

COLLIN'S COLUMN



A classic pairing with a little twist from Bordeaux by Collin Williams

Bordeaux & BBQ

A classic pairing with a little twist from Bordeaux – Thanks to our Victoria Spec's Store.

We are really proud of our team members across the Spec's chain.

Not only has each of our stores

embraced the “Bordeaux and BBQ” initiative that we launched earlier this month, but some are using this idea as a way to create their own “unique” playful spin on the concept.

Take for example our store in Victoria. Walter and Sara Stubbs, self-proclaimed “Foodies”, are two passionate Spec's people who love to cook, pair wine, and involve the appreciation of wine into their routine as often as possible. They truly offer the “above and beyond” approach to customer service by relating to you, our Spec's customers, with their wine recommendations and personal spin on the wine experience. Red wine goes with red meat. White wine goes with white meat. Heard this before? Sounding repetitive? You bet. However, these are the basic building blocks by which every good wine connoisseur should base a meal involving wine pairings. So as they say, “when in France . . .” Following is a great “classic” pairing with a Bordeaux twist from Walter and Sara. Try it this weekend at your barbeque outing.

Chateau Caronne St Gemme Haut Medoc 2008 \$16.99 cash

A blend of 60% Cabernet Sauvignon, 37% Merlot, and 3% Petit Verdot grown just to the west of the St Julien border. Aged 12 months in French Oak Barrels, this wine offers up ripe notes of black fruit and earthy influences on the nose. Black pepper, spice, and dark berry fruit are highlighted on the palate with a long, tasty finish.

Chateau D'Agassac Rouge 2006 \$24.89 cash

The wine offers remarkably rich but at the same time mellow tannins giving an impression of softness emphasized by touches of menthol. The finish is rich and smooth with hints of smoked herbs, black pepper and camphor. The long, tannic texture promises a good cellaring potential for the wine to come round with a full-bodied opulence.

50% Merlot, 47% Cabernet Sauvignon and 3% Cabernet Franc planted on gravel-rich outcrops.



Paired With

Steak Au Poivre – a Texas twist on a French classic

Ingredients

4-8oz Filets
½ cup Claude Chatelier VSOP Cognac
3 tablespoons whole Peppercorns
Himalayan Pink salt (or sea salt, coarse grind)
1 tablespoon Presidente unsalted butter
1 cup heavy cream (or half & half)
4 tablespoons Bella Lisa Olive Oil
White hot Mesquite Coals

Directions

Wash and dry steaks. Sprinkle salt to coat front and back.

Grind peppercorns into a plate and then press steaks into the pepper and set aside.

Place butter and olive oil into a skillet until almost smoking and then sear each side of the steaks for one minute before removing to a clean plate.

Turn off the heat to the skillet and add Cognac, scraping spices off the bottom with a wooden spoon.

IGNITE THE ALCOHOL and let it burn in the pan until the flame dies.

Slowly stir in the cream while over low heat.

Position the steaks on the pit directly over the mesquite coals and cook for 4 minutes on each side.

Place steaks on a serving dish and cover with the sauce. 🍷



Please email me at collinwilliams@specsonline.com with feedback.