

Château Smith Haut Lafitte

white 2010

Grand Vin de Graves



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

Blend

90 % Sauvignon blanc
5 % Sauvignon gris
5 % Semillon

Vinification: 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 12 months on the lees with bâtonnage in barrels (50% new and 50% used for one previous vintage) made at the Chateau onsite cooperage.

Vine age: 38 years

Dry, cool weather = optimum ripeness

The 2010 vintage will be remembered for:

- A sum of temperatures close to that of summer 2009 (962°C compared to 982°C), but much cooler than in 2005 (1,052°C) – especially during the first three weeks of August. This locked in good acidity and gave the wines considerable aromatic freshness.

- Low rainfall from March to August 2010 (267mm) and dryness comparable to 2005 (227mm).

The white wine harvest began when Sauvignon blanc grapes were picked on 02 September 2010. Thanks to excellent weather conditions, we were able to take our time to harvest all the grapes at peak ripeness. We picked only in the morning to retain maximum freshness. We then stored the fruit in cold chambers and pressed it delicately over a long period... In short, we did everything possible to produce a very great white wine. The grapes were able to ripen exactly as we wished and the harvest progressed unhurriedly. Sugar levels were good, but so was acidity, and the juice displayed an intrinsic balance from the very first.

Comments by Fabien Teitgen, Technical Director

When the final blend was made, we were aware that this was a great white Smith Haut Lafitte. The colour is pale yellow with light green highlights and the nose displays lovely, assertive yellow fruit aromas (peach, apricot and mango). With aeration, the bouquet goes on to reveal considerable depth and complexity with fruity (candied pineapple, peach), floral (acacia blossoms), mineral and empyreumatic nuances. The wine starts out very straightforward and is impressively smooth from the very first touch. It shows superb balance between richness, power, concentration and tension. The aftertaste is very long and expresses all the potential on the nose. Featuring delicious overtones of citrus fruit, white flowers, flint, and brioche, the flavours are underpinned by beautiful acidity.

Tasting Notes

Wine Spectator	93
Robert Parker	95
James Suckling	97
Bettane & Desseauve	18-19
Decanter	18
La Revue du Vin de France	18
Jancis Robinson	17,5
Vinifera	93-95