

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 NATUR

VINTAGE: 2020, 2021



VARIETY:
CABERNET SAUVIGNION 100%
MADE BY “BLANC DE NOIR” TECHNOLOGICAL PROCESS



REGION:
ALBOTA (SOUTH)



AGEING:
AT LEAST 18 MONTHS ON LEES



SPECIFICATIONS:
SUGAR 1,5 G/L; ALC 12,5%



APPEARANCE:
CLEAR GOLD
DELICATE AND LIGHT BUBBLES



NOSE:
NOTES OF PEAR, YELLOW PEACH, CITRUS, DELICATE FLORAL AND FRESHLY BAKED BREAD NUANCES



PALATE:
VIBRANT TEXTURE WITH A HARMONIOUS BLEND OF BRIGHT FRUIT NOTES AND REFRESHING MINERALITY



FOOD PAIRING:
IDEAL AS AN APERITIF, BUT ALSO PAIRING WELL WITH CAVIAR, OYSTERS, RAW AND OILY FISH DISHES, VEAL CARPACCIO



AWARDS:
GOLD MEDAL, BERLINER WINE TROPHY, 2025
SILVER MEDAL, MUNDUS VINI, 2025
THE WORLDS BEST CABERNET, CONCOURS INTERNATIONAL DES CABERNETS, 2024
GOLD MEDAL, BERLINER WINE TROPHY, 2024
GOLD MEDAL, ASIA WINE TROPHY, 2024

