Champagne Perrine Fresne Sermiers

The Wines

- *Sarmate II Premier Cru*: Chardonnay 42%, Meunier 37%, Pinot Noir 18%. Perrine's second rendition of Sermiers fruit, with three significant differences: less Pinot Noir and more Meunier, full malolactic fermentation, and the fact that all of the wine from vintage 2021 was fermented and élevaged in older 225L and 450L barrels. A fourth difference is that only half of the cuvée is from the base year of '21; the rest is from her own perpetual reserve started in 2020, reflecting the very short harvest of '21 due to the difficult growing season and consequent enormous sorting. The '21 fermented spontaneously, the lees were stirred during élevage, and there was no fining or filtration. 3,425 bottles with 3 grams of dosage.

- *Sarmate III Premier Cru Extra Brut*: Chardonnay 42%, Meunier 37%, Pinot Noir 21%. Perrine's third rendition is composed of 85% from vintage 2022, blended with wine from her perpetual reserve. The vintage portion fermented spontaneously (malo too) in a mix of steel and neutral oak for a ten-month élevage before bottling en tirage. Disgorged July 2025 and dosed with 2 g/l. 890/6-packs; 160 magnums.

- *Sarmate IV Sermiers Premier Cru Extra Brut*: Meunier 43%, Pinot Noir 33%, Chardonnay 24%. The IV is 70% from vintage 2023 blended with her perpetual reserve. The wine fermented spontaneously in steel and wood, underwent full malolactic naturally, and was élevaged 60% in steel, 40% in 228 and 500L barrel for 10 months over winter. No fining or filtration and no cold stabilization. Disgorged in February 2026: 5,400 bottles with a dosage of 2.5 g/l.

- *Les Noues 2023 Sermiers Premier Cru Rosé Extra Brut*: This is Perrine's rosé de saignée from her lieu-dit of Les Noues. The parcel has 0.27 acres of Meunier planted in 1967 and just over half an acre of Chardonnay planted in 1991. Her first production of this wine in 2020 used only the Meunier; her second in 2023 came from two barrels of Meunier and one barrel of Chardonnay; her third from vintage 2025 returned to using simply the Meunier. The Meunier is destemmed, crushed and macerated for ~12 hours and like the Chardonnay (if utilized) ages over winter in neutral barrel. Natural malolactic and bottled *en tirage* without fining, filtration or cold stabilization. This is a vintage wine but the vintage can only be found in the lot number on the back label because the wine is bottled before reaching 36 months of aging en tirage. The back label will also show the date of disgorgement and number of bottles produced.

- *Les Basses Croix 2021 Sermiers Premier Cru Blanc de Meunier Extra Brut*: Basses Croix is a lieu-dit of just under one acre planted to Meunier in 1967 and 1977. Ferments were spontaneous with natural malolactic, followed by élevage in neutral 500L Burgundy barrels for 10 months. Like all of her wines, this was only moved by gravity and never underwent fining, filtration or cold stabilization. Disgorged in February 2026: 1,000 bottles with a dosage of 4 g/l.