Perrine Fresne Sarmate IV

Perrine Fresne exemplifies the dynamic change happening in Champagne today. Inheriting 7.5 acres of vines in Sermiers in 2020, 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 her best 1er cru old vines are used for this wine. Vines average 45 years of age. Less than two acres of her best 1er cru old vines are used for this wine, her flagship cuvée.

Varieties: Meunier (43%), Pinot Noir (33%), Chardonnay (24%) .

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 2024 after a good long élevage to age on its lees for ten months in 60% stainless steel vat and 40% oak barrels. No filtration or cold stabilization. Disgorged in February 2026.

Dosage: 2.5 g/l.

Production: Sarmate IV is composed of vintage 2023 (70%) and Sarmate reserve stock started in 2020. 5,400 bottles and 250 magnums.

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