

CHATEAU
SMITH HAUT LAFITTE
GRAND CRU CLASSÉ

**Surprises, challenges, fights
Victory !**

2020

Proud to pick
for
Perhaps the greatest of the trilogy ...



Blending

Average yields for the vintage: 30 hl/ha for the red, 29 hl/ha for the white (all our wines)

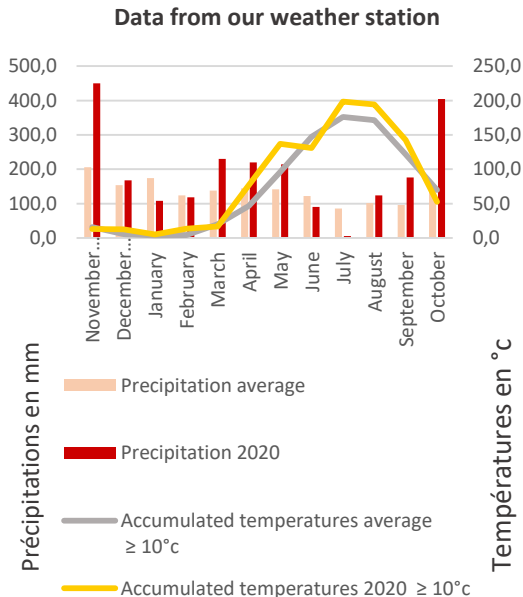
<i>Grape varieties in % of blends</i>	Château Smith Haut Lafitte	Les Hauts de Smith	Le Petit Haut Lafitte
Sauvignon Blanc	90%	100%	80%
Sémillon	5%	-	20%
Sauvignon Gris	5%	-	-
New Oak	50%	50%	50%

	Château Smith Haut Lafitte	Les Hauts de Smith	Le Petit Haut Lafitte
Cab. Sauvignon	65%	40%	60%
Merlot	30%	60%	40%
Cab. Franc	4%	-	-
Petit Verdot	1%	-	-
New Oak	60%	30%	30%

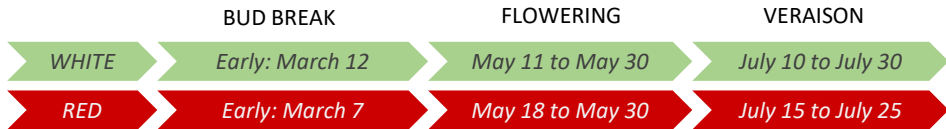
Overall climate:

Phytotherapy enables control over rain's stop and go

- Winter pretty mild and humid
- Early bud break in the beginning of March.
- Great growth of the vines along with the temperature rises in April
- On May 10th, relentless rains trigger the mildew which we contained thanks to small doses of copper spraying associated to phytotherapy plants concoction and horn silica .
- Flowering follows in May, fast and efficient.
- Complete climate change in the middle of July as the rains stopped, but not the vines which showed a steady progress.
- Early Veraison in July happened two weeks in advance.
- A particularly hot and dry summer stopped the vine growth at the end of July. We helped our young vines suffering from water stress by spraying Chamomil herbal mixture. Grapes maturation starts at the same time.
- White grapes harvest on August 20th followed by the red on September 9th (among the earliest in records)



Phenological Stages



Harvest

These are “haute couture” harvests for which we follow the course of maturity. In order to reach a perfect homogeneity, we harvest on terroir entities that are more precise than our plots.

From August 20 to September 9 for the whites, and from September 9 to September 30 for the reds.

« The summer-like weather conditions at the start of the harvest compelled us to adapt. We harvested the whites only in the morning before 11:00 am, vine by vine, plot by plot. Days at 30 ° C were followed by cool nights not exceeding the 10 ° C, preserving the acidity potential and the aromatic freshness of the berries. In red, it resulted in a more compact and homogeneous ripening of the bunches. The berries were quite small, and the rainfall at the end of September arrived too late to swell the fruits but allowed the tannins to loosen. »

*Fabien Teitgen, 25th harvest @SHL
(Winemaker of the year by Guide Hachette 2021)*

Our philosophy: bio-precision

Viticultural methods

Our philosophy combines organic winegrowing methods respectful of the terroir and the environment with innovative winemaking techniques. For several years already, we adopted numerous **phytotherapy** measures to treat the vines and strengthen their inner-defences. In the heart of our 65 hectares of woodland, we built a "pharmacie du château": a medicinal plant garden where we cultivate and dry different types of plant such as comfrey, yarrow, absinthe and valerian, that we brew in a huge tea pot to be sprayed on the vines. We preserve the genetic diversity of our old vines through **massal selection**. Thanks to our vine stock nursery on the highly preserved environment of our island on the Garonne river, we ensure that the unique and complex characteristics of our wines are maintained through times

**Formalising traditional practices at Smith Haut Lafitte:
certified for organic agriculture (AB) in 2019**



Château Smith Haut Lafitte Blanc 2020

Winemaking

The grapes underwent direct pressing, followed by fermentation in barrels crafted on our own on-site cooperage, and oak ageing on the lees for 12 months with lees stirring, and two to 3 months in vat for fining to reach perfect texture. Uses of indigenous yeasts.

Tasting notes by Fabien Teitgen

This year we have a wide variety of styles in our wine lots; some are tensed and tangy while others are bold and powerful; the blend allowed us to build a great Smith Haut Lafitte based on this diversity and complementarity of grape varieties and terroir types.

The wine is pale yellow. The nose is already very expressive with notes of yellow fruits (peach, apricot), white flowers (acacias, orange blossom), and a beautiful elegance of citrus fruits. The attack on the palate is perfectly balanced with a nice tension. The wine then appears ample, broad, dense with a velvety texture, and the acidity takes over the leadership on a very long finish with great minerality.

The aromatic on the palate is similar to the one on the nose with yellow fruits, floral notes, and we perceive a greater complexity with more mineral, spicy notes while flint stones give the signature of our great terroir.

Château Smith Haut Lafitte Rouge 2020 ●

Winemaking

De-stemming and optical sorting of the grapes, released in medium-size truncated wooden vats by gravity flow. gentle extraction by regular punching down, aging in barrel for 18 months before blending. Fermentation with indigenous yeasts.

Tasting notes by Fabien Teitgen

Weather conditions in summer encouraged a great and homogeneous ripening of the grapes. Small berries with thick skins were very rich in polyphenols leading to powerful tannins and great concentration of fresh, aromatic black and red fruits along with floral hints.

The color of the wine is dark red, almost black with blueish hues. Very expressive on the nose with red fruits and black fruits flavors. A good swirl in the glass release a large range of flavors and spice. Star anis, liquorice as well as empyreumatic notes and flint stones from the gūnziens gravels

It goes very wide and powerful on the palate at first, then the well-defined structure and smoothness of the wine gives it all its balance, fresh and full body.

The length is highlighted by a great tannic structure (from the cabernets which were really outstanding this year), coated with the body of very ripe merlots.

On the palate, it is also highly aromatic with a great fruit expression melted with soft spices, blond tobacco leaves, liquorice and graphite pencil notes.

Commentaires et notes de dégustation



Château Smith Haut Lafitte

Cru Classé de Graves – Pessac Léognan 33650 Martillac

Tel: +33 (0)5 57 83 11 22 – visites@smith-haut-lafitte.com

Sales Executive : l.fradin@smith-haut-lafitte.com

