

MOD SÉLECTION
CHAMPAGNE

1892



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

BLESS THIS HOUSE



MOD ROSÉ CHAMPAGNE

TASTING NOTES

A superb expression of elegance and viticulture. 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.

COMPOSITION



Aged: 3-4 Years

Dosage: 8-9 g/l

Soils: Chalk and Clay-Limestone



Selected as one of the finest Houses in Champagne, Mod Sélection has a legacy dating back to 1892. Descended from a long line of growers and vigneron, the House has been producing Champagne in an exclusive area of the Vallée de la Marne for over five generations. Strict selection process at harvest, delicate extraction of first-press Cuvée, meticulous settling stage and rigorous control of fermentations; all executed with exacting precision unique to the house production, preserve the natural balance and purity expressed in each ethereal marque.

Mod Sélection is 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

