



Le Petit Haut Lafitte 2018

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.

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.

Tasting notes by Fabien Teitgen, Technical Director :

Petit Haut Lafitte white 2018 is complex with aromas of ripe stone fruit. A medium body texture and phenolic. It is a well controlled wine with a clear minerality.



91-93

Yohan Castaing

92

Izak Litwar

92

Jane Anson
- DECANTER

90-92

Lisa Perrotti-brown – WINE ADVOCATE

93

Jeannie Cho Lee

91

Vert de Vin