

2007 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 2007 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 2007 growing season was preceded by a wet winter that replenished water reserves after four hot, dry years. The humid conditions continued into spring and early summer with lower than average temperatures combined with periods of rain. There were no significant periods of intense heat during the summer months. This ensured that the leaf canopies were in an exceptionally healthy condition and able to benefit from the warm weather that preceded the harvest.

The first two weeks of September saw constant daily temperatures of between 35°C and 38°C. These warm and dry conditions brought the crop to perfect maturity, advancing the production of sugar and phenolics while retaining the excellent natural acidity resulting from the relatively cool summer. As a result the harvest produced perfectly balanced musts which have produced stylish and elegant wines, full of vitality, with a superb fresh concentrated fruit character.

Press Comments

Tasting Note:

Great black fruit quality on the stylish nose which displays inky notes, a discreet herbal and mineral character and hints of liquorice. Beautifully complex, fine and elegant bouquet. Wonderful velvety texture on the rich, concentrated and weighty palate which delivers heaps of flavour leading into a long finish crammed with sumptuous dark chocolate and liquorice.

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.

