Château Smith Haut Lafitte red 2014

Grand Cru Classé de Graves



Yield: 35 hl/ha, before selection of the three wines: Chateau Smith Haut Lafitte, Les Hauts de Smith and Le Petit Haut Lafitte

Blend

62 % Cabernet sauvignon 30 % Merlot 6 % Cabernet franc 2 % Petit verdot

Vinification: of whole berries in small wooden vats at 28°C, extraction through manual 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 2018.

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The vintage 2014

In 2014, weather conditions were surprising: mild and rainy winter, cooler in May, wet and hot in June, in July moisture and freshness, a fresh and dry month in August and finally a beautiful Indian summer in September/October.

Some stressful situation sometimes requested exigence but this vintage faced the constraints of the weather and has revealed all the potential of our work in Bio-Precision.

Climate jolts were amortized by our land: the roots going deeply into the ground are less feeling the climatic variations which permit a softer maturation.

After a rather early cycle until the bloom, and thanks to the freshness of summer we started the harvest from the 24th of September with the young vines of Merlot.

The beautiful Indian summer allowed us until October to harvest the great Merlot, the Petit Verdot and the Cabernet Sauvignon to finish with the Cabernet Franc on October 18th. This unexpected Indian permitting to reach full maturity.

Comments by Fabien Teitgen, Technical Director

The wine is red, very dark. The nose is expressive, very black, with aromas of blackberry, blackcurrant, then after it offers power of a black fruits blend made of red fruits, spices, pepper, liquorice, delicate notes of flint... The mouth is tight and round with a great acidity balanced by a good concentration and a good tannic structure. The aromatic mouth is very close from the nose with cherry, black currant, blackberry, licorice, cinnamon and a large flinty minerality.