

Savour port in its prime

12 Feb 2010 by Jancis Robinson

In my view, young vintage port is pretty similar to young classed- growth red bordeaux: better cellared than drunk. But mature vintage port is one of the world's great treats, especially in the sort of chilly weather so many of us are currently experiencing, and especially if from the vintages that are drinking at their very best now. Here's a rare chance to compare the two great vintages of the 1960s – 1963 and 1966, which are absolutely in their prime now, provided bottles are in good condition – from the blue- chip producers Taylor, Fonseca, Dow, Graham, Warre and Quinta do Noval.

This Wednesday [The Jeroboam Club](#), a private wine- tasting club in that old English wine- trading city Bristol, is holding just such a tasting. (They apologise for the state of their website; apparently the member responsible has been too busy running a distinguished legal research group at Vienna University to update it.) Usually their tastings are open to members only, but on this occasion so many of them are unavailable – perhaps in the Caribbean escaping the snow? – that they are opening it out to all- comers. The tasting will apparently be tutored by Richard Brazier of Ancient and Modern Wines. Details below.

When - Wednesday 17 Feb, 7.30 pm

Where – Avery's Cellars, Bristol, UK

How much - £100 per head

How – Contact Paul Redfern P.Redfern@beale-law.com tel +44 (0)117 915 4164

