

Champagne Perrine Fresne

Sermiers



The Wines

- *Sarmate I Premier Cru*: Chardonnay 37%, Pinot Noir 37%, Pinot Meunier 26%. The number 1 of Sarmate is Perrine's first effort to make the best wine of a vintage from her village, using reserve wine to keep a base level of consistency (and quantity) while showcasing the attributes of the 2020 vintage. To be precise, 73% of the wine comes from the warm 2020 vintage, whose fermentation started with neutral Champagne yeast. The wine never underwent malo, whereas the 27% of reserve wine, from her father's stock, did complete malo. The élevage took place in steel over winter and into spring. Subsequently, in July, the wine was bottled *en tirage* to rest on its lees for 18 months before disgorgement. Dosage is 2 grams; 4776 bottles and 200 magnums.
- *Sarmate II Premier Cru*: Chardonnay 42%, Meunier 37%, Pinot Noir 18%. Perrine's second rendition of Sermiers fruit, with three significant differences: less Pinot Noir and more Meunier, full malolactic fermentation, and the fact that all of the wine from vintage 2021 was fermented and élevaged in older 225L and 450L barrels. A fourth difference is that only half of the cuvée is from the base year of '21; the rest is from her father's reserve wine, reflecting the very short harvest of '21 due to the difficult growing season and consequent enormous sorting. The '21 fermented spontaneously, the lees were stirred during élevage, and there was no fining or filtration. 3,425 bottles with 3 grams of dosage.
- *Sarmate III Premier Cru Extra Brut*: Chardonnay 42%, Meunier 37%, Pinot Noir 21%. Perrine's third rendition is composed of 85% from vintage 2022, blended with reserve wine. The vintage portion fermented spontaneously (malo too) in a mix of steel and neutral oak for a ten-month élevage before bottling en tirage. Disgorged July, 2025 and dosed with 2 g/lL. 890/6-packs; 160 magnums.
- *Les Nouses Premier Cru Rosé de Saignée*: Old vine Meunier. Les Nouses (pronounced *new*) is the domaine's first single-parcel wine and first rosé, vintage 2020, released with Sarmate II. The wine comes from a 0.27-acre parcel of Meunier in Sermiers, planted in 1967 in sandy soils. All the grapes were destemmed, crushed in a small wooden basket press, and allowed to ferment spontaneously. Élevage was in two 225L barrels (four wines old) for ten months without lees stirring, racking, fining or filtration. 560 bottles with 4 grams of dosage.
- *Les Basses Croix Sermiers Premier Cru Blanc de Meunier Extra Brut 2020*: 100% Pinot Meunier from vines planted in 1967 and 1977 in a plot measuring two-thirds of an acre. Spontaneous vinification without malo and élevage in 500L used Burgundy barrels for ten months. No racking, no filtration, no cold stabilization. Disgorged July 2025 and dosed with 1g/L. 1,000 bottles and 100 magnums.