

CHATEAU  
SMITH HAUT LAFITE  
GRAND CRU CLASSÉ



## Château Le Thil 2017

*Pessac-Léognan* ●

8 hectares of vines (7 hectares Merlot, 1 hectare Cabernet Franc) planted on clay-limestone soil.

**Blend:** 95% Merlot, 5% Cabernet Franc

**Yield:** 32 hectoliters per hectare

**Winemaking:** according to traditional Bordeaux methods, alcoholic fermentation at 26-28° C in electronically thermostated stainless-steel vats. 4-6 weeks of vatting (fermentation and maceration) depending on the potential quality of each vat. Malolactic fermentation at 20° C.

**Aging:** 14 months in oak barrels (30% new oak).

### Fabien Teitgen's comments, Technical Director:

The result is very nice, with a beautiful aromatic expression but a slight lack of substance. The dominant Merlot and the clay-limestone soil give us this year a wine that is dense, structured, but also fresh and aromatic. A great tannic structure without hardness and a great length for a beautiful expression of fresh fruit and spices with an undeniable note of salinity and chalk.



90-91

James Suckling

91

Decanter

89-92

Antonio Galloni

90-92

Wine Enthusiast

89-92

Wine Spectator

91-93

Chris Kissack