



WINE & CHEESE OF THE WEEK

Mazets St. Victor, Cotes du Rhone Villages Laudun, 2007

A blend of 65% Grenache and 35% Syrah fermented in stainless steel using pump-over and aged 90% in tank and 10% in oak barrels (none new). Deep-purple-black-red in color with well formed legs; dry, medium-full-bodied with softly balanced acidity and moderately chewy phenolics. Rich and ripe with as much red as black fruit, accented with earthy coffee notes and lots of garrigue. Bear Note: Perfect for rich braised foods such as Boeuf Bourguignon, Pasta with Bolognese Sauce, or lamb shanks but priced for pot roast. Laudun is a village in the Cotes du Rhone Villages which is the collection of the best villages in the Cotes du Rhone. Tech: 14% Alcohol. Spec's Score: 89+.

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

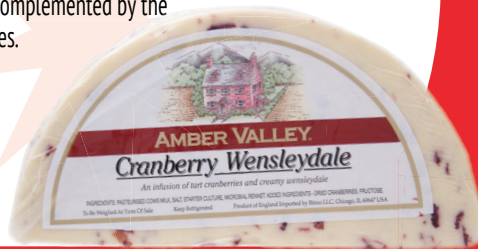
Prices include 5% Cash Discount, and are subject to change without notice.

Wensleydale with Cranberries

Wensleydale with Cranberries is a hand-made Yorkshire cheese. Milk drawn from cows grazing the sweet limestone pastures on surrounding farms in Upper Wensleydale gives the cheese the unique flavor for which it is renowned. It has a clean, mild, slightly sweet flavor with a honeyed aftertaste. The superb texture of fresh Wensleydale is perfectly complemented by the addition of natural, juicy cranberries.

\$14.53 /lb. cash

This cheese is available at Spec's Texas Superstore location, 2410 Smith Street.



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