Perrine Fresne Sarmate II

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: From Sermiers, a 1er cru-ranked village in La Petite Montagne de Reims. On the northern rim of the mountain.

Soil: Sandy soils overtop campanian chalk.

Vines: Less than two acres of 1er cru old vines. Vines average 45 years of age.

Varieties: Chardonnay (42%), Meunier (40%), Pinot Noir (18%) .

CELLAR

Vinification & Aging: This wine fermented spontaneously, underwent full malo (like the reserve wine it's blended with), and was bottled without fining or filtration *en tirage* in July after a good long élevage to age on its lees for 18 months before disgorgement.

Dosage: 3 g/l.

Production: Sarmate II is composed of vintage 2021 (50%) and Perrine's father's reserve stock (50%--a high proportion due to the short crop of '21). 3,480 bottles.

Profile: Perrine's second rendition of Sarmate, her homage to her village and its terroir (a *Sarmate* is an inhabitant of Sermiers). A rich, driving, vinous Champagne.