



**Yield:** 32 hl/ha, before production was divided into three wines: Château Smith Haut Lafitte, Les Hauts de Smith, and Le Petit Haut Lafitte.

**Blending:**

80 % Sauvignon Blanc

20 % 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 (50% new oak) and cold settling.

**Ageing:** 12 months on the lees in barrels (50% new oak) from our own on-site cooperage.

**Average age of the vines:** 11 years old

**Tasting scores**

Primeurs

James Suckling	94-95
Jane Anson – Decanter	92
Peter Moser – Falstaff	93
Lisa Perrotti-Brown – Wine Advocate	91-93
Antonio Galloni – Vinous	91-93
Neal Martin - Vinous	90-92
Weinwisser	92
James Lawther - Jancis Robinson	16,5
Roger Voss - Wine Enthusiast	91-92
JM Quarin	16
Vert de vin	91-92

**Tasting notes from Fabien Teitgen, Winemaker:**

Bright pale yellow color, citrus and white flowers on the nose with a distinctive scent of lime, grapefruit with a touch of pears. The palate is medium to full-body, fresh and soft creamy texture of honeydew and hot-stone character. Balanced, vivid and tight, the vibrant citrus flavors finishes with a mineral touch. The great texture of this wine will delight your palate and pair very well with your entrance, fish or cheeses.