



PERRINE FRESNE SARMATE I

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 Sermiers, a 1er cru-ranked village in La Petite Montagne de Reims. On the northern rim of the mountain.
- Soil:** Sandy chalk soils overtop campanian chalk.
- Vines:** Less than two acres of 1er cru old vines. Vines average 45 years of age.
- Varieties:** Chardonnay (37%), Pinot Noir (37%), Meunier (26%).

CELLAR

- Vinification & Aging:** Following fermentation with neutral yeast, a long *élevage* in steel took place over winter and into spring before bottling *en tirage* to rest on its lees for 18 months before disgorgement. The wine was bottled with 27% perpetual reserve (which underwent full malo) from her father.
- Dosage:** 2 g/l.
- Production:** 4,776 bottles and 200 magnums.
- Profile:** Perrine's first bottling of Sarmate, her homage to her village and its terroir (a *Sarmate* is an inhabitant of Sermiers). Yellow and red fruits on the nose with a precise and focused delivery. Lovely lemon peel notes. Perfect balance between complexity and freshness.