



## LBV: THE OTHER VINTAGE PORT

ROY HERSH

**L**ate Bottled Vintage Port, or LBV, is one of the most approachable types of Port, emulating the prestige and profile of traditional Vintage Port at a considerably lower price. It is a delicious drink that seamlessly complements a variety of food offerings—and, as an added bonus, it's blessed with solid shelf stability. These qualities stand out for consideration by savvy consumers as well as by restaurant professionals looking to balance their wine lists.

Vintage Port represents between 1% and 2% of all Port produced; LBV accounts for about 3.5%. More than 5 million bottles of LBV are sold around the world every year, with nearly half of that quantity going to the United Kingdom. Prices in the U.K. are considerably lower than in the United States: it is not uncommon to find LBVs on sale in the U.K.'s "big three" supermarket chains for £5-8, compared to the usual American retail prices of \$18-25.





Considered one of the leading Port authorities in the United States, Roy Hersh in 2003 became one of only two Americans knighted into the Confraria of the Instituto dos Vinhos do Douro e Porto. To honor his oath, he began writing a monthly newsletter, *For the Love of Port*, in 2004, and launched [www.fltop.com](http://www.fltop.com) in 2005. He also serves as a professional wine judge, guides insider's tours to Portugal, holds tasting seminars around North America, and provides training for hotels, restaurants, culinary schools, and wine retailers. Contact him at [roy@forthelelofport.com](mailto:roy@forthelelofport.com).

## HISTORY

Dow's Quinta do Bomfim vineyards.



LBV was created several centuries after Vintage Port as a commercially viable alternative for grapes that were not quite vintage-worthy, allowing them to be bottled without having to declassify them. Over the last few decades, the LBV designation has become a great success story for the Port trade.

In a search to discover the first LBV, I unearthed several competing claims. The most convincing argument was provided by João Nicolau de Almeida, the unassuming winemaker and head of Ramos Pinto, with a significant distinction: "The oldest LBV registered at IVP [known today as the IVDP, or Instituto dos Vinhos do Douro e Porto] is, for sure, the 1927 Ramos Pinto," which was recorded on April 15, 1986. "In the beginning of the last century," he continues, "Ramos Pinto had some customers who used to order Vintages, or *novidades*, but they wanted wines to be drunk at an earlier age. So to 'round' these wines up, Adriano Ramos Pinto decided to bottle the Vintage Port four or five years after the harvest and ship what we

## LBV IN THE RESTAURANT

Sommeliers and beverage managers will find that LBVs have several key advantages over other categories, including most dessert wines. A typical 750-ml bottle of LBV Port carries a wholesale price of \$12-20 in the United States, making for an impressive profit margin when served by the glass with the customary 2-to-3-ounce pours. It also has an extended shelf life: whether filtered or unfiltered, an LBV, once opened, decanted (or not), and recorked, can provide drinking pleasure for at least two weeks—a month or longer if stored at a cool temperature.

Although purists may want to drink LBV on its own, its fresh fruit flavors are complemented perfectly by such cheeses as sharp cheddar, smoked Gouda, Stilton, and especially Portugal's Serra da Estrela. Other recommended pairings include poached pears, fruit tartlets, cashews, walnuts, and hazelnuts. Chocoholics love the marriage of LBV and bittersweet chocolate. Think out of the box, be adventurous, and try pairing LBVs with appetizers and a wide array of entrées. I recently drank a bottle of LBV with a grilled sirloin streak adorned with sautéed Portobello mushrooms, and the pairing was marvelous.

Graham's Quinta do Tua  
vineyard and winery (bottom).

now call Late Bottled Vintage. The IVDP made the LBV category official in 1958. Since then, all Port shippers were allowed to make this type of wine and had to sell it officially under the Late Bottled Vintage designation."

Which leads me back to a bottle of LBV that my friend Derek Turnbull reported drinking in England—a 1960 Dow, bottled in 1965. Wikipedia mentions a 1958 Fonseca that was purportedly bottled in the U.K. in 1964. Fladgate Partnership chairman Alistair Robertson, in a 2009 *Decanter* interview, noted that there were unfiltered bottles of LBV Port circulating before World War II, and that Quinta do Noval produced some small quantities in the 1950s. Robertson claimed that Taylor Fladgate was the first to sell fined and filtered LBV, beginning in 1970; Fladgate's importer, Kobrand, points to the 1965 Taylor Fladgate LBV as the first in this genre. Since the mystery of which LBV was the first commercial bottling has yet to be solved, I'll stick to the safer designation of Ramos Pinto as the oldest LBV.

## STYLES AND PROFILES

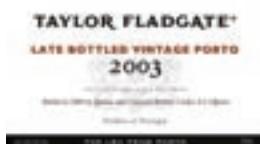
Like a Vintage Port, an LBV is produced from the grapes of a single harvest, the vintage of which will be prominently stated on the front label. The year of bottling will also appear, typically on the back label. While Vintage Ports are "generally declared" an average of three times per decade, LBVs are produced nearly every year, weather permitting. Samples must be submit-

ted to the IVDP tasting panel, which performs a series of rigorous organoleptic tests prior to approval and issuance of the *Selo de Garantia*—the seal that appears on every bottle of Port sold.

LBVs are bottled between the fourth and sixth year after harvest, usually spending that time in large oak barrels called *toneis* (plural for *tonel*), although some producers choose to store their LBV stocks in tanks. The duration of aging generally depends on the characteristics of the vintage. If an LBV remains in cask for four years versus five or six, it will tend to deliver a more overtly fruit-forward style, which can be confusing to buyers who expect a "house style" similar to that of Vintage or Tawny Ports. An astute palate will perceive a difference in texture and flavor in LBVs that spend more time in wood, due to the oxidative environment.

Because filtered and fined LBVs have no sediment, they are designed to be consumed upon release. Most of these do not print the term "filtered" on their labels, but they generally have T-stoppers for ease of reuse after opening. (I have seen a few unfiltered bottles with such corks as well.) Some believe the fining and filtration removes the flavor and vivacity from the Port, but I find that to be a myth.

An unfiltered LBV will throw a "crust" (sediment), just like a Vintage Port, and must be decanted prior to consumption. These bottlings can often be cellared for several decades, but can certainly be consumed upon release if desired. The word "unfiltered" usually appears on the front label, though older bottles can still be found with the former designation of "traditional." Every Portuguese-owned Port producer I can think of makes an unfiltered LBV; most of





the British Port shippers prefer the filtered type. The majority of unfiltered LBVs are finished with driven corks, allowing collectors to store the bottles horizontally.

## WHAT A DIFFERENCE A YEAR MAKES

Does the quality of LBV decline in a generally declared vintage, when the best grapes are used for Vintage Port? Pedro Branco, proprietor of Quinta do Portal, translates the words of his winemaker, Paulo Coutinho: "LBVs from non-declared years may be effectively better, but what surely happens is that we have more LBV available in non-declared years. When we taste an LBV from a non-declared year two years after the vintage and the wine shows a lot of complexity, we can conclude that the initial volume destined for Vintage Port will enrich the quality of the LBV and increase its volume. The consumer wins by having access to a better wine and still at a very reasonable price."

According to Adrian Bridge, managing director of the Fladgate Partnership, "It is best to buy your LBV from a producer whose quality and style you like. The year is less important than who made it and the capacity of the producer to reach the quality threshold. We aim to make all the grapes that we grow into Vintage Port, but clearly, we only ever make a small proportion into our very finest wines; the remainder is selected to age as an LBV or as aged Tawny. The quality assessment takes place in the February following the harvest. To us, this is more important than



*Quinta de la Rosa tonel (above left) and winery (above right); Quinta do Crasto export/marketing director Miguel Roquette (middle), vineyards (bottom left), and cellar (bottom right).*

the exact year of production, and ultimately, that is what should matter to the consumer."

Rupert Symington, joint managing director of Symington Family Estates, responds: "Clearly, in a year where there are ideal conditions in the Douro, the overall standard of grapes will be higher, so in general, the LBV from a great year should be better. In fact, we have found that with greater control over picking dates in our own vineyards, and with enormous advances in Port-making technology, we are able to make top-class LBVs in almost every year from letter-A grapes, so the consumer buying, say, a Graham LBV need not worry about any noticeable variation in quality, even though the style will naturally change from year to year in line with the conditions and success of the different varietals."

Miguel Roquette, export/marketing director for his family's Quinta do Crasto,



## OUTSTANDING RECENT RELEASES

<b>Smith Woodhouse</b>	<b>1984</b>	<b>\$30</b>	<b>Smith Woodhouse</b>	<b>1999</b>	<b>\$25</b>
Unfiltered; bottled 1988. After four years in wood, it was aged an additional four years in bottle, as are all Smith Woodhouse LBVs. Lots of sediment in this 26-year-old LBV, which shows a strawberry color with a pink rim and tawny outer edge. The nose offers a faint floral fragrance, followed by pine needles, chocolate, and a sweet cigar-tobacco note. The palate delivers a rich, soft, elegant secondary character, almost Tawny-like, loaded with chocolate and Cointreau flavors. An expressive Port with a generous, lingering cherry-infused finish of moderate length, this could easily pass for a Vintage Port. Enjoy over the next five to seven years.			Unfiltered; bottled 2003. This LBV has a dark-magenta hue with full opacity. Typical of Smith Woodhouse, the aromatics are profound and prominent, with evocative earthy notes of rose petal, kalamata olive, boysenberry, and cocoa powder. The palate is fresh and sweeter than in most Smith Woodhouse LBVs, but shows a telltale purity, like chewing on grape skins. The tannins are generous and ripe, if not a bit astringent. By day three, the fruit was still primary, the tannins still aggressive, and the bouquet had blossomed beautifully, but overall, the '99 is rather straightforward and best enjoyed over the next 10-15 years.		bitter finish, it was still rather warming four days after opening. Drink over the next six to eight years.
<b>Poças</b>	<b>1994</b>	<b>\$20</b>	<b>Ferreira</b>	<b>2000</b>	<b>\$24</b>
Unfiltered; bottled 1999. In the glass, it displays a medium-dark-ruby core, a lighter pink edge, and ultrafine sediment. Complex aromas of anise, red licorice, and spicy strawberry emerge. Delicious, rich, dense flavors of chocolate, prune, and fig are carried by a medium-to-full-bodied frame. In perfect harmony today, with a crazy-long, fruit-filled finish, it is possibly the finest LBV I've ever tasted, bringing back fond memories of the 1994 Quinta do Noval that had always been my benchmark.			Unfiltered; bottled 2004. Scarlet red, mostly opaque. Rich in aromas of sour cherry, framboise, and flowers, this wine delivers a sweet, ripe, mouth-coating, and voluptuous fruit-filled style. It's a real head turner, with kirsch and cocoa providing the immediate impact, backed by crisp acidity, moderate tannins, and a good dose of spirit from the entry to the finish. Ferreira typically makes solid, pure LBVs that are easy to approach; this 2000 fleshed out over several days, providing a juicy finesse and moderate length to the velvety-smooth aftertaste. Certainly approachable today, it should be consumed by 2016.		Unfiltered; bottled 2008. Inky purplish-ruby with full opacity from core to meniscus. Big, boisterous, and deeply fruited on both the nose and palate, this wine displays hugely concentrated wild-blackberry flavors framed by powerful, supple tannins. After a full week of nosing and sipping, it had settled into a fleshy, round, and approachable Port with a harmonious, lingering, boysenberry-infused aftertaste. A top-flight illustration of what a filtered LBV can achieve, it's one of the finest Taylor LBVs in recent memory.
<b>Smith Woodhouse</b>	<b>1995</b>	<b>\$25</b>	<b>Quinta do Crasto</b>	<b>2000</b>	<b>\$25</b>
Unfiltered; bottled 1999. An inky-ruby core and an essence of grape and dark fruits belie the age of this LBV. The palate offers intricate nuances of black cherry, tar, peppery spice, and brambly blackberry, while the midpalate is crammed with flavor. This '95 is dense, focused, and primary, with a poised, silken texture that suggests a fine, teenage Vintage Port. I revisited it over the course of two weeks, and it never lost a step; it's a classy LBV that is sure to drink well through 2020 or beyond.			Unfiltered; bottled 2006. Quinta do Crasto is a prime example of an artisanal producer that uses no set formula when it comes to deciding when to bottle; the 2000 remained in wood for six years, rare for an unfiltered LBV. It shows a dark-scarlet hue with full opacity and only a trace of fine-grained sediment. The fragrant essence of fresh-cut flowers and the plum and boysenberry notes are distinctive and pure. From the concentration of dark-berry flavors to the stellar harmony and focus, not to mention the powerful structural components, this is one of the best LBVs Crasto has ever produced. I have no doubt that it will still shine in 2025.		Unfiltered; bottled 2010. This cask sample, scarlet and opaque, needed lots of coaxing. By the second day, I found primary grape aromas and generous scents of black cherry and graphite, with gently roasted undertones. On the medium-bodied palate, the briary blueberry fruit was easily accessible, showing prominent tannins juxtaposed against the vibrant fruit flavors. On day three, the wine was richer and still delicious; the tannins were settling down, but still astringent. Although the finish had good length and purity, the midpalate lacked intricacy. This LBV's significant upside should reward cellaring; drink now to 2020.
<b>Quinta do Crasto</b>	<b>1996</b>	<b>\$25</b>	<b>Fonseca</b>	<b>2003</b>	<b>\$22</b>
Unfiltered; bottled 2000. Dark crimson in color, with a lighter meniscus. The nose shows a lush, fragrant, earthy quality marked by tobacco, mocha, and red fruit. The light-bodied palate shows forward fruit, distinctive kirsch flavors, and a strong, chocolatey backdrop. Bright tannins lead to a long, smooth finish imbued with some warmth. Easy to approach, with great acidity and tannins indicating another eight or more years of life ahead, it performed well over a three-day period.			Unfiltered; bottled 2008. Fonseca is one of the few shippers that bottle both filtered and unfiltered versions of LBV. This one is dark magenta and fully opaque. The nose offers an exotic bouquet of grenadine and essence of lavender. Driven by sweet, juicy, primary purple fruits, the wine is instantly approachable, with a silky texture, medium body, moderately grippy tannins, and a fresh, lively finish. Will drink well over the next decade.		Unfiltered; bottled 2008. An initially unpleasant metallic note was joined by cedar, mocha, and vibrant ripe-raspberry aromas. Medium-weight, soft, and easy-drinking, the palate focuses on the interplay between ripe-raspberry and tart-cranberry fruit. The flavor profile and especially the length improved dramatically over several days, and the tannins indicated excellent long-term potential. This LBV needs plenty of air now, but will be at its best from 2012 and for a decade thereafter.
<b>Quinta da Gaivosa</b>	<b>1999</b>	<b>\$84</b>	<b>Quinta de la Rosa</b>	<b>2003</b>	<b>\$50</b>
Unfiltered; bottled 2004. Dark ruby with a cranberry-colored rim. The nose conjures up a different Douro profile: deeply earthy and mineral-laden on first whiff, followed by a floral essence, cassis, and kirsch in a multifaceted and compelling package that requires some coaxing. The primary wild-berry, fruit-forward flavors will appeal to guests who are new to Port. Ripe and sweet in style, juicy and medium-weight, this is an approachable LBV whose tannins are fully resolved. A well-made Port from a fine, relatively unknown producer, Domingos Alves de Sousa. Drink now through 2018.			Unfiltered; bottled 2007. Dark crimson and mostly opaque. Austere for several days, the nose finally emerged in scents of rose petals, herbs, brambly blackberry, and a wave of spirit. The palate is sweet and juicy, simple and smooth, with an earthiness that I liked. Initially light-bodied, this LBV put on some weight a few days in, and the plush texture became soft and sexy. A bit foursquare, with a hot, slightly		Unfiltered; bottled 2010. Dark, opaque ruby in color, offering a fresh, delightful mélange of fragrant carnations, spice, black pepper, and grenadine syrup. The palate is even better, packed with glycerin and densely concentrated, mouthfilling redcurrant and spicy-raspberry flavors accentuated by cocoa powder. This '04 is fleshy and lithe, perfectly balanced by mild-mannered tannins and ample acidity. The finish is fruit-filled, long, and drying; a distinct spirituous



## SPECIAL REPORT

### OUTSTANDING RECENT RELEASES

quality held firm (and hot) for four days. Although it's possible that another year or two in bottle will fully resolve the heat, this LBV is not in the same league as its amazing 1994 and 1997 counterparts. Drink now or through the balance of this decade.

**Ramos Pinto** 2004 \$25

Unfiltered; bottled 2008. A nose of fresh violets, crushed grape skins, and minerals leads to a full, viscous, smooth, succulent palate. This LBV has great density, but it's simple and primary, with a bit of heat in the middle. It improved the second and third day, though the alcohol was still apparent on the finish. Serious tannins, lurking just below the surface, are more prominent after swallowing. The lingering aftertaste delivers harmonious flavors of blackberry and chocolate. Drinking well now, but will be best through 2018.

**Dow** 2005 \$24

Unfiltered; bottled 2010. It is rare to find an unfiltered LBV from Dow and just as rare to find one with a T-stopper instead of a driven cork. An ethereal perfume leaps out of the glass, highlighted by spicy black pepper, cassis, cedar, minerals, and black licorice. Corpulent and chewy, the palate is filled with a briar patch of dark wild berries and that same peppery note. This symmetrical Port is built for long-term cellaring, with ripe, lively tannins and vivacious acidity leading to an ultra-long finish. It's the best Dow LBV since the suave 1995 version hit the market 10 years ago. It can certainly be enjoyed now, but will drink beautifully for at least two decades.

**Gould Campbell** 2005 \$22

Filtered; bottled 2010. Spicy aromas and fine purity of grape are accompanied by a bit of heat that blew off after a few hours. Framed by boysenberry, tar, herbs, and an assortment of black fruits, the palate has a distinct sense of enticing freshness. Lively

acidity, velvety tannins, and a hot streak in the midpalate and finish were evident even two days later, but the wine fleshed out nicely in a relatively long, berry-laden aftertaste. Will drink best from 2011 to 2017.

**Graham** 2005 \$35

Filtered; bottled 2010. Scintillating scents, fresh and pure, of ripe plum, freshly crushed grapes, and intense black pepper lead to a medium-bodied palate with solid stuffing and well-developed structure. The pleasant, dark-wild-berry flavor carries the same black-pepper overtone that was apparent on the nose. Solid structure and a medium-length finish. Consume now to 2016.

**Niepoort** 2005 \$31

Unfiltered; bottled 2009. The nose is reticent—it was well into the second day before I noted anything aromatically, and then only grapey and boysenberry nuances. In the mouth, the wine is moderately full, soft, and fluid, with a hint of heat in the midpalate and finish. Its best feature is a gorgeous texture, velvety, round, and elegant. Sweet in style, with good acidity and refined granular tannins, this Port is well balanced, if a bit on the simple side. Ordinarily, I am a big fan of the Niepoort LBVs, but the '05 did not captivate my senses. It will drink best now through the end of this decade.

**Quinta do Crasto** 2005 \$20

Unfiltered; bottled 2009. Notes of blackberry, herbs, cocoa, and pine provide a unique, multifaceted aromatic profile. Full and rich, primary and dry, this is a well-made '05 exhibiting loads of acidity and round tannins. The palate shows great purity of fruit, with dominant boysenberry and blackcurrant flavors and a sexy, smooth texture. The finish is extraordinarily long. Drink after 2012, or cellar for two decades or more.

**Quinta do Portal**

2005 \$19

Unfiltered; bottled 2009. The fine, exotic nose is accented by violets, spice, mocha, raisin, and black cherry. Rich as crude oil, but not jammy, the palate has a captivating concentration of fruit that's impressive for an LBV. So massive that it's almost intimidating, yet elegant to the core thanks to round, polished tannins and prolific acidity, it shows both power and class with an everlasting finish—the stuff dreams are made of. Possibly the finest young LBV I've ever opened. Be sure to decant it for at least four to six hours; it will drink better by the second or third day, if not the second week, after opening. Stick a case in the cellar for a good decade or two.

**Ramos Pinto** 2005 \$27

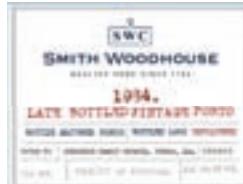
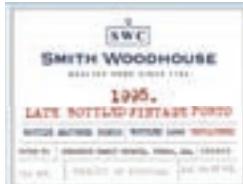
Unfiltered; bottled 2009. After a bouquet of fresh lavender and herbs, the palate exhibits chewy plum and boysenberry fruit, with more elegance than the '04, though not quite as much weight. What it lacks in concentration it makes up for with grippy, chalky tannins and a delicious, harmonious, long-lasting aftertaste. Unquestionably the finest young Ramos Pinto LBV I've ever tasted, this has a near-perfect structure that should ensure 15-18 years of aging.

**Taylor** 2005 \$16

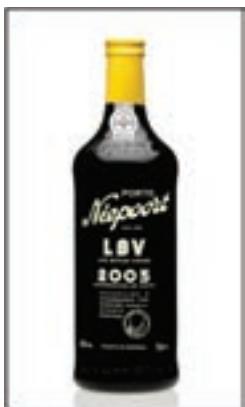
Filtered; bottled 2010. The aromatics were tight and unforgiving for the first three days, but finally emerged to showcase scents of tar, cinnamon powder, black raspberry, and cocoa. The palate offers unctuous, full-bodied blackberry and licorice flavors with a dry edge; the tannins are moderately astringent, and the finish is long and hot. I prefer Taylor's 2003 LBV, which shows more concentration, cut, and overall complexity, but the '05 is solid. Drink now through 2018.

Prices are current estimated retail.

Photo © Premium Port Wines (left); photo by Pedro Lobo (bottom right)



Quinta do Poças's Quinta Vale de Cavalos (top); Smith Woodhouse's Madalena vineyard (above left); Niepoort winery (above right).



**João Nicolau de Almeida,  
winemaker and head of  
Ramos Pinto (above).**

KEY PRODUCERS	
<b>Dow</b>	4400-071 Vila Nova de Gaia +351-222-001028 <a href="http://www.niepoort-vinhos.com">www.niepoort-vinhos.com</a> Importer: Martine's Wines <a href="http://www.martineswines.com">www.martineswines.com</a>
<b>Ferreira</b>	4400-071 Vila Nova de Gaia +351-223-776301 <a href="http://www.dows-port.com">www.dows-port.com</a> Importer: Premium Port Wines <a href="http://www.premiumport.com">www.premiumport.com</a>
<b>Fonseca</b>	4400-071 Vila Nova de Gaia +351-223-719999 <a href="http://www.fonseca.pt">www.fonseca.pt</a> Importer: Kobrand Corporation <a href="http://www.kobrandwineandspirits.com">www.kobrandwineandspirits.com</a>
<b>Gould Campbell</b>	4400-071 Vila Nova de Gaia +351-223-796063 <a href="http://www.symington.com">www.symington.com</a> Importer: Ex Cellars Wine Agencies <a href="http://www.excellars.com">www.excellars.com</a>
<b>Graham</b>	4400-071 Vila Nova de Gaia +351-223-776484 <a href="http://www.grahams-port.com">www.grahams-port.com</a> Importer: Premium Port Wines <a href="http://www.premiumport.com">www.premiumport.com</a>
<b>Niepoort</b>	4400-071 Vila Nova de Gaia +351-223-719999 <a href="http://www.niepoort-vinhos.com">www.niepoort-vinhos.com</a> Importer: Martine's Wines <a href="http://www.martineswines.com">www.martineswines.com</a>
<b>Poças</b>	4400-071 Vila Nova de Gaia +351-223-770270 <a href="http://www.poças.pt">www.poças.pt</a> Importer: HGC Imports <a href="http://www.hgimports.com">www.hgimports.com</a>
<b>Quevedo</b>	5130-321 S. João da Pesqueira +351-254-484323 <a href="http://www.quevedoportwine.com">www.quevedoportwine.com</a> Importer: P.R. Grisley <a href="http://prgrisley.com">prgrisley.com</a>
<b>Quinta da Gaivosa</b>	5130-321 S. João da Pesqueira +351-223-707000 <a href="http://www.ramospinto.pt">www.ramospinto.pt</a> Importer: Maisons, Marques & Domaines <a href="http://www.mmdusa.net">www.mmdusa.net</a>
<b>Smith Woodhouse</b>	4400-071 Vila Nova de Gaia +351-223-776300 <a href="http://www.smithwoodhouse.com">www.smithwoodhouse.com</a> Importer: Premium Port Wines <a href="http://www.premiumport.com">www.premiumport.com</a>
<b>Taylor, Fladgate &amp; Yeatman</b>	4400-071 Vila Nova de Gaia +351-223-719999 <a href="http://www.taylor.pt">www.taylor.pt</a> Importer: Kobrand Corporation <a href="http://www.kobrandwineandspirits.com">www.kobrandwineandspirits.com</a>

adds, "I do agree that in declared years, especially in fully declared years, most of 'the good stuff' turns out to be Vintage Port. But as a single-quinta producer, this is not exactly so. Every year at Quinta do Crasto, only approximately 30% of our total Port production is bottled as Late Bottled Vintage or as Vintage Port (if the quality is really good). The rest of the production is sold in bulk to major Port shippers in Gaia, as happened in the past with all single quintas. As for the LBV and having such a vast choice to select the best lots, we can have a great-quality wine even in declared vintage years."

In other words, whether you believe LBVs are better in non-declared vintages or not, there seems to be a consensus that the producer is the best guarantor of quality from year to year. ☺

*Ferreira's Quinta da Granja.*



Photo courtesy of Maisons, Marques & Domaines (middle bottom); photo by Roy Hersh (middle center)