



Wine of the Week

Ch. Nicot, Bordeaux Rouge, 2008

A rare blend of 65% Cabernet Sauvignon with 35% Merlot fermented in tanks with pump-overs and aged 15 months in oak barrels (33% new). Deep-red in color with well-formed legs; dry, medium-full-bodied with balanced acidity and medium chewy phenolics. Juicy, soft, mostly black fruit with mineral earth and hints of tobacco, cedar and dust. Medium long finish. Has an elegance about it and is a great value at this price point. Try it with roast chicken or even roast beef. Delicious now, it will reward with another few months of aging. Give it a few minutes to open up in the glass. Spec's Score: 87. Tech: 13% Alcohol.

\$9.49 BOTTLE **\$106.87** CASE 12x750ml

Prices include 5% Cash Discount, and are subject to change without notice.

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