Mod Sélection is a modern expression of the tradition, heritage and elegance that is Champagne.
"This is a stunning, exceptional wine; beautifully crisp and bracing with layers of flavor; elegant, complex and long; pristine, balanced and precise, a magnificent wine."
— ANTHONY DIAS BLUE

“BEST OF THE BEST”
Food & Wine Festival, 2019
Wine Spectator

“BEST OF THE BEST”
Award, 2019
Robb Report

COMPOSITION

- 35% Chardonnay
- 55% Pinot Meunier
- 10% Pinot Noir

Aged: 3-4 Years  |  Dosage: 8-9 g/l
Soils: Chalk and Clay-Limestone

TASTING NOTES

The purest expression of balanced ‘House Style.’ Layered with lively aromatics and vibrant white fruit. This distinguished Cuvée offers unparalleled freshness and invigorating minerality in an utterly versatile and superior-drinking wine. The elegance, balance and purity of this Champagne is a notable achievement.

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.

BRUT • 750ML UPC 856425008004
SIZE 750ML • 4.5L CASE UPC (GTIN 14) 10856425008001
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