

# 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: 2023, 2024



**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

