

CHATEAU
SMITH HAUT LAFITTE
GRAND CRU CLASSÉ



● Smith Haut Lafitte 2021

Organic & biodynamic agriculture



Yield: 24 hl/ha, before production was divided into three wines: Château Smith Haut Lafitte, Les Hauts de Smith, and Le Petit Smith 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 and cold settling.

Ageing: 12 months on the lees in barrels (50% new + 50% previously used for one vintage) from our own on-site cooperage.

Age of the vines: 38 years

Bottle authentication by prooftag system

Tasting notes from Fabien Teitgen, Winemaker:

The wine is pale yellow with green hues. The nose is pretty discreet at first but as it opens up we discover fresh citrus aromas of grapefruit, then elegant hints of white flowers and star anise. It finally reaches its full aromatic expression with white and stone fruits aromas, peach, apricot and nectarine) to finish with on a great complexity of fruits, flowers and flint stones.

The mouth is characterized by a frank, dynamic attack, then it reveals a larger body, smoother with a very beautiful texture. The palate, well chiseled by the acidity, develops a lovely suave and unctuous perception and stretches out over a very long period of time, fresh and thirst-quenching finish, with a nice mineral and saline dimension.

First notes :

James Suckling : 98/99 – Vinous Galloni : 96/98 – Jancis Robinson : 17++ –
Jane Anson : 96 – Decanter : 96 The Wine Doctor : 96-98 – Jeff Leve : 98