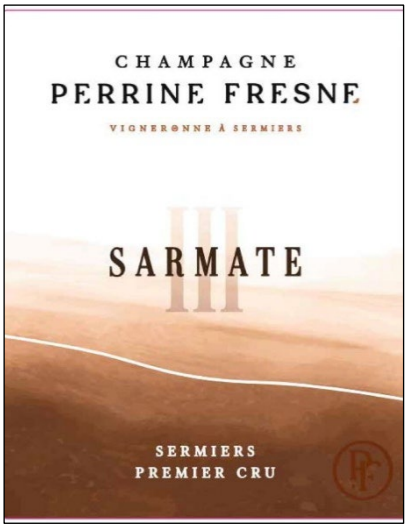
Champagne Perrine Fresne Sermiers



Sarmate III Premier Cru Extra Brut NV

(42% chardonnay, 37% meunier, 21% pinot noir, 441 cases, disgorged February 2025, dosage 2g/L). A cool, attractively airy, pure and super-fresh nose reflects similar notes of petrol and Granny Smith apple but with more prominent yeast and citrus influences. There is also better layering to the beautifully textured, crisp and delicious flavors that are also supported by a firm bead, all wrapped in a very clean, sleek and inviting, indeed even refreshing, finish that is dry but not aggressively so. Good stuff and worth a look. Now+

93 pts- Allen Meadows, Burghound #104, October 2026

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