



WINE & CHEESE OF THE WEEK

PANNIER Brut Tradition, Champagne, NV

A blend of 40% Chardonnay, 30% Pinot Noir, 30% Pinot Meunier (with 25% coming from older reserve wines) all from a high quality co-op that buys no sur lattes. Pale straw in color, bright and clear and fully sparkling; dry, medium-bodied with refreshingly crisp acidity and a very light phenolic note. Spicy, lively, bright, ripe citrus with a note of red fruit along with mineral-chalky-earth terroir and subtle accents of toast. Very long finish. Fine tension, fresh, focused; bright and alive-in-the-mouth. This may be our best value in Champagne. Spec's Score: 90+. Tech: 12% Alc.

\$26.99
BOTTLE

\$304.37
CASE 12x750ml

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

Sartori Rosemary & Olive Oil Asiago

Heralded as the "dew of the sea," Rosmarinus officinalis provides the perfect savory high note for this rich, nutty and fruity taste sensation. A gold-medal winner of the 2008 World Championship Cheese Contest, this extraordinary delight wears its laurels as lightly as the perfect balance of hand-rubbed rosemary and Italian olive oil.

\$10.99 /lb. cash

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



SPEC'S

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