

Métier

The name “Metier” derives from the French word for “professional” or “master” and reflects the essence of our expertise, skill and mastery that defines the art of crafting exceptional sparkling wines.

Drawing inspiration from the classic French traditions of the Champagne region, our Metier range represents sparkling wines of the finest quality produced by Méthode Traditionnelle.



BRUT ROSÉ VINTAGE: 2020



VARIETY:
PINOT GRIGIO 55% SAUVIGNON BLANC 45%



REGION:
PERESECINA VILLAGE (CENTER)



AGEING:
AT LEAST 9 MONTHS ON LEES



SPECIFICATIONS:
DOSAGE 9 G/L; ALC 12%



APPEARANCE:
PALE PINK
DELICATE AND LIGHT BUBBLES



NOSE:
FRUITY WITH NOTES OF RED FRUITS AND BERRIES (RED CURRANT, CHERRY, RASPBERRY) OVERLYING DELICATE NOTES OF PINK GRAPEFRUIT



PALATE:
FRESH CHARACTER IS COMBINED WITH A REFINED STRUCTURE AND ROUNDNESS. THE ELEGANT FINISH PROVIDES NOTES OF RED BERRIES, CITRUS



FOOD PAIRING:
IDEAL AS AN APERITIF, BUT ALSO PAIRING WELL WITH CREAMY CHEESES LIKE BRIE, CAMAMBERT, GOAT CHEESE, SPICY ASIAN CUISINE, SUSHI AND SASHIMI



AWARDS:
GOLD MEDAL, MUNDUS VINI, 2025
GOLD MEDAL, BERLINER WINE TROPHY, 2024
SILVER MEDAL, VINASIA SEOUL, 2022
GOLD MEDAL, CONCOURS MONDIAL DU BRUXELLES, 2021

