026

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

vessel: flex tank

This is the first release of the 2025 wines! We are so happy to see it showing so well so early. Fresh, frothy, floral with sweet peas and sesame umami. Part of our pet nat series from the Vergennes or Les Carouges vineyard, named after the sharp dressed red-winged black birds, {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, a breadiness and jasmine. This wine has matured along with the vines into a very elegant yet still unique glass of wine. 2025 had a rough start with heavy rains then a drought the second half of the summer and into the fall, but just like 2024 was a stunning vintage of this wine, this one seems to be following suit.

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 pancake