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 Sermiers 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 2.5 for her own nascent production (the rest went to the co-op for cash flow) and embarked on making the best of Sermiers in one blend named Sarmate while making several micro-cuvées from specific parcels.



VINEYARD

Site: The lieu-dit of Les Noues has 0.27 acres of Meunier planted in 1967 and just over half an acre of Chardonnay planted in 1991. In some years, only the former is used for this wine; in others, it's a blend.

Soil: Sandy soils (Meunier likes sandy) overtop of campanian chalk.

Vines: A 0.27 acre plot of old vine Meunier, planted in 1967, blended with ⅓ Chardonnay from just over a half acre planted in 1991.

CELLAR

Vinification & Aging: The Meunier is destemmed, crushed and macerated for ~12 hours and like the Chardonnay (if used) ages over winter in neutral barrel. Natural malolactic and bottled en tirage without fining, filtration or cold stabilization.

Production: Very small! Around 600 bottles if only the Meunier is used; around 900 if Chardonnay is included. See back label for specifics. Note that this is a vintage wine but bottled prior to 36 months of aging, thus Perrine puts the vintage only in the Lot number.

Profile: A deliciously flamboyant mouthful, made for the table.