

WINE TASTING GROUP 2nd DECEMBER 2025

The history of Port Wine began in the 17th Century when British Merchants, seeking an alternative to French wine, started fortifying local Portuguese Wine to make them stable for long sea voyages. The practise originated in the Douro Valley, which had a long history of wine making. The port trade was further cemented by the Methuen Treaty of 1703, and the Marquis of Pombal the first demarcated wine region in the world of 1756 to protect its quality & authenticity.

The Duoro Valley has been a wine region since Roman times, but the port as know it is a more recent development.

In the 17th century England & France were often at war, leading English ban on French wines. British merchants turned to Portugal for wine where they discovered a richer, sweeter wine in the Duoro region.

Fortification with brandy to make the wine last longer during its journey to England, merchants began adding brandy. This fortification created the distinctive, robust flavour profile of port.

The wine was named after the city of Porto where it was historically

TAYLORS LATE BOTTLES VINTAGE PORT

19% PROOF

COST £14.50 MAJESTIC WINE

Taylors Late Bottled Vintage Port is aged in oak casks for 6 years. It's rich, fruity & ready to drink without decanting. It has concentrated flavours of dark fruits, such as blackcurrant & plum with notes of chocolate, spice & sometimes mint & liquorice! It is well balanced with fruit tannins & a long finish & pairs well with rich cheeses, particularly blue cheeses as well as chocolate & berry deserts.

COCKBURNS PORTO BLANCO

19% PROOF

COST £10.97 ASDA

Bright pale-yellow colour. The nose shows signs of tropical fruits, ripe citrus & honeyed floral notes.

A lively acidity balances the sweetness.

The latest craze is white port with tonic as an aperitif or uses as a cocktail. To be served chilled, served with ice,

Grapes are Muscatel, Malvearia from the Duoro valley.

LYME BAY TRADITIONAL MEAD

14.5% PROOF

COST £12.00 MAJESTIC WINES

LYME Bay Winery is based near Axminster in Dorset & has been in business for 20 years.

Mead is thought to be one of the oldest alcoholic drinks produced. There is evidence of it's

production found in artefacts from cultures all around the world, including Ancient Greece, China & Northern Europe, in many early cultures it was considered to be the drink of the Gods & was used in religious ceremonies & celebrations. It was thought to be the elixir of health, fertility & longevity. It was even mentioned in The Canterbury Tales.

It is produced by diluting honey with water & then fermenting with yeast.

It is a deep golden colour with aromas of honey, stone fruit & spices. It is a sweet, full flavoured mead with a smooth mouthfeel & a clean finish. Lyme Bay Winery crafts their wines in a clean contemporary style using high quality fruit from established grower relationships. This Mead pairs well with strong cheeses & casseroles.

Gonzalez Byass Solera Cream Sherry

18% Proof

A dark sweet sherry has been made by the Gonzalez family since 1835.

The sherry is aged for 8 years and very smooth. Tasting expect notes of raisin, vanilla, caramel, and hazelnuts.

Try as an aperitif or with cheese or even cheesecake.

Madeira -Henriques& Henriques

19% PROOF

Full. Rich, sweet.. This wine/ grapes have been grown on the Portuguese island Madeira for centuries. It is a mixture of grapes grown on warm slopes and cool slopes due to the characteristics of the island. Our Madeira was FULL RICH DOCE, but it comes as dry, medium sweet and sweet. To be drunk as an aperitif or dessert wine.

Try as an aperitif or dessert wine

Monbazillac - white dessert wine

13% PROOF

Grapes grown on the banks of the left bank of the Dordogne with a deep yellow colour. This is due to “noble rot” and is the only wine grown this way in the area. Serve with dessert, similar wines are Sauternes but Monbazillac has a higher quantity of Muscadelle grapes.

AOC for this wine was established in 1936 and the wine is unique to the area.