Le Petit Haut Lafitte white 2016

Wine from the young vines of Château Smith Haut Lafitte



Created during the blending process of Chateau Smith Haut Lafitte, Le Petit Haut Lafitte 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, Le Petit Haut Lafitte and Les Hauts de Smith.

Blend

80 % Sauvignon blanc 20 % Semillon

Vinification: grapes are handpicked 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.

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The 2016 vintage

A month of April which flirts with the frost, a cool and wet spring, a very rainy June, it started badly...

A hot and dry summer, cool nights, a good watering early September, we rediscovered this vintage : elegant, aromatic, fresh... superb!

The harvest began with the young Sauvignon Blanc vines on the 5th of September. The rain on the 13th of September totally restarted the ripening process and we started the harvest of our old Sauvignon Blanc and Semillon grapes to finish the harvest on the 24th of September. Long harvest (3 weeks).

Comments by Fabien Teitgen, technical director

The Petit Haut Lafitte white 2016 has a lovely brilliant straw yellow color. The nose is expressive with white ripe fruits notes (apricot, peach...) but also with light and complex notes of citrus fruits, flowers and spices.

The mouth is dense and smooth, with a beautiful acidity and a lovely lenght. We find fruits and white flowers notes, but also grilled and spicy aromas from our terroir.

This wine blends smoothness and freshness, it is a wine of pleasure, to enjoy with your meal.

Tasting notes

Decanter	89
Jeannie Cho Lee	89
James Suckling	90-91
Wine spectator	88-91
Antonio Galloni	89-92