

Blending

Average yields for the vintage: 21 hl/ha red, 28 hl/ha white (total of our wines...)

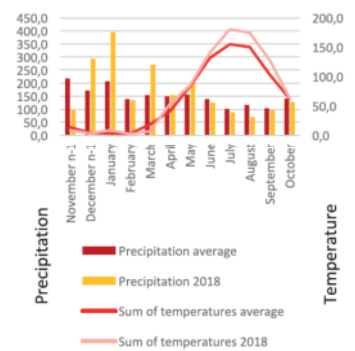
Grape varieties in % of blends	Château Smith Haut Lafitte	Les Hauts de Smith	Le Petit Haut Lafitte
Sauv. Blanc	90	100	80
Sémillon	5		20
Sauv. Gris	5		
New barrels	50	50	50

	Château Smith Haut Lafitte	Les Hauts de Smith	Le Petit Haut Lafitte
Cab. Sauv	60	40	60
Merlot	34	60	40
Cab. Franc	4		
P. Verdot	2		
New barrels	30	20	20

Overview of the weather

- A mild, damp, and very rainy winter (530mm of rainfall from November to March)
- Later than usual bud break - Vine growth developed in April/May with increased humidity and a rise in temperatures
- Hail storms in late May, with some hail damage to the vines
- Flowering was quick and even - no coulure (shot berries)
- Hot, dry summer - Water stress conducive to the synthesis of polyphenols in red grapes
- Wonderful Indian summer - optimum ripeness

Measuring from our weather station



Phenological stages



Harvest

From 24 August to 17 September for the whites, from 18 September to 10 October for the reds.

«The harvest for the whites lasted a record-breaking 3 weeks! To my surprise, the grapes were very acidic, and I waited until they were perfectly ripe and rich to obtain optimum balance.

Harvesting for the reds was more traditional and lasted three weeks. The wonderful Indian summer was propitious to picking grapes showing perfect balance between concentration and freshness.

Grapes with thick skins and rich in polyphenols are the hallmarks of this vintage».

Fabien Teitgen, Technical Director

Our philosophy: bio-precision

Fermentation

We selected and harvested grapes with uniform ripeness in each terroir. The thick skins and rich tannins meant that we had to be particularly attentive when the juice was extracted.

We have improved the grape reception areas using a state-of-the-art vibrating destemmer that keeps the grapes remarkably whole.

- Whole grapes were transported to truncated-cone-shaped oak vats by gravity flow, with regular *pigeage* (punching down the cap), aged in barrel for 18 months.
- The grapes underwent direct pressing, followed by fermentation in barrel and ageing on the lees for 12 months with *bâtonnage* (lees stirring).

Viticultural methods

Our philosophy combines innovative techniques in the vineyard and in the cellar that are respectful of the terroir and the environment. Since 2 years, we have adopted numerous *phytotherapy* practices to treat the vines and strengthen their natural defences. SHL owns its own « pharmacy », a garden of plants with medicinal properties. We harvest and dry Comfrey, Yarrow Yarrow, Absinthe, or Valerian which will be applied as herbal tea or sprinkled as treatment. Maintaining genetic diversity through our mother vine “nursery” is also a major objective for us to ensure unique and complex characteristics of our wines.