CHAMPAGNE

PERRINE FRESNE

VIGNERONNE À SERMIERS
PREMIER CRU

SARMATE III

1. Resident from the village of Sermiers - Premier Cru
2. « SARMATE » is the result of a minutious plots selection, only from my best vines in Sermiers
3. This III is unique, made on Harvest 2022, blended with a Reserve Perpetuelle, legacy from my father



HARVEST :
2022 (85%)
Vins de Réserve (2020/2021) - 100% Sermiers (15%)

BLEND :
42% Chardonnay («Les Noues»)
37% Meunier («Sermiers» & «Les Basses Croix»)
21% Pinot Noir («Les Presles»)

AGE OF THE VINES :
+/- 45 years old

VILLAGE :
100% Sermiers
Premier Cru

SOILS :
Clay-limestone & Sandy soils

WINEMAKING :
Natural static clarification
60% First fermentation in stainless steel vat
40% first fermentation in oak barrels
Natural MFL
Ageing on fine lees for 10 months
Rackings by gravity
Natural filtration
No cold stabiliziation
Manuel «lees-stirring» in the bottle

PRODUCTION :
5 340 bottles
160 Magnums

DISGORGEMENT :
07/02/2025 «Jour Racine, Lune Montante»

DOSAGE :
2g/l (Extra Brut)