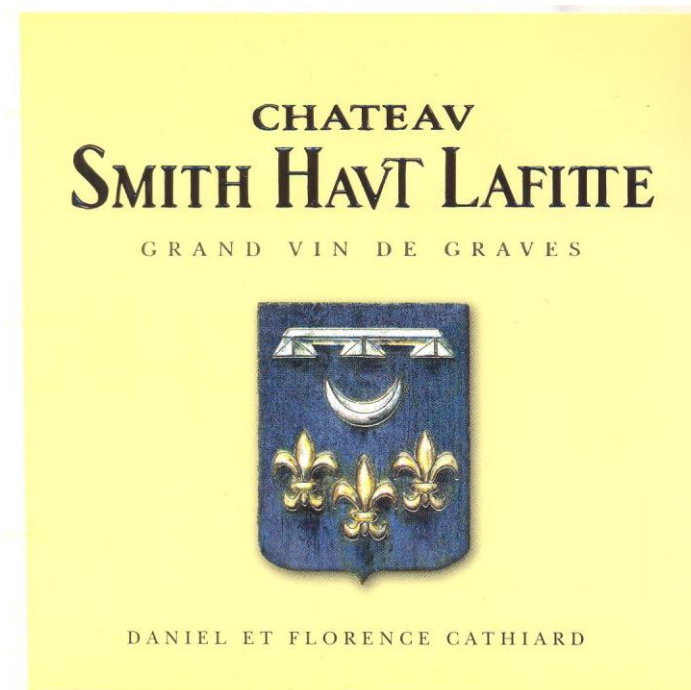


Tasting notes

CHATEAU SMITH HAUT LAFITTE
WHITE 2013



Technical information

- Grape varieties: 90% Sauvignon Blanc
5% Sauvignon Gris
5% Sémillon
- Average age of the vines: 38 years
- Yield: 28 hl/ha, before selection of the wines: Château Smith Haut Lafitte, Les Hauts de Smith and Le Petit Haut Lafitte.
- The grapes are pressed in an oxygen-free environment in order to retain full aromatic potential.
- Fermentation in barrel: 50% new barrels made at our own on-site cooperage and 50% barrels used for one previous vintage.
- Ageing in barrel with regular *bâtonnage* (lees stirring) for 12 months.
- Bottling using extremely precise neutral gas technology

Notes on the 2012 vintage

Wine Spectator:	94-97
Robert Parker:	93-95
James Suckling:	95-96
Bettane & Desseauve:	18
Decanter:	17
La Revue du Vin de France:	16-17
Neal Martin:	92-94
Antonio Galloni:	93-95
Jeff Leve:	94-95

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.