



Yield: 30 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

Tasting scores:

In bottles:

Antonio Galloni /VINOUS	96
Lisa Perrotti-Brown/Robert Parker	96-98+
James Suckling	97
RVF	19
Jane Anson – Decanter	96
Jancis Robinson	17,5
James Molesworth/ WINE SPECTATOR	96
Chris Kissack	95
Le Figaro vin	18,5
Wine Enthusiast	97

Tasting notes from Fabien Teitgen, Winemaker:

The 2017 white Château Smith Haut Lafitte is a very attractive translucent, bright, pale yellow color. The bouquet goes on to reveal white fruit, citrus notes and a tremendous freshness, while swirling in the glass helps to reveal the wine's full aromatic potential: grapefruit, mandarin orange, white nectarine, lime blossom, a touch of star anise, resulting in very fine and precise wines. The wine's freshness and crystal-clear character is not unlike the 2007 and 2013 vintages...

Starting out crisp and firm on the palate, this wine is highly dynamic with an impressively long aftertaste. Substance and richness help balance out acidic notes and lend the wine its rich and delicious character. The palate naturally features white fruit and floral notes alongside toasty and mineral overtones reflecting the presence of flint in our gravel soils. A decidedly fine white Smith Haut Lafitte displaying excellent tension and richness – a pure reflection of its terroir!