



WINE & CHEESE OF THE WEEK



La Vigne d'Argent, Bordeaux Blanc, 2009

Tech: 12.5% Alcohol. 75% Sauvignon Blanc, 25% Semillon fermented and aged all in tank with no malo-lactic fermentation. Straw in color, bright and clear with good legs; dry, medium-light-bodied with crisp acidity. Offers citrus and stone fruit with a bit of spice, some limestone mineral, and accents of cut grass. Very long finish; refreshing, pure. Classic Sauvignon nose. Really Very Good.

Spec's Score: 87+.

\$9.99

BOTTLE

\$112.87

CASE 12x750ml

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

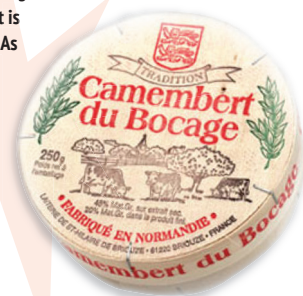
Camembert du Bocage

One of the best Camemberts available in the U.S. today. Camembert du Bocage is a handmade Camembert from a small dairy in Normandy, the specific AOC region for this famous French cheese. The sign of a premium quality Camembert, this one has a "core" that is firmer in texture than the creamy paste closer to the rind. As it matures, the interior becomes more ooey-goey and runny at room temperature while the taste becomes more assertive. 8oz

\$6.99 /ea.

cash

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



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