

CHATEAU
SMITH HAUT LAFITTE
GRAND CRU CLASSÉ



Smith Haut Lafitte 2022

Organic & biodynamic agriculture

Yield : 29 hl/ha, prior to selection for the estate's three wines: Chateau Smith Haut Lafitte, Les Hauts de Smith and Le Petit Smith Haut Lafitte.

Blending :

64% Cabernet Sauvignon

32% Merlot

3% Cabernet Franc

1% Petit Verdot

Winemaking : Whole grapes are fermented at 28°C in small wooden vats with very soft extraction by manual punching down.

Aging : 18 months in barrels (60% are new barrels produced in our in-house cooperage), with aging on lees. After being racked a single time, wine is aged according to its profile.

Age of vines (average) : 49 years old

Bottle authentication by prooftag system

Tasting notes from Fabien Teitgen, Winemaker :

« Very dark, almost black in colour. Rather discreet on the nose to begin, with notes of red fruit and spices. On swirling, the full potential of the nose is revealed, with red fruit (cherry, raspberry), black fruit (wild blackberry, blueberry), spices (liquorice, Zan sweets), notes of light tobacco, star anise... The nose is very attractive, complex and deep, very typical of the Graves. Impressive on the palate, while remaining approachable. It starts with a broad and smooth attack with plenty of energy followed by density and concentration on the mid-palate, with finely crafted tannins and a very soft texture, leading to a very long finish. The balance is incredible thanks to the deep ripeness, great tannic richness, beautiful freshness and also its seductive softness. The aromatic profile is confirmed with this superb complexity of fruit (blackberry, black cherry), spices (liquorice stick, Zan sweets, cinnamon), chalk, gun flint, along with more surprising notes of candied lemon and violet. »

James Suckling : 97-98 – Jeb Dunnuck : 96-98 – Jancis Robinson : 18 – Jeff Leve : 98-100 – JM Quarin : 98 – Chris Kissack : 97-100 – Adrian Van Velsen : 98-100 – Galloni Vinous : 95-97 – XL Vins : 98-99 – Terre de Vins : 98 – Alexandre Ma : 97-99 – Colin Hay : 96-98+ – Les Echos : 97-98