

Château Smith Haut Lafitte red 2012

Grand Cru Classé de Graves



Yield: 32 hl/ha, before selection of the three wines: Chateau Smith Haut Lafitte, Les Hauts de Smith and Le Petit Haut Lafitte.

Blend

55 % Cabernet sauvignon
40 % Merlot
4 % Cabernet franc
1 % Petit verdot

Vinification of whole berries in small wooden vats at 28°C, extraction through pigeages.

Ageing 18 months on lees in French oak barrels (60 % new) made at the Château onsite cooperage, one racking only and then ageing adjusted for each wine.

Vine age: 38 years

Enjoy in 2017 - 2027.

2012: a vintage driven by reactivity

After a chaotic beginning of the vine cycle: early bud break and blockage in April (cold and wet); the vine found back a proper growing path with the beautiful weather conditions from May to September. However, the delay and heterogeneity undergone because of this difficult start of the vine cycle was to be felt all year long.

Harvest started in very good weather conditions on the 4th of October with the Merlots; the juices offered good balances and beautiful aromatic freshness. The weekend of the 6th and 7th of October, with no previous warning sign, a warm and humid depression, of tropical type, troubled our tranquility.

Sure of the proper maturity of our grapes, we decided to react to these weather conditions and called in 200 harvesters. The harvest pace doubled, allowing us to qualitatively pick the grapes before they could be affected. Our very selective harvest reception area (de-stemming through vibration, both optical and manual sorting) assured us the perfect quality of the grapes transferred to the vats. Under that sustained pace, harvest finished the 17th of October with the Cabernet Francs.

Comments by Fabien Teitgen, Technical Director

Château Smith Haut Lafitte red 2012 offers a beautiful dark bright red colour with blue hue. The already expressive nose reveals very fresh notes of red fruits (strawberry, cherry) with a hint of smoke. Once aerated, the nose complexity appears with delicate notes of spices (star anise, liquorice, cinnamon), of red fruits as well as beautiful and elegant flower notes. Then the nose stretches out with terroir aromas of flint stone and fireplace. The attack in mouth is fresh and balanced with a fleshy and unctuous texture. The wine is a subtle balance between maturity and freshness: the maturity from the concentration, the impressive unctuousness and sugariness and the beautiful structure of long and classy tannins; the freshness from the tension, the dynamism and the aroma sparkle. The aromatic is very close to that of the nose, characterised by the freshness with crunchy red fruits, spices notes of liquorice, dry herbs, fireplace and flint stone.

Tasting notes

Wine Spectator	94
James Suckling	94
Robert Parker	95
Neal Martin	92-94
Jeff Leve	93-96
La Revue du Vin de France	18,5
Bettane & Desseauve	17
Gault & Millau	17.5
Decanter	17.25
Jancis Robinson	17