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TAYLOR FLADGATE

Classic Vintage Porto 2003

97 Points



This deep ruby colored Vintage Port from Taylor Fladgate opens with a pecan and moist pipe tobacco bouquet with hints of spiced plum, nuts, and fig. On the palate, this wine is medium plus bodied with medium plus acidity. The mouthfeel is bright, savory, and structured. The flavor profile is molasses, fermented cherry, and rum cake blend with hints of walnuts, licorice, fig, and spiced plum. The finish is dry and nicely extended. There is a little heat peeking through. The Tasting Panel would pair this Port with pecan pie and a cigar. Enjoy

July 16, 2023

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