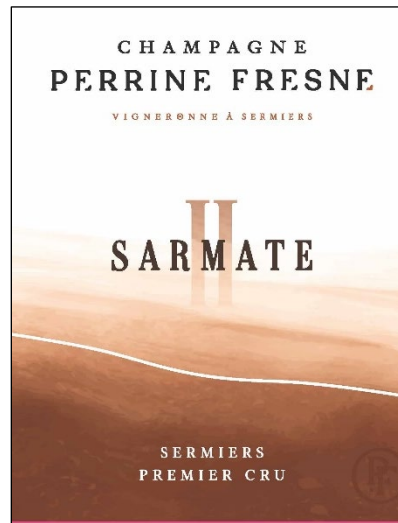


Champagne Perrine Fresne

Sermiers



Sarmate II Premier Cru Extra Brut NV

The new arrival from Perrine Fresne is her “Sarmate II” non-vintage Extra Brut, which signifies the second iteration of this bottling. The Sarmate II is from the base year of 2021 and was disgorged in February of 2024. It is crafted from a blend of forty-two percent chardonnay, forty percent pinot meunier and eighteen percent pinot noir. The wine was fermented with native yeasts, with the vins clairs going through full malo this year and raised in older Burgundy barrels and demi-muids for fully ten months prior to bottling up for its secondary fermentation. The wine includes fully fifty percent reserve wines and was finished with a dosage of three grams per liter. It offers up a beautifully precise and elegant bouquet of apple, white peach, bread dough, chalky soil tones and a topnote of white lilies. On the palate the wine is precise, full-bodied, focused and complex, with a lovely core of fruit, fine soil signature, a very good spine of acidity, elegant mousse and a long, vibrant and beautifully balanced finish. This is an excellent non-vintage Extra Brut, which to my palate is already tasty, but will be even better if tucked away in the cellar for a couple of years. For a second vintage from Perrine, this is truly outstanding wine! The future is very, very bright here. 2024-2050.

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