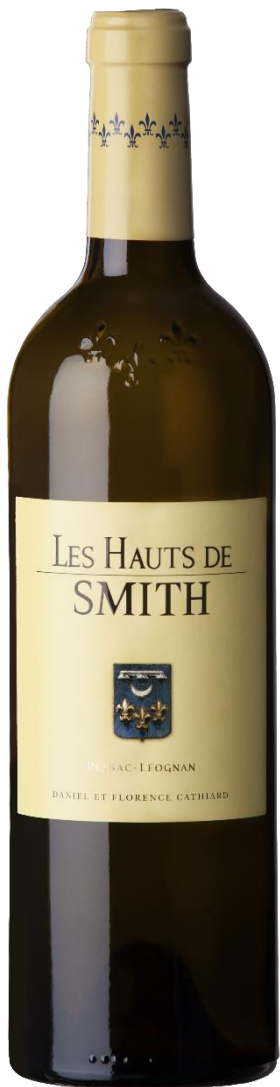


# Les Hauts de Smith white 2015

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 vintage 2015**

The year 2015 was marked by a long drought from March to July and a rather cool and wet August, leading to an early maturation while preserving a beautiful freshness. The freshness of the temperatures, especially nocturnal, during the maturation of the grapes has preserved the acidity essential to the balance and the tension of our white wines. We can also note a great homogeneity of bud break, flowering, veraison, characteristic of this vintage and which is a very good qualitative basis !!

The grape harvest began on 31 August with the young Sauvignon, then from 7 to 15 September for the old vines, 14 September for the Sauvignon grays and finally the Sémillon on 18 September. So early grape harvests, short, fast with beautiful climatic conditions; In short a treat.

### **Comments by Fabien Teitgen, Technical Director**

Les Hauts de Smith white 2015 have a beautiful brilliant light yellow color with green hues.

The nose is open and expresses complex notes of citrus fruits and fruits with white flesh (lemon, grapefruit, vine peach, fresh apricot) with a small floral point.

The palate is tense and dynamic, with a nice acidity and a great freshness. The beautiful maturity of the grapes is found in a good fat and unctuous size which is carried by the freshness. We find the same aromas of white fruits, lemon, grapefruit with a greater complexity brought by floral notes of acacia and especially spicy notes, smoked from our soil.