

CHATEAU
SMITH HAUT LAFITTE
GRAND CRU CLASSÉ



2024 – A Question of Greatness

When not exceptional, can it still be remarkable?

The vines have suffered, the storms poured down,

Yields ran scarce, yet we held our ground.

Through nature's trials, we let it be,

Organic, biodynamic—true to our creed.

And still, when tasting side by side,

With many, it stands, our source of pride.

Earnestly, we cherish its grace,

We await your thoughts, its rightful place.

Key points of the vintage:

A slightly cooler vintage than previous ones, with a warmer winter and a cooler spring.

It is worth noting that the month of September recorded temperatures 20% lower than the average of the past 25 years, which influenced the style of the vintage with lovely freshness and plenty of fruit.

A very wet vintage, with a particularly rainy winter and spring, creating highly favorable conditions for downy mildew from April to June. A summer with average temperatures and rainfall, allowing the onset of moderate water stress, which is beneficial for ripening.

July and August saved the vintage, halting the mildew, drying out the soils, triggering a stop in vine growth, and thus marking a shift toward the ripening phase—favorable to quality.

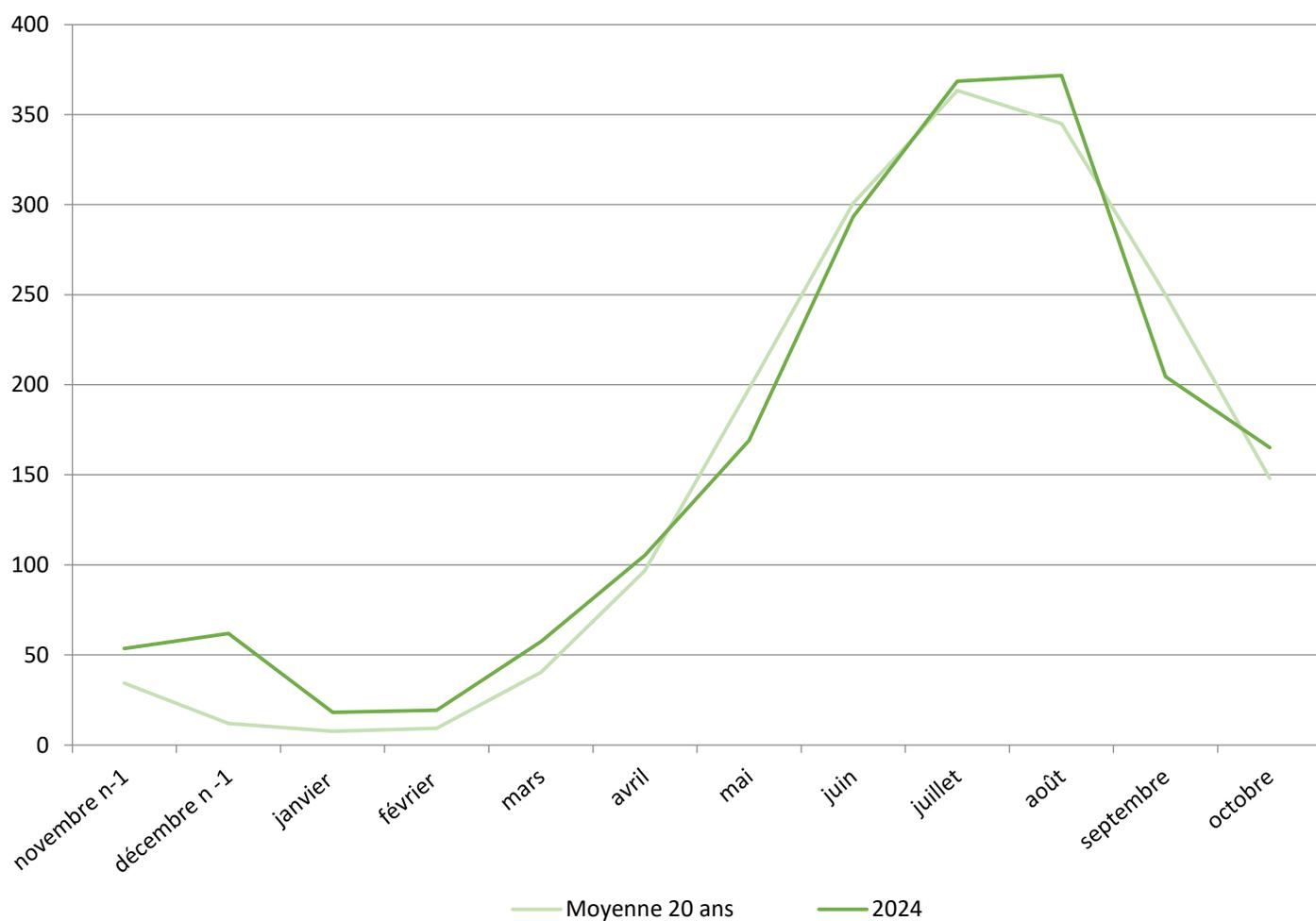
Organic farming, a real challenge this year!

The particularly rainy winter favored the conservation and maturation of overwintering eggs. The warmer spring was accompanied by an early budburst of the vines, while the first downy mildew infections appeared as early as the beginning of April 2024! We had never seen such earliness and such virulence before... A real challenge to face in organic farming!

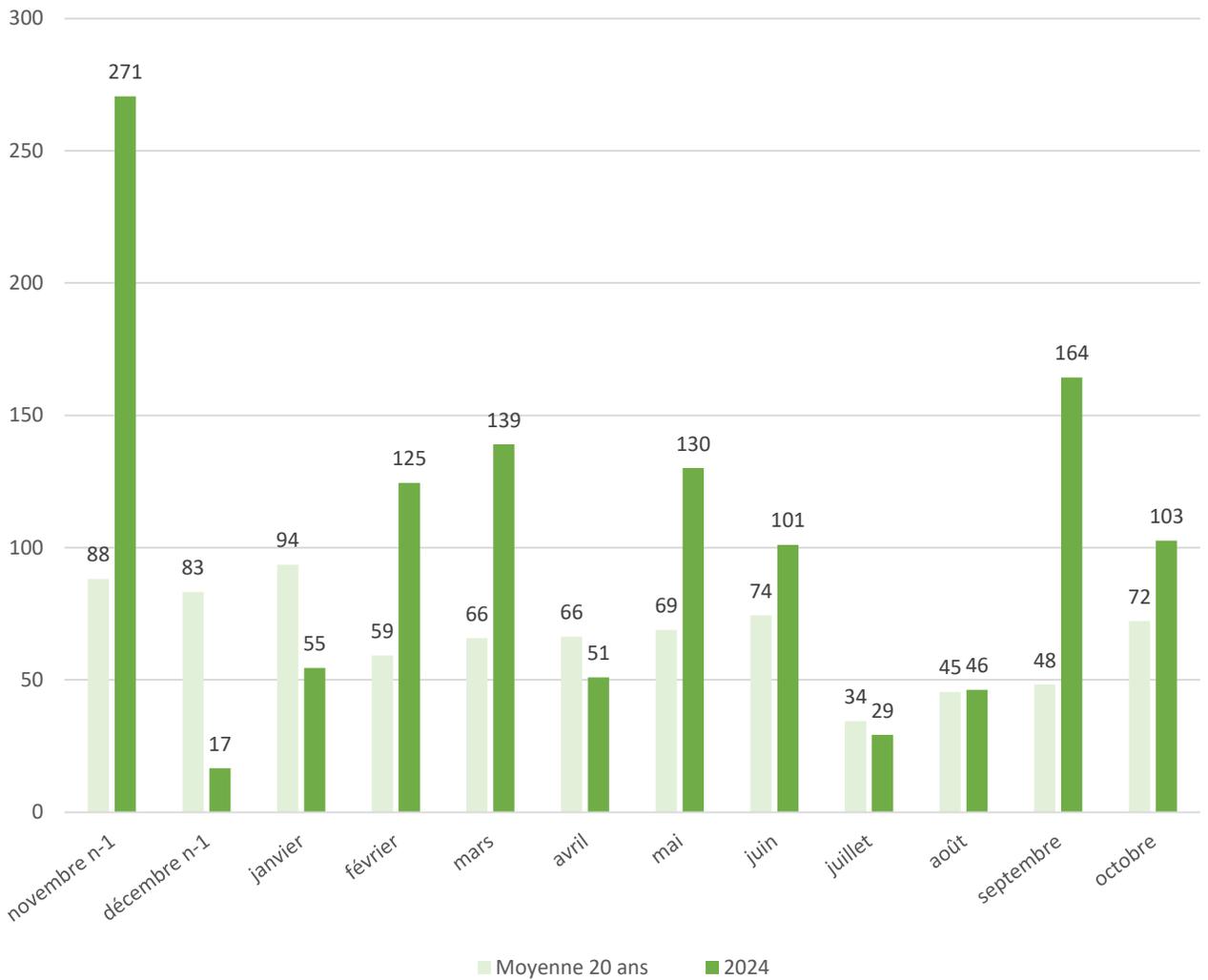
Thanks to our experience and a vineyard cultivated organically for many years, we adopted an effective strategy: frequent applications of small doses of copper, combined with herbal infusions and decoctions (oak bark, yarrow, etc.). This copper-plant combination proved much more effective than copper alone and provided us with optimal protection.

Organic cultivation, work on soil agronomy, deep vine rooting, and controlled vigor gave our vines exceptional resilience. A precious quality in such difficult conditions, ensuring production that is both high in quality and representative of our terroir.

Sum of Temperatures $T > 10^{\circ}\text{C}$ -



Rainfalls (en mm)



Red Grape Harvest:

The red grape varieties experienced a staggered budburst, with the Merlots budding as early as March 20, followed by the Cabernets on March 25. This growth period was marked by strong vegetative dynamics.

The flowering of red grape varieties took place from May 22 to June 10. It was relatively early, beginning at the same time as the previous year. However, the cooler and drier weather conditions extended the flowering period, while ensuring uniform fertilization and minimal shatter.

Veraison (the onset of ripening) occurred between July 23 and August 20, a delay of 12 days compared to the 2022 and 2023 vintages. The red grape harvest began on September 18 and concluded on October 9. This delay corresponds to that of the previous year.

Tasting Notes by Fabien TEITGEN (Winemaker): Smith Haut Lafitte Rouge 2024



The nose is very expressive, with notes of fresh red fruits such as raspberry, cherry, and black cherry, intertwined with very fresh hints of mint, blond tobacco leaf, and sweet spices.

These are the same very aromatic grapes we tasted in the vineyard in September.

The palate opens with balance, offering of course a lovely sensation of freshness, but also a soft and delicate mouthfeel.

The mouth reveals a remarkable harmony between texture and flavor, with beautiful body, superb volume, and great length, all supported by vibrant freshness.

I love this soft and delicate texture paired with freshness, which gives it impressive energy, fully contained by its creaminess.

The aromatics on the palate and in the finish highlight fresh red fruits, accompanied by notes of blackcurrant, as well as a broad array of spices and fresh herbs, such as blond tobacco, clove, and sage.

This Smith Haut Lafitte Rouge 2024 presents superb overall harmony, with great energy and a beautiful texture, all while expressing a fresh and magnificent aromatic complexity, characteristic of our gravelly soils.

White Grape Harvest:

The year 2024 was marked by an early budburst of the white grape varieties, beginning on March 20, at the same time as the Merlots. The flowering of the white varieties took place between May 27 and June 7, benefiting from particularly favorable weather conditions. During this period, rainfall was exceptionally low, with only 7.5 mm recorded over the three-week span. This mild weather allowed for a homogeneous and consistent flowering, ensuring good cluster development.

Veraison (the onset of ripening) of the white grapes began on July 23 and extended until August 15. This essential phase progressed gradually. The harvest of the white grape varieties started on August 29 and concluded on September 13. Compared to the previous year, when harvest began on August 23, this vintage is considered slightly later. To preserve the freshness and aromatic expression of the grapes, picking was carried out exclusively in the mornings, through successive passes, selecting only perfectly ripe berries.

Tasting Notes by Fabien TEITGEN (Winemaker): Smith Haut Lafitte Blanc 2024



The nose is already very expressive, with delicate notes of white fruits, citrus (grapefruit, mandarin), and white flowers. The aromatic profile is fresh, delicate, very precise, and well-defined. It is later accompanied by subtle sweet spicy notes, including star anise, and light touches of flint.

The attack on the palate is distinctly dynamic, marked by intense energy and lovely freshness.

After this initial brightness, balance sets in with good body and superb creaminess. The palate is powerful and velvety, perfectly chiseled by a fresh tension that carries it into a long finish, supported by acidity, freshness, and a beautiful salinity.

The finish is very long, full of delicacy and precision, expressing great aromatic.

The purity of the nose carries through, with a subtle blend of white fruits, citrus, and delicate floral notes. The mineral and spicy dimension becomes even more apparent, with hints of gunflint, star anise, and fresh mint. This wine is a superb Smith Haut Lafitte Blanc, driven and structured by great freshness, perfectly balanced by remarkable creaminess. The result is a fine, elegant, finely sculpted wine with exceptional aromatic purity.

Blends :

	Château Smith Haut Lafitte	Les Hauts de Smith	Le Petit Smith Haut Lafitte	Château Le Thil
Cab. Sauvignon	67%	40%	60%	-
Merlot	27%	60%	40%	94%
Cab. Franc	5%	-	-	6%
Petit Verdot	1%	-	-	-
<i>New oak</i>	60%	30%	30%	30%

	Château Smith Haut Lafitte	Les Hauts de Smith	Le Petit Smith Haut Lafitte
Sauvignon Blanc	90%	100%	80%
Sémillon	5%	-	20%
Sauvignon Gris	5%	-	-
<i>New oak</i>	50%	50%	50%

Personnal tasting notes:



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