

CHATEAU  
**SMITH HAUT LAFITTE**  
GRAND CRU CLASSÉ



## Smith Haut Lafitte 2024

Organic & biodynamic agriculture

**Yield :** 26 hl/ha, prior to selection for the estate's three wines: Chateau Smith Haut Lafitte, Les Hauts de Smith and Le Petit Smith Haut Lafitte.

**Blending :**

67 % Cabernet Sauvignon

27 % Merlot

6 % Cabernet Franc

1 % Petit Verdot

**Winemaking :** Whole grapes are fermented at 28°C in small wooden vats with very soft extraction by manual punching down.

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

**Age of vines (average) :** 49 years old

Bottle authentication by proof tag system

### Tasting notes from Fabien Teitgen, Winemaker :

« The nose is very expressive, with notes of fresh red fruits such as raspberry, cherry, and black cherry, intertwined with very fresh hints of mint, blond tobacco leaf, and sweet spices.

These are the same very aromatic grapes we tasted in the vineyard in September.

The palate opens with balance, offering of course a lovely sensation of freshness, but also a soft and delicate mouthfeel.

The mouth reveals a remarkable harmony between texture and flavor, with beautiful body, superb volume, and great length, all supported by vibrant freshness.

I love this soft and delicate texture paired with freshness, which gives it impressive energy, fully contained by its creaminess.

The aromatics on the palate and in the finish highlight fresh red fruits, accompanied by notes of blackcurrant, as well as a broad array of spices and fresh herbs, such as blond tobacco, clove, and sage.

This Smith Haut Lafitte Rouge 2024 presents superb overall harmony, with great energy and a beautiful texture, all while expressing a fresh and magnificent aromatic complexity, characteristic of our gravelly soils. »

**Vinum : 95-97 – Les Echos : 95-96 – Jancis Robinson : 16.5 – Jeff Leve : 93-95 – JM Quarin : 95  
Jane Anson : 94 – Falstaff : 94 – Neal Martin Vinous : 92-94**