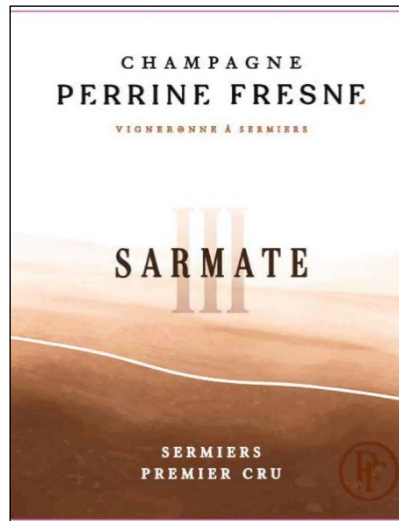


Champagne Perrine Fresne

Sermiers



Sarmate III Premier Cru Extra Brut NV

Perrine Fresne's "Sarmate III" is from the base year of 2022 and is composed from a cépages of forty-two percent chardonnay, thirty-seven percent pinot meunier and twenty-one percent pinot noir. Fifteen percent of the blend is reserve wines from this cuvée's dedicated solera. It was disgorged in July of 2025 and finished with a dosage of two grams per liter. The wine offers up a vibrant bouquet of apple, fresh lime, a hint of menthol, chalky minerality, bread dough, citrus zest and a touch of lavender in the upper register. On the palate the wine is crisp, young and fullbodied, with a lovely core of fruit, excellent mineral drive and grip, a snappy girdle of acidity, elegant mousse and a long, complex and very nicely balanced finish. This is still a puppy and will be an even better drink with a couple of years' worth of bottle age to let its acids soften up a bit more. Good juice. 2026-2050.

91+ pts- John Gilman, *View from the Cellar*, May-June 2026