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# Chateau Smith-Haut-Lafitte

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## CHATEAU SMITH HAUT LAFITTE GRAND CRU CLASSÉ



History The estate is located in a single block on a gravelly rise; 55 of the 72 hectares are planted with vines. The soil, consisting of gravel dating from the Gunz (or Nebraskan glacial) period, has two unique features. The first is superb natural drainage which forces the vine roots to sink more than six metres into the soil to seek nourishment in the form of water and mineral salts. The second is the "mirror effect", of the topsoil, whose pebbles reflect the sun's rays, helping the grapes to ripen beautifully. The noble Bosq family started growing grapes here as early as 1365. The property was purchased in the 18th century by Scotsman George Smith, who gave the estate its present name. He also built the manor house and exported his – by now famous – wine to England on his own ships. Monsieur Duffour-Dubergier, Mayor of Bordeaux and an enthusiastic winegrower, inherited Château Smith Haut Lafitte from his mother in 1842 and brought the wine up to great growth status. Impressed by Smith Haut Lafitte's excellent quality, the Louis Eschenauer company distributed the wine all over the world as of the early 20th century, deciding to buy the estate in 1958. Since the Eschenauer period came to an end, a great deal of money has been invested in the estate, notably in the construction of a superb underground cellar holding over 2,000 barrels. In 1990, Daniel Cathiard fell in love with the property and joined the list of prestigious owners, firmly intending to further enhance Smith Haut Lafitte's tradition of excellence. He combined the most modern winemaking techniques and age-old traditional methods: organic compost, return to small wooden vats, ageing on the lees in barrel, etc. Famous around the world for its wonderfully elegant red wine and the sophisticated bouquet of its white, Smith Haut Lafitte undoubtedly deserves the special care that is lavished on it. Vineyard Appellation: PESSAC-LEOGNAN Annual production: 8,300 cases (red), 2,500 cases (white) - 5,500 cases of second wine: Les Hauts de Smith Area under vine: 56 hectares (45 producing red wine and 11 white wine) Geology: Gravelly soil from the Gunz (or Nebraskan glacial) period Classification: Graves Classified Growth Grape varieties: Red: 35% Merlot - 55% Cabernet Sauvignon - 10% Cabernet Franc White: 90% Sauvignon Blanc - 5% Sauvignon Gris - 5% Sémillon Average age of the vines: 30 years Rootstock: 101.14/3309 Vine density: 7,500 to 10,000 vines per hectare Time left on the skins (red wine): 24 to 32 days Fermentation temperature: Red 30 ; white 20 Method of temperature control: Vats with integrated hot and cold temperature control Type of vats: White: 13 small stainless steel vats Red: 18 oak casks 50 to 80% new barrels (on-site cooperage). Master cooper: Jean-Luc Itey Age of the barrels: Red: 80% new barrels; White: 50% new barrels Duration of barrel ageing: Red: 18-20 months; white: 12 months Fining: No Filtration: No Owners: Daniel and Florence Cathiard Technical director: Fabien Teitgen Other properties: Château Cantelys Pessac-Léognan red and white Owners Daniel Cathiard is perhaps best known as a former ski champion – he was a member of the French Olympic team with Jean-Claude Killy from 1965 to 1968. After his father's death in 1970, Daniel found himself running the family's small supermarket chain. Within 20 years, he had transformed it into the tenth largest mass distribution company in France. At the same time, he launched and developed a chain of sporting goods shops - Go Sport - in France, Belgium, Spain, and California. He met his wife Florence while on the ski team in 1965. She worked with him managing Genty and Go Sport for ten years before launching her own advertising firm, later becoming Vice President of McCann Europe in 1985. In 1990, Daniel and Florence sold all their business interests to buy Château Smith Haut Lafitte. After two years of massive renovations of both the winery buildings and the 18th century manor house, they moved into the château. They live there all year round in order to devote themselves to their life's work – making great red and white wines at Smith Haut Lafitte. GRAND VIN DE GRAVES(PESSAC-LEOGNAN) 2004 WHITE LES HAUTS DE SMITH The white grape harvest started very early this year, thanks to an excellent ripening season. The grapes were perfectly ripe with low acidity. Picking took place exclusively in the morning, before the grapes became too warm. Grape varieties: 95 % Sauvignon Blanc, 5 % Sauvignon Gris \*Yield: 36 hectolitres/hectare (total yield for 1st and 2nd wine) Fermentation The must was cold-settled, then fermented in barrel (50% new oak). The wine was aged on the lees with stirring for ten months. Picking started with white grapes on September 8th 2004 in a few of the ripest plots at Château Smith Haut Lafitte. The harvest continued until September 27th 2004, ensuring that even the latest-ripening plots were picked in peak condition. The first grapes to come into the cellars produced beautifully fresh wines with good acidity, nice length, and distinctive "Sauvignon" character, while the later-picked plots gave richer, more opulent wines...