



Barnard & West Addison, Vermont

grace and favour 2025 *pétillant naturel*

{354 BOTTLES TOTAL}

vintage: 2025

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 early summer and
drought late summer and autumn



ONLY 354 BOTTLES MADE

Grace and Favour has become a Domaine La Garagista classic. Bottled initially for our London market, a gracious sparkling, it is always ready to fly out the door by the end of spring. It gathers itself precociously, as if it knows we need something bright, citrusy, salty, and textured to get us through the vernal months, when more sunny days become consistent. 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 know to call it The Lion because of its courageous heart and the bright green foliage that moves like a lion's mane during the summer. Lovely as a young wine, it also has the chops to age for a long time. We recommend having it both ways: to wake up with in the spring, or to keep for awhile. With this wine, you can have your cake, and eat it too.

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, eggplant parmigiano.

Native ferment, no additions, no added sulfites.