

CHATEAU  
SMITH HAUT LAFITTE  
GRAND CRU CLASSÉ



## Smith Haut Lafitte 2023

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 :**

70% Cabernet Sauvignon

23% 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 prooftag system

### Tasting notes from Fabien Teitgen, Winemaker :

« The nose is highly expressive with beautiful notes of red and black fruits, a lovely blend of Morello cherry, blueberry, and blackcurrant. Upon agitation, a spicy dimension becomes predominant with hints of cloves, licorice, and eucalyptus, followed by darker and smoky notes with touches of graphite and pencil lead. A superb aromatic complexity very typical of the great soils of Graves. The attack on the palate is straightforward and direct, with a beautiful density and superb texture. The wine is full-bodied, dense with a fine balance of freshness. The tannic structure is present, ripe, with a very beautiful texture and a velvety touch. The palate aromatics reflect those of the nose with a very nice complexity of red fruits, black fruits, spices, as well as nuances of tobacco leaves and eucalyptus. And still those graphite notes, very characteristic of our Smith Haut Lafitte. A very fine vintage combining power and elegance in a beautiful refined tannic structure »

James Suckling : 98-99 – Jeb Dunnuck : 96-98 – Jancis Robinson : 17 – Jeff Leve : 96-98 – Decanter : 97  
Chris Kissack : 95-97 – Vinum : 96-98 – Galloni Vinous : 95-97 – Terre de Vins : 98 – Weinwisser : 19+  
Drinks Business : 95-97 – Yves Beck : 96-98 – Figaro 95-97 – Markus Del Monego : 99