

2003 LATE BOTTLED VINTAGE PORT



Background Information

Taylor's were pioneers of the LBV category, developed to satisfy the demand for a high quality ready-to-drink alternative to vintage port for everyday consumption. Unlike vintage port, which is bottled after only two years in wood and ages in bottle, LBV is bottled after four to six years and is ready to drink when bottled. Taylor's continues to lead the LBV category of port worldwide, in spite of the fact that many other shippers now also produce an LBV.

The wines used to blend Taylor's LBV were drawn from a reserve of some of the best full bodied red ports, produced at the 2003 harvest, from grapes grown on Taylor's own vineyards and on other top properties in the Cima Corgo and Douro Superior areas.

Notes on Viticultural Year and Harvest

The Winter preceding the 2003 harvest was very wet. Flowering took place in bright warm weather at the end of May in some of the best conditions seen for several years. The first two weeks of August provided the intense Summer heat which often precedes a great port vintage. The second half of August was cooler and two days of rain occurred with perfect timing, ripening off the grapes at the end of the month.

The picking season in September was warm and dry and the yields were even across all grape varieties, ensuring balance and complexity in the wines. Winemakers' notes highlight the very intense colour and large amount of tannin released by the skins during fermentation, as well as the powerful fruitiness of the young wines.

Press Comments

Square Meal, January 2009

"There's no need to decant this classic Port, which is packed with sweet plum fruit and violet chocolate, with a long spicy finish. Perfect match for blue cheese or just savour on its own after a meal."

Tasting Note:

Powerful dark cherry and black fruit aromas. The floral and herbal notes that come through on the nose add lovely nuances to the bouquet. The palate shows great intense fruit flavours and fantastic depth and complexity. The wine is harmonious, well crafted, authoritative.

Serving Suggestions

Taylor's LBV is the perfect finish to any meal. It does not need to be decanted and should be served in a generously proportioned wine glass so that its rich fruity nose can be enjoyed to the full. Excellent with fully flavoured cheeses, especially blue cheeses such as Stilton or Roquefort. It is also delicious with desserts made with chocolate or berry fruits.

