

# Château Smith Haut Lafitte

## white 2013

Grand Vin de Graves



**Yield:** 28 hl/ha, before selection of the three wines: Château Smith Haut Lafitte, Les Hauts de Smith and Le Petit Haut Lafitte.

### **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 Château onsite cooperage.

**Vine age:** 40 years

## **2013: Year of climatic risks**

After a quite gentle, yet humid winter, the vine woke up on due date as budbreak happened from the 10th to the 12th of April. The gloomy, cold and humid spring (April, May, June) strongly slowed down the vine cycle. We were fortunately spared by the spring frost of the 27th of April. Flowering was late by 2 weeks and disturbed by weather conditions, generating millerandage and on few plots of Merlot some important coulure (flower abortion).

A beautiful sunny summer with cool nights unleashed a very favourable maturation phase for white grapes: coolness of nights preserving aromatic freshness and acidity. These positive weather conditions made up for most of the heterogeneity of flowering and induced a quick and homogeneous veraison on the 10th and the 11th of August for the whites.

Harvest started late on the 18th of September with the first in-field sorting on some plots of young Sauvignon blanc vines. The heart of the harvest for the Sauvignons blancs started on the 23rd of September to finish on the 30th with the old vines plots with beautiful maturity and complexity. We picked the Semillons on the 30th of September and 1st of October. The rain coming back during the last days of September made us sort more thoroughly the last plots picked.

### **Comments by Fabien Teitgen, Technical Director**

This wine offers a bright, vibrant pale yellow color with green hue.

The first nose, quite expressive, is dominated by white fruits and citrus fruits (lemon, yellow grapefruit). Through swirling it, the wine opens up and more complex notes of white flowers, white fruits (pear, white peach, persimmon) appear along with aromas of spices and hints of toastiness.

The mouth is marked by a very beautiful mineral tension, a great acidity, well-balanced by a very refreshing and sharp matter; the wine is structured by its tension and minerality. The mouth is fresh and very very long. The aroma complexity on the palate reflects the first aromas perceived with white fruits, white flowers, sweet spices, very fresh notes and a beautiful aroma delicacy. The finale let appear a hint of smoke so characteristic of our gravel terroir.