



Wine of the Week

Ch. Bonnet Blanc Entre Deux Mers 2010

This 2010 is a fresh, juicy, lively Sauvignon Blanc-dominated mix of cut grass, white peach, and citrus with notes of grapefruit, figs, gravelly minerals and honeysuckle (from the Muscadelle de Bordelaise in the blend). Bright, clean and lively in the mouth with a refreshing feel. Basic white Bordeaux doesn't come any more consistent than this. Perfect with simple fresh seafood (especially oysters, catfish, or mussels) or as an aperitif. Tech: 12% Alc. A blend of 50% Sauvignon Blanc, 40% Semillon, and 10% Muscadelle de Bordelaise fermented and aged in stainless steel tanks with no malolactic fermentation and bottled fresh. Spec's Score: 88+VHR (Very Highly Recommended).

\$9.49 BOTTLE **\$106^{.14}** CASE 12x750ml
Prices include 5% Cash Discount, and are subject to change without notice.

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