

CHATEAU
SMITH HAUT LAFITTE
GRAND CRU CLASSÉ



● Le Petit Smith Haut Lafitte 2024

Organic & biodynamic agriculture

Le Petit Smith Haut Lafitte is crafted and aged in our energy-plus facilities the **Stealth Cellar** with the same care as the estate's Grand Vin. From the vineyard to the cellar, the entire winemaking process is exactly the same.

Yield: 24hl/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

Winemaking: 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: 10 months on the lees with bâtonnage in barrels (50% new oak) made at the Chateau onsite cooepage..

Tasting notes from Fabien Teitgen, Winemaker :

Pale golden robe with green reflections. Fresh, delicate nose with white peach, acacia blossom and citrus zest notes. The palate balances roundness and vibrancy, featuring mandarin and chamomile flavors carried by beautiful mineral tension. Long, fresh finish enhanced by subtle bitterness that adds elegance and persistence.