







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 onsite cooperage.

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

	En Primeurs:	
Tasting scores:	Adrian Van Velsen	98
	Falstaff – Peter Moser	98
	James Suckling	97
	Decanter – Georgie Hindle	97
	Weinwisser	19
	Weinzeitung Hans Martin Gessellmann	19
	Lisa Perrotti - Wine Advocate	96-98+
	Yohan Castaing – Anthocyanes	97-98
<u> </u>	Figaro	18,5
	JM Quartin	18
	Vinum	1 <i>7,</i> 5
	Julia Harding	17
	Vinous – Antonio Galloni	96
	Jeff Leve - Wine Cellar Insider	96
	Jeb Dunnuck	96
	Inside Bordeaux -Jane Anson	96
	Yves Beck	96

Tasting notes from Fabien Teitgen, Winemaker:

This wine is a lovely pale-yellow colour.

The nose is very expressive, revealing very fresh citrus (grapefruit) notes, alongside ripe yellow fruit (peach, apricot, mango), as well as floral and spicy overtones (elderflower, star anise) coming to the fore, enhancing aromatic complexity.

Starts out tight on the palate, becoming concentrated, powerful and rich. The overall impression is a polished wine with wonderful acidity. It has great length, underscored by superb balance between acidity and concentration, and a very soft texture. Yellow fruit and citrus aromas follow through to the palate, underpinned by incredibly complex spices and white flower notes.