Wijnfiche

Les Hauts de Smith Blanc | Pessac Léognan France (BORDEAUX) — 2019

Domain

Ch. Smith Haut Lafitte

In 1990, Daniel and Florence Cathiard fell in love with the property and joined the list of prestigious owners with the intention of continuing Smith Haut Lafitte's tradition of excellence. They combined the most modern wine techniques with traditional methods: organic compost, small wooden barrels, maturing sur lie in wooden barrels, etc.

Vinification

Yield: 32 hl/ha, before production was divided into three wines: Château Smith Haut Lafitte, Les Hauts de Smith, and Le Petit Haut Lafitte.
Fermentation: The grapes are hand-picked into small crates and pressed in an oxygen-free environment using inert gas to retain the grapes aromatic potential, followed by fermentation in French oak barrels (50% new oak) and cold settling.
Ageing: 12 months on the lees in barrels (50% new oak) from our own on-site cooperage.
Average age of the vines: 11 years old

Year specific information

Decanter: 96/100 James Suckling: 96-97 Jancis Robinson : 17/20 Wine Spectator : 95-98

Taste

Bright pale yellow color, citrus and white flowers on the nose with a distinctive scent of ripe lemon, juicy peach, with hints of lychee and passion fruit. The palate offers precision and suavity, fresh notes of pink grapefruit and roasted almonds. Balanced, vivid and tight, finishing with a mineral touch.

Food pairing

Scallops | Meat - grilled | Scampi | Risotto | Eastern kitchen | Meat - white, grilled

General information

Type: White wine
Grape varieties: Sauvignon blanc (100%)
Viticulture: Sustainable/HVE
Storage (years): + 7-10
Serving temperature: 10-12 °C
Taste profile: Complex with oak

