



PERRINE FRESNE LES NOUES ROSÉ DE SERMIERS

1ER CRU EXTRA BRUT VINTAGE

Perrine Fresne exemplifies the dynamic change happening in Champagne today. Inheriting 7.5 acres of vines in Serriers 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 Serriers in one blend named Sarmate while making several micro-cuvées from specific parcels.



VINEYARD

- Site:** From the lieu-dit Les Noues (pronounced *new*) in Serriers, a 1er cru-ranked village in La Petite Montagne de Reims. On the northern rim of the mountain.
- Soil:** Sandy soils (Meunier likes sandy) otop of campanian chalk.
- Vines:** A 0.27 acre plot of old vine Meunier, planted in 1967, blended with 1/3 Chardonnay from just over a half acre planted in 1991.

CELLAR

- Vinification & Aging:** A saigné rosé. The Meunier was destemmed, crushed and macerated for 12 hours. Elevage over winter in neutral barrel. Natural malolactic and bottled *en tirage* without cold stabilization or fining or filtration.
- Production:** This is rare: only 450 bottles for the 2023 vintage. Disgorged in February 2026 with a dosage of 1 g/l.
- Profile:** A deliciously flamboyant mouthful, made for the table.