## Château Smith Haut Lafitte red 2015

Grand Cru Classé



2015 : a new bottle celebrating the 25th Cathiard harvest and the 650th anniversary of Smith Haut Lafitte since 1365. A unique label for a very unique year.

> Yield: 35 hl/ha, before selection of the three wines: Chateau Smith Haut Lafitte, Les Hauts de Smith and Le Petit Haut Lafitte.

## Blend

63 % Cabernet Sauvignon 33 % Merlot 2 % Cabernet Franc 2% Petit Verdot

Vinification : of whole berries in small wooden vats at 28°C, extraction through manual pigeages.

Ageing :18 months on lees in French oak barrels (60 % new) made at the Château onsite cooperage, one racking only and then ageing adjusted for each wine.

Vine age: 38 years

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The year 2015 was marked by a long drought from March to July and a month of August rather cool and wet, causing early maturation while maintaining a beautiful freshness.

Thanks to a precocious water stress we have a large production of tannins and a beautiful maturation of them. The harvest lasted for 4 weeks, slowly, following the tannin maturation process. We harvested our grapes at their optimum.

The harvest of the red grapes started on September 14th with the young Merlot grapes and on 22nd of September for the old Merlot vines. Then, the Petit Verdot on October  $2^{nd}$ , the Cabernet Sauvignon from 5<sup>th</sup> to 12<sup>th</sup> of October and we finished with our Cabernet Franc. It was a pleasure to harvest these perfectly ripped and balanced grapes, with a beautiful weather...

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

Château Smith Haut Lafitte 2015 is a very dark red wine, almost black. The nose expresses a bouquet of black fruits and very freshred fruits. Through swirling, the nose appears more complex with notes of spices, cedar, liquorice associated with notes of violet and a touch of flint stone.

The mouth is straightforward, dynamic, powerful, dense, classy. Tannins are concentrated, unctuous and silky. They give the wine great length and beautiful texture. We find again in mouth the crunchy and ripe fruits and an additional spicier dimension with liquorice, citron, clove and a wonderful finale of floral and mineral notes.

## **Tasting notes**

Wine Spectator	(James Molesworth)	96
James Suckling		99
Wine Advocate	(Lisa Perrotti-Brown)	97
Jeannie Cholee		95
Jancis Robinson		17
Decanter	(Jane Anson)	97
Vinous	(Antonio Galloni)	95+
Vinous	(Neal Martin)	95
Jeb Dunnuck		96+
Jeff Leve		98
Wine Enthusiast	(Roger Voss)	96