



Le Petit Haut Lafitte 2017

Pessac-Léognan

Le Petit Haut Lafitte is crafted and aged in our energy-plus facilities with the same care as the estate's Grand Vin. From the vineyard to the cellar, the entire winemaking process is exactly the same.

Yield: 35 hectoliters per hectare prior to selection for the three wines: Chateau Smith Haut Lafitte, Le Petit Haut Lafitte and Les Hauts de Smith.

Blend: 80% Sauvignon Blanc
20% Semillon

Winemaking: grapes are hand-picked into small crates and pressed in an oxygen-free environment (to preserve the aromatic potential of the berries) and fermentation takes place in French oak barrels (50% new oak) after a cold settling of the juices.

Ageing: 10 months on the lees with bâtonnage in barrels (50% new oak) made at the Chateau onsite cooperage.

Fabien Teitgen's comments, Winemaker :

It has a beautiful bright pale yellow colour. The nose is very expressive with fresh notes of yellow flower, then fresh fruits such as apricot ...The palate, dynamic on the attack, is then rich and smooth, with good volume, a superb texture and a long finish. This wine presents a fantastic balance with a beautiful acid structure and a very nice touch on the palate.



92-93

James Suckling

88-90

Neal Martin – WINE ADVOCATE

91

Jane Anson
- DECANTER

89-91

Lisa Perrotti-brown – WINE ADVOCATE

92-94

Roger Voss – WINE
ENTHUSIAST

94

Antonio Galloni