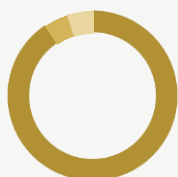


CHATEAU SMITH HAUT LAFITTE

GRAND CRU CLASSÉ



Blend:

90% Sauvignon blanc
5% Sauvignon gris
5% Sémillon



Château Smith Haut Lafitte White 2025

Organic & biodynamic agriculture

Yield: 18 hl/ha, prior production was divided into three wines: Château Smith Haut Lafitte, Les Hauts de Smith, Le Petit Smith Haut Lafitte.

Winemaking: Following hand harvesting in small crates and inert pressing, fermentation takes place in French oak barrels (40% new oak) after cold static settling.

Ageing: 12 months on the lees in barrels (50% new + 50% previously used for one vintage) from our own on-site cooperage.

Average vine age: 39 years old.

Bottle authentication by proof tag system.

Tasting note by Fabien Teitgen, Winemaker:

« A pale, bright yellow color. The nose is delicate and very fresh, with a hint of peppermint. Quickly, notes of fresh citrus emerge (yellow and pink grapefruit, mandarin), intertwined with yellow fruit aromas of white peach and fresh apricot. With further aeration, more subtle notes of white flowers and spicy nuances of star anise appear, characteristic of Smith Haut Lafitte.

In line with this ripe yet fresh nose, the palate opens with a lively, dynamic attack and a beautiful sense of energy. The wine then broadens and gains amplitude, offering a harmonious balance between richness, roundness and freshness. It extends into a long, persistent finish where creaminess and salinity intertwine, supported by a vibrant tension.

The palate reflects the complexity of the nose, with a riper dimension of yellow fruits, sweet spices, broom flowers, star anise and dried herbs. The aromatics are captivating and evolve towards very fresh notes with a hint of flint.

A superb Château Smith Haut Lafitte Blanc, true to its terroir, displaying great harmony, both generous and fresh.»

Tasting Notes

James Suckling	Colin Hay	Jeb Dunnuck	XL Vins	Vinum	Yves Beck
98-99	96-98	96-98	100	96-98	97-98