



WINE & CHEESE OF THE WEEK



Ch. Peyroulas, St. Emilion, 2007

A blend of 95% Merlot and 5% Cabernet Franc grown on pebbles and sand over clay and limestone. Fermented using pump-overs and aged 12 months in oak barrels (10% new) from the Terra Burdigala team of Stephane Derenencourt and François Thienpont. Deep purple-red in color with well formed legs; dry, full-bodied with balanced acidity and moderately chewy phenolics. Offers dark red and black fruit accented with notes of earth and spice. Has an appealing lively freshness about it. Very well integrated and drinking well now. Fine with grilled meats or roast chicken. Tech: 13% Alcohol. Excellent. Spec's Score: 91.

\$19.94 ~~**\$225.49**~~
BOTTLE CASE 12x750ml

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

Roth Kase Gran Queso

From Monroe, Wisconsin, this cheese is aged for 4-5 months, resulting in a very firm texture that lends itself to snacking or grating. The taste is somewhat sharp and quite nutty with a mellow lactic sweetness. A spice rub gives the rind a burnt orange hue. A happy blend of Mexican and Spanish style cheese.

\$10.99/lb.cash

This cheese is available at Spec's Superstore location, 2410 Smith Street.
on sale through 8/13



SPEC'S

WINES • SPIRITS
FINER FOODS

CHEERS TO SAVINGS

- Mon-Sat 10am-9pm
- (713) 526-8787
- 1-888-526-8787
- SHOP ONLINE AT specsonline.com