



PERRINE FRESNE ROSÉ DE SAIGNÉE LES NOUES

Perrine Fresne exemplifies the dynamic change happening in Champagne today. Inheriting 7.5 acres of vines in Sermiers in 2000, she immediately took a greener approach in the vines and a Burgundian approach in the cellar—a complete change of course from that of her father. Of her total acreage, she reserved 1.7 for her own nascent production (the rest went to the co-op for cash flow) and embarked on making the best of Sermiers in one blend named Sarmate while making several micro-cuvées from specific parcels.



VINEYARD

- Site:** From the lieu-dit Les Noues (pronounced *new*) in Sermiers, a 1er cru-ranked village in La Petite Montagne de Reims. On the northern rim of the mountain.
- Soil:** Sandy soils (Meunier likes sandy) otop of campanian chalk.
- Vines:** A 0.27 acre plot of 57-year-old Meunier, planted in 1967.

CELLAR

- Vinification & Aging:** A saigné rosé from destemmed grapes crushed in an old wooden hand press. Spontaneous ferments with élevage in four-year-old barrels for ten months. No racking, no lees stirring or cold stabilization or fining or filtration.
- Production:** Two barrels: 560 bottles and 20 magnums.
- Profile:** A deliciously flamboyant mouthful of Meunier, made for the table.