





Yield: 28 hl/ha, before production was divided into three wines: Château Smith Haut Lafitte, Les Hauts de Smith, and Le Petit Haut Lafitte.

Blending:

90 % Sauvignon Blanc

5% Sauvignon Gris

5 % Sémillon

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: 12 months on the lees with bâtonnage (lees stirring) in barrels (50% new + 50% previously used for one vintage) from our own on-site cooperage.

Age of the vines: 38 years (between 60 and 20 years old)

	In bottles:	
Tasting scores:	Jeb Dunnuck	98
	James Suckling	98
	Wine Enthusiast	97
	Matthew Jukes	18,5++
	Lisa Perrotti-Brown – Wine Advocate	96
	James Molesworth - Wine Spectator	96
	Antonio Galloni — Vinous	95
	Jeff Leve – The Wine Cellar Insider	95
	Yves Beck	95
	Peter Moser – Falstaff	95
	Jane Anson - Decanter	94
	Chris Kissack - Wine Doctor	94
	Neal Martin — Vinous	94
	Julia Harding — JancisRobinson.com	1 <i>7</i>

Tasting notes from Fabien Teitgen, Winemaker:

Straw-yellow colour with green highlights.

The nose is relatively discreet at first, with notes of beautifully ripe yellow fruit. Swirling in the glass goes on to reveal a complex aromatic palette of white and yellow fruit (grapefruit, vineyard peach, apricot, citron), white flowers (lime blossom), spices (fresh ginger) and smoky nuances. This wine starts out crisp and delicious on the palate demonstrating a wonderful balance between richness and freshness. The middle palate is rich and displays a lovely velvety texture, culminating in a very long aftertaste that is both fresh and aromatically complex.