

BEEFSTEAK FLORENTINE

by Georgeanne Brennan

Succulent, juicy porterhouse steak paired with the rich intensity of a Chianti Classico, like the riserva from Villa di Geggiano, is an essential Tuscan experience. Fortunately, it easily translates to your own table. The extra-thick, two-to-three-pound steak, which encompasses two cuts—tenderloin and strip steak—is seasoned only with salt, pepper, and olive oil before being seared over very hot coals. The dish is elegant, but cooking it feels almost primeval. Although it's perfect on its own with just the wine, it can also be accompanied by grilled radicchio and cannellini beans, for example, or braised greens and roast potatoes.

One 2½-to-3-pound porterhouse steak, 2½ to 3 inches thick	2 teaspoons coarse sea salt, plus extra to finish
¼ cup extra-virgin olive oil	1 teaspoon freshly ground black pepper
Stems of thyme and rosemary, tied together to make a basting brush	

Unwrap steak and place it on a rack in the refrigerator to dry for two to three hours before removing it to come to room temperature, which will take about an hour.

Meanwhile, prepare an oak wood fire in a barbeque, if possible. A charcoal fire, especially if it incorporates oak wood chips, is a fine substitute. A gas grill or a stovetop grill pan will work as well, but it will not have the classic smoky undertones.

Pour olive oil in a bowl.

When steak is at room temperature and coals are red-hot, brush steak all over with olive oil, using the herb brush. Rub well on both sides with some of the salt and all of the pepper.

Place steak over the hot coals and sear for 3 minutes before turning. Cook 3 minutes on the other side. Turn and cook away from the hot coals another 2 to 3 minutes on each side for rare (120–130°F). For medium-rare, cook 1 to 2 minutes more per side for an internal temperature of 130–135°F. For purists, the steak must be rare with a deeply browned crust. Finally, turn steak upright on the bone for 1 minute. Remove to a cutting board and let rest for 5 minutes and up to 15.

To serve, cut meat along the bone and remove it. You will have 2 pieces—a tenderloin and a strip steak. Cut each in ¼-inch-thick slices against the grain, on a slight diagonal, keeping the slices together. Place the bone on a platter and slip slices back along the bone into their original position. Brush steak with olive oil again, using the herb bundle, and sprinkle with additional salt.

Serve accompanied by coarse sea salt and freshly ground black pepper. Serves 4



The James Beard award-winning cookbook author Georgeanne Brennan is also the author of the best-selling food memoir *A Pig in Provence*. She continues to write about food and cooking from her longtime homes in Provence and in Northern California, where she co-owns an aperitif wine bar. You can find more of her recipes at www.georgeannebrennan.com.

AUGUST 2025

ROUGE



2023 SAINT-CHINIAN ROUGE “LA PIERRE PLANTÉE”
LES EMINADES

IT'S NOT OFTEN WE START working with a new domaine from the Languedoc, so when we *do* form a partnership, it's an exciting moment for those of us who love southern reds. Several years ago, Luc Bettoni was working for another Languedoc domaine when he felt the irresistible call to make his own wine. After scouring the region, Luc and his wife, Patricia, settled on the appellation of Saint-Chinian, largely thanks to its rugged beauty and terroir diversity. This diversity inspired them to vinify three different red wines, all with very different personalities. Named for a *lieu-dit* where a large vertical rock formation once served to demarcate the borders of three neighboring villages, La

Pierre Plantée is perhaps their most supple and extroverted cuvée. Thanks to biodynamic farming and older vines planted in dense rows to create more shade for the grapes, this beautiful blend of equal parts Cinsault, Grenache, and Syrah bears a freshness rarely found in this part of France. With a slight chill, it's perfect on a warm summer night with a bowl of olives or a platter of grilled rosemary lamb. —Tom Wolf







\$25.00 PER BOTTLE
\$270.00 PER CASE

Pairs well with grilled merguez, fava bean purée, thickly sliced saucisson, and roasted tomatoes.



THE YEAR 2019 WAS so good in Tuscany that my most ardently Italophile colleague thinks it may be the region's best vintage of the last fifty years. Conditions were so favorable that growers around Chianti and Montalcino could sit back and watch as the season's frequent breezes wicked any excess moisture from their vines. Without humidity-related disease pressures, these *vignaioli* could spend as much time as possible on other efforts to make sure their grapes ripened as perfectly as possible. Vintage conditions definitely played their part in the elegance and freshness of Villa di Geggiano's 2019 Riserva. With notes of red fruit, blood orange, stones, and spice, it is a testament to the majesty of that vintage. —Tom Wolf

\$54.00 PER BOTTLE \$583.20 PER CASE

					
2023 Saint-Chinian Rouge “La Pierre Plantée” <i>Les Eminades</i>	34% Cinsault, 33% Grenache, 33% Syrah	30- to 70-year-old vines <i>Molasse</i> with <i>galets roulés</i> (rounded riverbed stones)	Serve <i>slightly cool</i> 56–60°F Decant optional	Dark fruit, olives, herbs Supple, extroverted, fresh	Drink now
2019 Chianti Classico Riserva <i>Villa di Geggiano</i>	97% Sangiovese, 3% Cabernet Sauvignon	30-year-old vines Clay, silt, sand, limestone	Serve <i>slightly cool</i> 58–62°F Decant recommended	Red fruit, blood orange, spice Majestic, soulful, age-worthy	Drink now through 2035

LEFT Luc and Patricia Bettoni. © *Les Eminades*

COVER *Villa di Geggiano*. © Anthony Lynch

KERMIT LYNCH WINE MERCHANT

To reorder any of our Wine Club selections, please give us a call at 510.524.1524 to speak to a salesperson, or send us an email at wineclub@kermitylynch.com.