



CHAMPAGNE
PERRINE FRESNE

VIGNERONNE À SERMIERS
PREMIER CRU

SARMATE I

1. Resident from the village of Sermiers - Premier Cru
2. « SARMATE » is the result of a minutious plots selection, only from my best vines in Sermiers
3. This I is unique, made on Harvest 2020, blended with a Reserve Perpétuelle, legacy from my father



HARVEST :

2020 (73%)

«Réserve Perpétuelle 100% Sermiers» (27%)

BLEND :

37% Chardonnay

37% Pinot Noir

26% Meunier

AVERAGE AGE OF THE VINES :

40 Years old

VILLAGE :

100% Sermiers

Premier Cru

DOMINANTS SOILS:

Clay and sand soils

WINEMAKING :

Natural static clarification

First fermentation in stainless steel vat

MLF non expected

Ageing on fine lees for 10 months

Lees-stirring in the tank

Slight natural filtration

No cold stabilization

Manual «poignettage»

PRODUCTION :

4776 Bottles

200 Magnums

DISGORGEMENT :

Cf. Back label

DOSAGE :

Cf. Back label





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SARMATE II

1. Resident from the village of Sermiers - Premier Cru
2. « SARMATE » is the result of a minutious plots selection, only from my best vines in Sermiers
3. This II is unique, made on Harvest 2021, blended with a Réserve Perpetuelle, legacy from my father



HARVEST :

2021 (50%)
« Réserve 100% Sermiers » (50%)

BLEND :

42% Chardonnay
40% Meunier
18% Pinot Noir

AGE OF THE VINES :

+/- 45 years old

VILLAGE :

100% Sermiers
Premier Cru

SOILS :

Clay-limestone & Sandy soils

WINEMAKING :

Natural static clarification
MFL done
Ageing on fine lees for 10 months in old barrels
50% Oak
50% Stainless still vat
Regular lees-stirring
Rackings by gravity
Natural filtration
No cold stabilization
Manuel «lees-stirring» in the bottle

PRODUCTION :

3480 bottles

DISGORGEMENT :

02/2024

DOSAGE :

3g/L (Extra Brut)





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SARMATE III

1. Resident from the village of Sermiers - Premier Cru
2. « SARMATE » is the result of a minutious plots selection, only from my best vines in Sermiers
3. This III is unique, made on Harvest 2022, blended with a Reserve Perpetuelle, legacy from my father



HARVEST :

2022 (85%)

Vins de Réserve (2020/2021) - 100% Sermiers (15%)

BLEND :

42% Chardonnay («Les Noues»)

37% Meunier («Sermiers» & «Les Basses Croix»)

21% Pinot Noir («Les Presles»)

AGE OF THE VINES :

+/- 45 years old

VILLAGE :

100% Sermiers

Premier Cru

SOILS :

Clay-limestone & Sandy soils

WINEMAKING :

Natural static clarification

60% First fermentation in stainless steel vat

40% first fermentation in oak barrels

Natural MFL

Ageing on fine lees for 10 months

Rackings by gravity

Natural filtration

No cold stabilization

Manuel «lees-stirring» in the bottle

PRODUCTION :

5 340 bottles

160 Magnums

DISGORGEMENT :

07/02/2025 «Jour Racine, Lune Montante»

DOSAGE :

2g/l (Extra Brut)





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VIGNERONNE À SERMIERS
PREMIER CRU

ROSÉ DE SAIGNÉE

LIEU-DIT
"LES NOUES"
SERMIERS - PREMIER CRU



HARVEST :
2020 (100%)

VILLAGE:
100% Sermiers
Premier Cru

LIEU-DIT:
«Les Noues»
10,96 ares (0,27 acres) - 1967

BLENDING :
100% Meunier

SOILS :
Sandy soils

WINEMAKING :
100% destemmed and crushed
12 hours of maceration
Hand made press
Natural MLF
Ageing on fine lees for 10 months in oak barrels
No lees-stirring
No racking
No cold stabilization
No filtration

PRODUCTION :
560 bottles
20 magnums

DISGORGEMENT :
03/2023

DOSAGE :
Extra Brut (4g/l)





329

CHAMPAGNE
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VIGNERONNE À SERMIERS
PREMIER CRU

BLANC DE MEUNIER

LIEU-DIT

“LES BASSES CROIX”

SERMIERS - PREMIER CRU

327

325

323

322

HARVEST :

2020

VILLAGE :

100% Sermiers
Premier Cru

LIEU-DIT :

«Les Basses Croix»
0,3582 ha - 1967 & 1977

BLENDING :

100% Meunier

SOILS :

Sandy & limestone soils

WINEMAKING :

Natural static clarification
Winemaking by gravity
Natural fermentation
MFL non expected
Ageing on fine lees for 10 months in 500L oak barrels
Regular lees-stirring
No racking
No cold stabilization
No filtration

PRODUCTION :

1000 bottles & 100 magnums

DISGORGEMENT :

07/02/2025
«Lune montante, jour racine»

DOSAGE :

Extra Brut (1g/l)

