



Hauts de Smith 2022

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 :

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 : 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 : 39 years

Bottle authentication by prooftag system

Tasting notes from Fabien Teitgen, Winemaker :

« Very expressive on the nose, with notes of fruit, lemon, grapefruit, peach and acacia blossom. Full and broad on the palate, with very nice texture, perfectly balanced by the lively acidity. The tension from the citrus fruit underlines its freshness and richness of flavour. A wine full of energy with a very nice finish. »

James Suckling : 92-93 – Jane Anson : 92 – Antonio Galloni : 90-92 – Decanter (G.Hindle) : 93 – Jancis Robinson : 16 – Jeff Leve : 92 – Adrian Van Velsen : 90-92 - Peter Moser : 92 – JM Quarin : 92 – XL Vins : 92-93