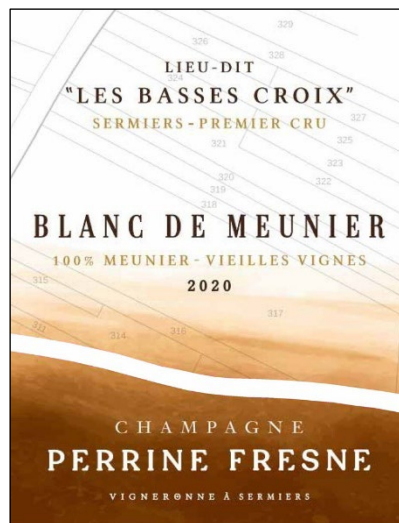


Champagne Perrine Fresne

Sermiers



“Les Basses Croix” Blanc de Meunier 2020

2020 was Madame Fresne's first vintage and her Les Basses Croix was her first single vineyard bottling. These pinot meunier vines were planted in 1967 and 1977 and Perrine fermented them with indigenous yeasts and aged the vins clairs in used five hundred liter casks she purchased from Domaine Leflaive. The wine was disgorged in February of 2024, after four years aging sur latte and finished with a dosage of a single gram per liter. The wine's bouquet is bright and classy, wafting from the glass in a mix of apple, white peach, chalky soil tones, bread dough, a hint of oak and a lovely floral topnote of Meunier flowers. On the palate the wine is crisp, youthful and fullbodied, with a fine core of fruit, lovely soil signature and grip, refined mousse, a fine spine of acidity and lovely focus and balance on the long and complex finish. With only one gram of dosage, this wine is still pretty snappy and youthful and I would opt for giving it at least a few years in the cellar to let its acids relax a bit more. It is a fine wine. 2028-2055+.

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