

CHATEAU
SMITH HAUT LAFITTE
GRAND CRU CLASSÉ



2016



Yield: 30 hl/ha, before selection of the three wines: Château Smith Haut Lafitte, Les Hauts de Smith and Le Petit Haut Lafitte.

Blend

90 % Sauvignon blanc

5 % Sauvignon gris

5 % Semillon

Vinification: grapes are hand-picked into small crates and pressed in an oxygen-free environment (to preserve the aromatic potential of the berries) and fermentation takes place in French oak barrels (50% new oak) after a cold settling of the juices.

Ageing 12 months on the lees with bâtonnage in barrels (50% new and 50% used for one previous vintage) made at the Chateau onsite cooperage.

Vine age: 48 years

Tasting Scores	<u>In bottles:</u>	
	Antonio Galloni /VINOUS	94
	Neal Martin	95
	Lisa Perrotti-Brown/Robert Parker	96
	RVF	17,5
	Jane Anson – Decanter	96
	Jancis Robinson	18
	Kris Kissack	93
	James Suckling	97
James Molesworth/ WINE SPECTATOR	94	

Tasting notes from Fabien Teitgen, Technical Director

2016 white Château Smith Haut Lafitte has a beautiful, brilliant, straw-yellow colour, as well as a hugely aromatic bouquet of citrus and white fruit: lemon, pink grapefruit, vineyard peaches, fresh mango, etc... With aeration, the bouquet goes on to reveal hints of pear, acacia blossom, and lime blossom, as well as spicy and smoky nuances. The nose shows beautiful aromatic complexity. The wine starts out crisp and straightforward on the palate, going on to display considerable richness, substance, and concentration. Richness and acidity intertwine perfectly in this delicious white Smith Haut Lafitte. This wonderful finish is very long, very fresh, complex, saline. This 2016 has all the hallmarks of Smith Haut Lafitte's great terroir: minerality, salinity, and flintiness.