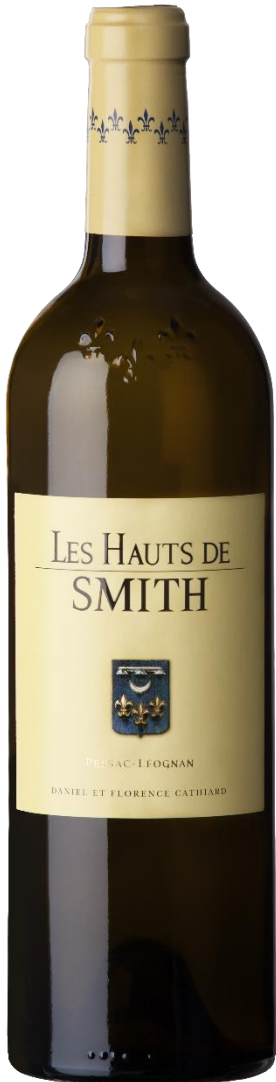


# Les Hauts de Smith white 2016

Wine from the young vines of  
Château Smith Haut Lafitte



Created during the blending process of Château Smith Haut Lafitte, Les Hauts de Smith is vinified and aged with the same care as the Grand Vin. From the vineyard to the cellar, all the production techniques are identical.

**Yield :** 30 hl per hectare before selection of the 3 wines: Château Smith Haut Lafitte, Les Hauts de Smith and Le Petit Haut Lafitte.

**Blend :** 100 % Sauvignon blanc

**Vinification :** grapes are handpicked into small crates and pressed in a pneumatic winepress (to treat the fruit as gently as possible) with cold static settling and fermentation takes place in French oak barrels (50% new oak).

**Aging :** 10 months on the lees with bâtonnage in barrels made at the Château onsite cooperage.

## The 2016 vintage

Temperatures were close to sub-zero in April, spring was cool and wet, and June was rainy – all reasons why the growing season got off to a poor start... However, thanks to a hot, dry summer with cool nights and much-welcome rain in early September, the vintage ended up producing elegant, aromatic, fresh, and altogether superb wines!!!

We started picking the white wine grapes (from young Sauvignon Blanc vines) on the 5th of September. The rain on the 13th of September gave a big boost to ripening, enabling us to start picking the old Sauvignon Blanc vines, followed by Semillon, and finishing on the 24th of September. The harvest was thus very long (3 weeks) in order to keep pace with the ripening of each variety in each plot.

We only fully realised the immense quality of the vintage very late in the season. Despite all our knowledge and state-of-the-art methods, Mother Nature always has some wonderful surprises up her sleeve...

### Tasting notes from Fabien Teitgen, Technical Director

2016 white Les Hauts de Smith is a pale, brilliant, yellow colour.

The nose is very fresh, expressive, and vivacious. Aromas from Sauvignon Blanc predominate: grapefruit, lemon, and citron, along with fruity notes (white peach, white nectarine) and hints of acacia blossom.

The wine is straightforward and crisp on the palate, showing excellent tension and balance with the ripe, rich fruitiness. It has a tremendously long, fresh, and aromatic aftertaste.

White fruit and citrus flavours prevail, but there are also underlying nuances of spice, flowers, and a certain smokiness typical of the Graves terroir.

#### *Tasting scores in bottle:*

**Antonio Galloni – Vinous**

**93**

#### *En Primeur:*

James Suckling

93-94

Lisa Perrotti-Brown – Robert Parker

90-92