

CHATEAU
SMITH HAUT LAFITTE
GRAND CRU CLASSÉ



Organic & biodynamic agriculture

Les Hauts de Smith 2021

Pessac-Léognan ●

Made from a blend of wines from Château Smith Haut Lafitte, Les Hauts de Smith are fermented and aged with just as much care as the Grand Vin. From the vineyard to the cellar, exactly the same winemaking techniques are used.

Yield : 23hl/ha before production was divided into three wines: Château Smith Haut Lafitte, Les Hauts de Smith, and Le Petit Smith Haut Lafitte.

Blending :

100% Sauvignon Blanc

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 and cold settling.

Ageing : 10 months on the lees in barrel (50% new oak) from the estate's own cooperage.

Fabien Teitgen's comments, Winemaker :

It is a very expressive white with crunchy flavours of white peach and pear. The wine is medium-bodied with a nice acidity that gives it a nice length. It is a very pleasant wine, with juicy yellow fruits and a finish with pink grapefruit and broom flower.

First tasting scores:

James Suckling 92/93 – Decanter 92 / W. Advocate : 91/92+ - Vinous A.Galloni : 91/93
– Neal Martin 90/92 – Jeb Dunnuck 90/92

