

USA : James Suckling : 91-92

This is a new second wine made at Smith Haut-Lafitte, but a different style from the other one called Haut Smith. This is 55 percent Cabernet Sauvignon and the rest Merlot. Full and rich with a sweet tobacco, dark chocolate, coffee and fruit character. Ripe and round tannins.

GB : Neal Martin : 90-92

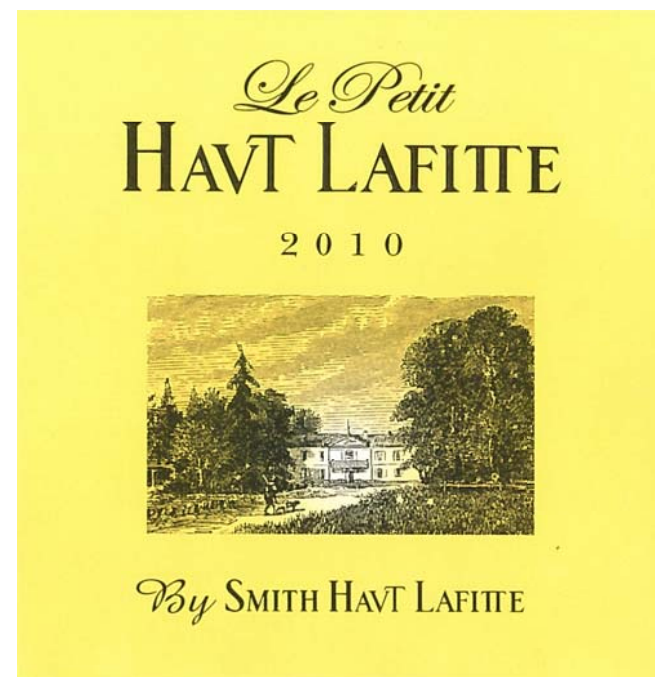
This is the second wine of Smith Haut Lafitte, designed to be more Left Bank in style with more Cabernet Sauvignon (55%) in the blend. It has touches of smoke and bell pepper inflecting the black, slightly tarry fruit. The palate has a tannic entry, hints of graphite and bell pepper, very good definition and structure, masculine and classic towards the finish. Very fine. Tasted March 2011.

D : Weinwisser : 17

Schwarzbeerige Würze, frische Pflaumentöne, Edelhölzer. Zeigt Lakritze und eine feine fleischige Textur am Gaumen, anspruchsvoll.

GRAND VIN DE GRAVES (PESSAC-LEOGNAN)

**LE PETIT HAUT LAFITTE
RED 2010**



* Made from a blend of wines from the Smith Haut Lafitte estate, 2010 Le Petit Haut Lafitte rouge was produced and aged with just as much care as lots that went into the *grand vin*. The winemaking techniques were identical.

Harvest:

Yield: 35 hl/ha, before production was divided into 3 wines: Smith Haut Lafitte, les Hauts de Smith, and Le Petit Haut Lafitte

Hand picking of the grapes according to precise maturity of the berries within plots

Blend:

55 % Cabernet Sauvignon
45% Merlot

Vinification:

Double sorting both before and after destemming removed any undesirable matter (such as bits of stem and leaves), and the uncrushed grapes were fermented in vat.

Extraction of tannin and colour was done by *pigeage* (punching down the cap) and/or pumping over. Maceration took place at 26-28°C and the duration (between 4 and 6 weeks) varied from vat to vat as determined by regular tasting.

The wine was then aged in barrel for 14 months.

2010: dry, cool weather for optimum ripeness

A statistical study of data from the Smith Haut Lafitte weather station shows that:

- The sum of summer temperatures in 2010 was similar to 2009 (962°C as compared to 982°C), but much cooler than in 2005 (1052°C)
- Rainfall was low from March to August 2010 (267mm), a dryness comparable to 2005 (227mm).

This weather was ideal for ripening and good balance in the grapes. The dry weather was conducive to stopping vine growth fairly early on, which in turn led to a long ripening period for small, concentrated grapes. The cool temperatures are reflected in the good acidity typical of fine, classic Bordeaux vintages.

The red wine grape harvest started later than usual in young plots of Merlot on 29 September and finished with Cabernet Franc at Smith Haut Lafitte on 22 October. Picking took place under excellent conditions. The weather was quite dry and we were able to pick ripe, healthy grapes of superb quality.

Finding the right balance between vines and the soil, a deep respect for nature, meticulous work all year long in the vineyard, and the harvesting of each plot at peak ripeness produced splendid grapes typical of our terroir, some of the finest in the Graves.

Tasting notes by Fabien Teigen Technical Director

2010 Le Petit Haut Lafitte Rouge has a beautiful, very dark colour.

The nose is relatively discreet at first, but goes on to reveal elegant, expressive overtones of black cherry, black fruit (blackberry and blackcurrant), dried herbs, cedar, liquorice, clove, and empyreumatic nuances (flint and hearth aromas).

The wine is concentrated, well-structured, and tightly-knit on the palate. It starts out very straightforward, with good acidity and a fine tannic texture, going on to reveal considerable richness and volume around a tannic core typical of great Cabernet Sauvignon. The wine's fine structure lasts from beginning to end thanks to round, yet firm tannin. The black fruit, mineral (flint), and gingerbread flavours are wonderful.

2010 Le Petit Haut Lafitte Rouge is a well-structured, concentrated wine with a fine finish. It will be very enjoyable to drink in the next 3 to 5 years.