



CHATEAV
SMITH HAUT LAFITTE
GRAND CRU CLASSÉ DE GRAVES

SMITH HAUT LAFITTE BLANC 2007

Assemblage : 90 % sauvignon blanc / 5 % sauvignon gris / 5 % sémillon

Age moyen des vignes : 38 ans

Rendement : 30 hl/ha, avant sélection des deux vins : Château Smith Haut Lafitte et Les Hauts de Smith

Fermentation en barrique : 50% barriques neuves de notre tonnellerie intégrée, 50% 1 vin

Elevage sur lies avec bâtonnage régulier pendant 12 mois

The Wine Advocate (Robert Parker) - 94-96

The Wine Spectator (James Suckling): Aromas of bananas, apples and lemons follow through to a full body, with exotic fruit and a crisp finish. Layered and stylish. Score range: 90-94

Jancis Robinson Drink 2010-14

Sweet, rich, heady nose. Big and broad and heavy and almost sweet. Good citrus (lime) acidity too. Interesting and not just run of the mill... Massive richness – ambitious! 17

The Wine Journal (Neal Martin)

This has an intense nose of lemon cheesecake, pineapple, mango and passion fruit. Superb definition. The palate is very well balanced and very powerful, good acidity and tension with vibrant fruits: lemon, grapefruit, passion fruit and a touch of nectarine. The Semillon/Sauvignon Gris really makes the wine. Great length – this is lovely. 92-93

Weinwisser (René Gabriel) - 19/20

International Wine Access (Steve Tanzer) Bright, pale yellow. Knockout nose offers lemon drop, pineapple, white flowers and minerals. Dense, lush and sweet but leavened by piquant acidity; offers a rare combination of silky volume and inner-mouth energy and perfume. Lovely intensity of lemon and pineapple flavor. Finishes quite firm, even a bit youthfully bitter, but with terrific length and lift. I can't recall a more promising white wine from this property. 91-94