



# WINE & CHEESE OF THE WEEK

## ALAN CHRISTOPHER Brut Blanc de Blancs Sparkling, France, NV

Fermented using the Charmat process. Pale straw in color with green highlights, fully sparkling. Dry, medium light-bodied with fresh acidity. Offers lively bright lemony fruit and a surprising level of toastiness along with a subtle mineral note. Long, clean finish. Lively and refreshing. Much better than the price would indicate. More than drinkable on its own and cheap enough to use for mimosas, kirs royale, and other "Champagne" drinks. Very Good. Spec's: 86+VHR.Tech Note: 11.5% Alcohol.

**\$7.99** <sup>750ml</sup> BOTTLE **\$89.21** CASE 12x750ml

**\$3.99** <sup>187ml</sup> BOTTLE **\$89.38** CASE 24x187ml

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

## Carr Valley Autumn Harvest Cheddar

In the cooler temperatures of late summer, cows enjoy falling apples and plentiful pastures. This white Cheddar is smoked lightly with apple wood, creating a naturally smoked rind and smooth, creamy flavor. This young cheddar pairs quite well with cider, dried fruit and mulled wine so it will fit in perfectly with your holiday festivities. **5oz.**

**\$2.79** /ea. cash

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



# SPEC'S

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## CHEERS TO SAVINGS

- Mon-Sat 10am-9pm
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