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

BLESS THIS HOUSE
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.

To the eye, a noticeable elegance and finesse in the bead. Developing aromas of rich, ripe fruit that open beautifully in the glass. On the palate, dried apricot, orange zest and tropical pineapple fruit leave place for brioche, nutmeg and a touch of clove. Full-bodied without heaviness, a vintage that proves the reward that comes from waiting.

A seamless and magical blend of Champagne’s three grape varieties; silky, elegant texture, fine mousse, exquisite flavor; ethereal and memorable, long and exceptional, a remarkable achievement.

– ANTHONY DIAS BLUE

**TASTING NOTES**

**COMPOSITION**

<table>
<thead>
<tr>
<th>Variety</th>
<th>Percentage</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chardonnay</td>
<td>35%</td>
</tr>
<tr>
<td>Pinot Meunier</td>
<td>55%</td>
</tr>
<tr>
<td>Pinot Noir</td>
<td>10%</td>
</tr>
</tbody>
</table>

**Aged:** 12 Years  
**Dosage:** 8-9 g/l  
**Soils:** Chalk and Clay-Limestone

**BRUT • MSRP $480 USD • 750ML UPC 856425008075**  
**SIZE 750ML • 4.5L CASE UPC (GTIN 14) 10856425008070**  
**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