Mod Sélection is a modern expression of the tradition, heritage and elegance that is Champagne.

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MOD ROSE CHAMPAGNE

“This wine is remarkable: beautifully colored, with an extremely fine mousse, pure and elegant red fruit flavors, bright acid structure and a long, balance and precise finish; certainly one of the loveliest rosés available.”
– ANTHONY DIAS BLUE

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

“BEST OF THE BEST” Award, 2019

Wine Spectator

Robb Report

COMPOSITION

10% Pinot Noir
50% Pinot Meunier
40% Chardonnay

Aged: 3-4 Years | Dosage: 8.9 g/l
Soils: Chalk and Clay-Limestone

TASTING NOTES

A superb expression of elegance and vinification. This Rosé de Saignée undergoes a proprietary cold-soak maceration at harvest maximizing freshness and vitality utilizing the rare Saignée method. The pale salmon-hued nectar draws you near with its rich and seductive bouquet. On the palate, luscious fresh red fruit and extra-fine mousse harmonize to create a long, succulent finish.

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 856425008011
SIZE 750ML • 4.5L CASE UPC (GTIN 14) 00856425008028
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

NIR ISSUED ITEM: 923591