

CHATEAV
SMITH HAUT LAFITTE
GRAND CRU CLASSÉ



Smith Haut Lafitte 2023

Organic & biodynamic agriculture

Yield : 35 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 : 39 years

Bottle authentication by prooftag system

Tasting notes from Fabien Teitgen, Winemaker :

« The wine is pale yellow in colour. The nose is already expressive, with great complexity combining notes of ripe fruit (peach, fresh apricot, fresh mango), crystalline citrus notes (pomelo, pink grapefruit) and more delicate and elegant spicy and floral notes (star anise, elderflower, acacia). The story of this vintage is to be found on the nose: a beautiful combination of ripe fruit, freshness and elegance. The attack on the palate is dense and broad, with a very good texture and superb creaminess. Then the palate stretches out, supported by the good acidity, to a long and brilliant finish. The balance between softness and freshness is quite incredible, with the mouthfeel, volume and creaminess perfectly balanced by the beautiful freshness. This finely tuned acidity shapes the wine. On the palate, an explosion of fruit, then the aromas become more complex, more elegant, more sophisticated. Notes of sweet spices, star anise, aniseed, flowers and gun flint that are the signature of the great white wines of Smith Haut Lafitte. »

James Suckling : 97-98 – Jane Anson : 98 – Yves Beck : 96-98 – Vinum : 97-99 – Jeb Dunnock : 95-97 – Weinwisser : 19 – Jancis Robinson : 17.5 – Neal Martin : 95-97 – Falstaff : 95 – Decanter : 95 – Drinks Business 95-97 – Markus Del Monego : 99