Mod Sélection is a modern expression of the tradition, heritage and elegance that is Champagne.
Recognized as one of the finest Houses in Champagne, the story of Mod Sélection began in 1892. Since then, the legacy and learning of five generations of growers in an exclusive enclave of the Vallée de la Marne have helped us produce and refine our Champagne of today. It is thanks only to the strictest selection processes at harvest, the most delicate extraction of first-press cuvée, and the rigorous control of fermentations that we have been able to create this, the purest expression of balance and terroir in Champagne today.

Floral aromas, rounded by soft notes of tropical fruit, white peach and honeyed nectarine.

A delicate mouthfeel, with a remarkable minerality, and essence of grapefruit and citrus zest.

Lightness, with a refreshing, graceful finish.

The versatility to accompany every course of a meal.

BRUT • MSRP $450 USD • 750ML UPC 856425008097
SIZE 750ML • 4.5L CASE UPC (GTIN 14) 10856425008094
4.5L / 6 BTL CASES • CASE DIM. 15.25" X 12.875" X 19"
ALC. 12% BY VOL • CASE WT 49.6 LBS

BLESS THIS HOUSE

“... an exceptional all-Chardonnay expression from this eye-opening house; silky, tiny bubbles announce a refined, scintillating wine of great power and finesse; smooth, luscious and balanced with a long, lovely finish.”

– ANTHONY DIAS BLUE

COMPOSITION

100% Chardonnay Grand Cru

Aged: 3-4 Years
Dosage: 8 g/l
Soils: Chalk and Clay-Limestone

TASTING NOTES

Floral aromas of citrus blossom rounded by notes of soft white peach, honeyed nectarine and light tropical fruit. On the palate, a delicate mouthfeel. Grapefruit and citrus zest balance with bright acidity to create a refreshing, mineral driven, graceful finish. The lightness and versatility to accompany every course of a meal.

MOD SÉLECTION
BLANC DE BLANCS

Aged: 3-4 Years
Dosage: 8 g/l
Soils: Chalk and Clay-Limestone

100% Chardonnay Grand Cru

TASTING NOTES

Floral aromas of citrus blossom rounded by notes of soft white peach, honeyed nectarine and light tropical fruit. On the palate, a delicate mouthfeel. Grapefruit and citrus zest balance with bright acidity to create a refreshing, mineral driven, graceful finish. The lightness and versatility to accompany every course of a meal.