

CHURCHILL'S

Late Bottled Vintage

LBV has become one of the most popular styles of Port Wine these days. It offers near-Vintage quality at premium Ruby prices.

Churchill's Late Bottled Vintage 2013 has a black cherry colour. Intense spicy resinous nose. Rich and velvety on the palate with full berry flavours.

SOURCING

Late Bottled Vintage Port is produced from the same Quintas, which make Churchill's declared Vintage Ports.

GRAPE VARIETIES

LBV Port Wine is a field blend of many varieties such as Touriga Nacional, Tinta Roriz, Tinto Cão, Tinta Barroca, Touriga Franca and Tinta Francisca.

CELLARING RECOMMENDATION

LBV should be stored lying down under cellar conditions (12-14°C). Produced in a similar style and quality as Vintage Port Wine, it will age well for at least 3 years and preferably 5 to 10 years in bottle.

AGEING

Following the vintage the young LBV Ports are carefully tasted, selected and blended. The blended Port is then matured in large oak vats for a duration of 4 years where it softens, shedding its harsh tannins, but without losing its full bodied, rich fruit flavours. Finally after 4 years in wood, Late Bottled Vintage Port is bottled unfiltered into dark Vintage Port bottles and laid down to finish its maturation in our temperature conditioned cellars.

RECOMMENDED SERVING TEMPERATURE

Serve at room temperature (16-18 °C).

DECANTING

Stand the bottle upright for a few hours before decanting. It is best decanted at least two hours before being served. Once opened, LBV Port Wine will keep for up to 10 days. Avoid air (vacuvin if in bottle) and store at a constant cellar temperature.

SERVING RECOMMENDATIONS

LBV is delicious on its own after lunch or dinner; also excellent with chocolate desserts or rich cheeses such as Stilton and Camembert. Save the natural sediment or crust for seasoning meats and adding to sauces.

