

Les Hauts de Smith 2017



Pessac-Léognan

Les Hauts de Smith are fermented and aged with just as much care as the Grand Vin. From the vineyard to the cellar, exactly the same winemaking techniques are used.

Yield 30 hl/ha before production was divided into three wines: Château Smith Haut Lafitte, Les Hauts de Smith, and Le Petit Haut Lafitte.

Blending

100% Sauvignon Blanc

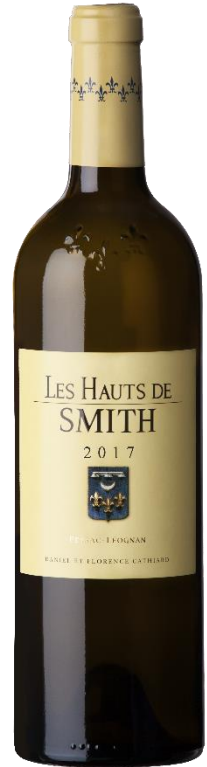
Fermentation The grapes are hand-picked into small crates and pressed in an oxygen-free environment using inert gas to retain the grapes' aromatic potential, followed by fermentation in French oak barrels (50% new oak) and cold settling.

Ageing 10 months on the lees and *bâtonnage* (lees stirring) in barrel (50% new oak) from the estate's own cooperage.

Fabien Teitgen's comments, Winemaker :

Les Hauts de Smith are a beautiful, brilliant, pale yellow colour.

This wine starts out expressive on the nose with very fresh aromas of citrus, white fruit, flowers, and a touch of lime blossom. The wine is straightforward, lively, and dynamic with a beautiful roundness mid-palate. The finish is also fresh, with well-defined flavours enhanced by good acidity.



93-94

James Suckling

91-93

Neal Martin – WINE ADVOCATE

93

Jane Anson
- DECANTER

90-92

Lisa Perrotti-brown – WINE ADVOCATE

93

Roger Voss – WINE
ENTHUSIAST

90-93

Antonio Galloni