# CHATEAV SMITH HAVT LAFITTE GRAND CRU CLASSÉ

2018



### **BLEND:**

60 % Cabernet Sauvignon

34 % Merlot

4 % Cabernet Franc

2 % Petit Verdot

#### WINEMAKING:

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

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

AGE OF VINES: 48 years old

CHATEAV SMITH HAVI LAFILLE GRAND CRU CLASSE 2 0 1 8  PESSAC LEGGENN MANUE ET PLORENCE CATRILIES	98	Jane Anson - DECANTER
	98-99	James Suckling
	18-19	LA RVF
	95-98	James Molesworth – WINE SPECTATOR
	18	LE FIGARO VINS
	97-99+	Lisa Perrotti-Brown – R.PARKER WINE ADVOCATES
	95-96	BETTANE & DESSEAUVE
	95-97	Roger Voss – WINE ENTHUSIAST
	97	Yves BECK 98 JEFF LEVE
	97-98	Yohan Castaing – TERRE DE VINS





## **Smith Haut Lafitte 2018**

## Fabien Teitgen's comments, Winemarker:

Very deep, intense black colour. The nose is already expressive with a mix of red and black fruit (blackberry, blackcurrant, cherry, raspberry) and spices, characteristic of perfectly ripe grapes. Swirling in the glass reveals considerable complexity with delicate floral notes, sweet spices, and gunflint.

The wine starts out broad-based, concentrated, and powerful on the palate. The tannin is rich without compromising on freshness, balance, and delicate flavours. The expression "an iron fist in a velvet glove" perfectly sums up this wine!