



WINE & CHEESE 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. Great value at this price point. Try it with roast chicken or even roast beef. Delicious now, it will reward 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.

Ambrosi Buffalo Mozzarella with Truffles

Mozzarella di Bufala is an Italian pasta filata cheese made from the milk of the water buffalo from selected provinces of Southern Italy. The Italian city of Aversa, in the province of Caserta, is recognized as the origin of this product, where it started to appear at the beginning of the twelfth century. The freshness and delicacy of water buffalo's mozzarella, combined with the shavings of natural black truffles, makes it an excellent table cheese, that it can also be use in Mediterranean dishes like pizza, pasta and "insalata caprese" (a delicious salad of tomatoes, basil, olive oil, sea salt and pepper). 4.2oz

\$7.59 /ea. cash

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



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