



## Château Smith Haut Lafitte

### Pessac-Léognan, cru classé de Graves

Twenty years have passed since Florence and Daniel Cathiard moved to Château Smith Haut Lafitte. It took a good decade for the estate to be taken seriously again, but today it's one of the most exciting properties in Pessac-Léognan, making serious, ageworthy wines.

Success is down to a series of smart decisions and hard work by technical director Fabien Teitgen, working closely with Daniel Cathiard in the vineyard and cellar. The terroir is complex, on the same vein of gravel that passes through Château Haut-Bailly and Château Haut-Brion, and it has responded well to the conversion to organic farming – with 15ha now biodynamic.

Technology is employed where necessary – from satellites in the vineyards that track differences in weather patterns and growing cycles across individual plots, to laser-optic sorting tables, and

latest-generation wine-presses which use inert gas to ensure slow, gentle, oxygen-free pressing for the white grapes. A new (carbon-neutral) wine cellar intended for second wine Les Hauts de Smith, and the launch of another second wine, Le Petit Smith Haut Lafitte, will further refine the winemaking.

In the vineyard management, a 'less is more' philosophy is followed. Horses are used to plough the vineyards, and biodiversity is promoted via the replanting of hedgerows and trees. Everything is about favouring nature and supporting the the ecosystem. **JA**

**Château Smith Haut Lafitte Blanc, Pessac Léognan 2007 ★★★★★ 18**  
£45.75 **Coe Vintners, Interest In Wine**  
An exceptional wine that proves how well white Pessac-Léognan can age. 100% Sauvignon Blanc.  
**Drink:** 2011–2018. **Alc:** 13.5% **D**