



Wine 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 BOTTLE **\$225.⁰² CASE** 12x750ml

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

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