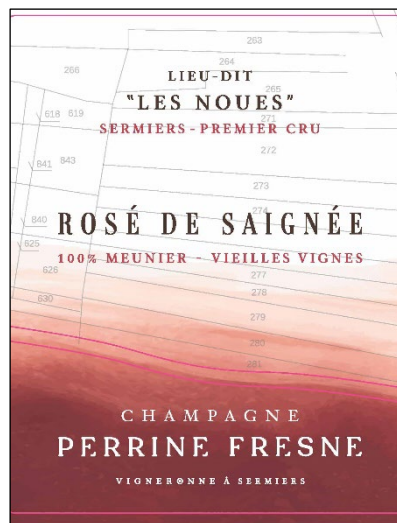


Champagne Perrine Fresne

Sermiers



“Les Noues” Rosé de Saignée Premier Cru Extra Brut NV

The new release of the Perrine Fresne “les Noues” Rosé de Saignée V.V. non-vintage Extra Brut is from the base year of 2020. It is composed entirely of old vine pinot meunier and was disgorged in March of 2023 and finished with a dosage of four grams per liter. The wine is a bright ruby color and offers up a deep and beautifully vinous nose of cherries, pomegranate, blood orange, chalky soil tones, rye bread and a topnote of dried rose petals. On the palate the wine is deep, bright and complex, with a full-bodied and vinous format, a lovely girdle of acidity, frothy mousse and lovely length and balance on the complex and classy finish. This is most emphatically a Rosé Champagne that is made to excel at the table and would be a superb match for Thanksgiving turkey! 2024-2045.

91 pts- John Gilman, View from the Cellar, September-October 2024