

Château Smith Haut Lafitte

white 2012

Grand Vin de Graves



Yield: 31 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

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.

After some manual in-the-field sorting from the young vines (from the 4th to the 12th of September), the white harvest really started on the 13th of September.

The decrease in temperatures and some rain episodes were necessary at the end of the maturation. This date is a crucial point in this white harvest.

From this day on, we witnessed plots evolving very fast, going from a stage of clear under-maturity to a stage of proper beautiful ripeness, with crisps and aromatic berries in 48 and even 24 hours times. Therefore we had to show great reactivity to pick at the right time.

Comments by Fabien Teitgen, Technical Director

Château Smith Haut Lafitte white 2012 offers a bright, vibrant pale yellow colour with green hue.

The first nose, quite discreet, offers delicate notes of white fruits and flowers. Through aeration the nose open up to become very expressive, complex, rich with an explosion of yellow fruits, peach, apricot, mango, citrus fruits (grapefruit), sweet spices, star anise and even a hint of caramel. This nose, both mature and refreshing, reflects perfectly the good weather conditions at the end of grape maturation.

On the palate, the subtle balance between acidity freshness and fruit maturity appears clearly to give the wine a harmony of ripeness, richness, tension and vivacity. The attack is tense, then the mouth enlarges to become dense, more unctuous with a sense of fatness. And the acidity dimension comes back to add lightness and freshness on a very long finale that emphasizes this wine aroma complexity through yellow and white fruits, broom flower, spices, vanilla, stone flint... A very mineral mouth, undoubtedly marked by the terroir.