

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

VINTAGE: 2020, 2021, 2022



VARIETY:

Chardonnay 70% Pinot Noir 15% Sauvignon Blanc 15%



REGION:

Peresecina Village (Center)



AGEING:

At least 9 months on lees



SPECIFICATIONS:

Dosage 7 g/l; alc 12,5%



APPEREANCE:

Clear gold bright robe with green reflection.
Delicate and light bubbles



NOSE:

Notes of green apple, ripe pear, citrus zest dancing alongside of freshly baked bread



PALATE:

Orchard fruits (apple, pear) mingle with nuances of lemon curd and brioche.
The texture is creamy yet light



FOOD PAIRING:

Ideal as an aperitif but also pairing well with Parmigiano Reggiano, Edam, fried chicken, foie gras, grilled sea bass, pasta with truffles



AWARDS:

Gold medal, Vinarium International Wine Contest, 2026
Gold medal, Berliner Wine Trophy, 2026
Bronze medal, Decanter Wine World Awards, 2026
Best of the show Moldova sparkling, Mundus Vini, 2024
Best wine from Moldova, Frankfurt Wine Trophy, 2024
Gold medal, Challenge International du Vin, 2024

