



# WINE & CHEESE OF THE WEEK

## Ch. Moulin De Grenet, Lussac St. Emilion, 2009

Tech: 13.5% Alcohol. Mostly Merlot with a bit of Cabernet Franc, aged briefly in mostly neutral oak barrels. Purple in color, and with well formed legs; dry, medium full-bodied with fresh acidity and moderately chewy phenolics. Sweet with ripe black and red fruit (raspberry and red and black cherry) accented with notes of black pepper and earth but the incredibly sweet fruit is the thing. Not big but utterly delicious. Fine. Spec's Score: 89+VHR (Very Highly Recommended).

**\$12.29** **\$138.35**

**BOTTLE** **CASE** 12x750ml

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

## Pecorino Grand Cru

This is one of Italy's premier cheeses made from raw Sardinian sheep's milk. The cheese is made in the same way as Parmigiano-Reggiano. It is aged 20 months, which gives the cheese a firm texture that is suitable for both cubing and flaking. With notes of herbs and wild Sardinian flowers the aroma is quite fragrant while the flavor has delicate milky sweetness and buttery, salty characteristics. Simply wonderful when eaten alone or shaved on pasta or salads.

**\$14.99**/lb. cash

This cheese is available at Spec's Superstore location, 2410 Smith Street.  
On sale thru 5/7



# SPEC'S

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## CHEERS TO SAVINGS

- Mon-Sat 10am-9pm
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