



Les Hauts de Smith 2025

● Bordeaux rosé



Limited production.

Blending :

80 % Cabernet Sauvignon

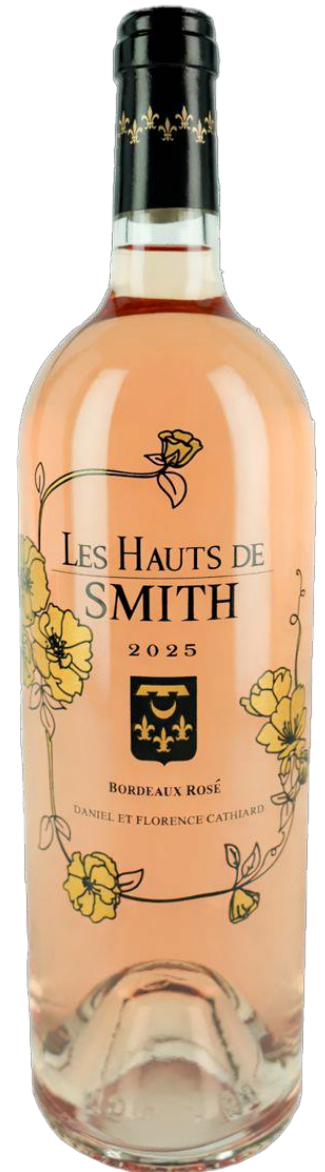
20 % Merlot

Traditional manual harvesting.

Rigorous double selection before and after destemming.

Vinification by direct pressing. The grapes are harvested by hand, and the press is filled by gravity after manual sorting.

Pressing is gentle and slow, under an inert atmosphere. The musts are cold-settled for 24 hours, then vinification takes place in tanks, with ageing on fine lees.





Commentary by Fabien Teitgen, Technical Director:

A beautiful pale pink, bright colour.

The nose reveals notes of small red berries (redcurrant, strawberry), complemented by lovely citrus notes (pink grapefruit) and elegant floral nuances.

The attack is lively and dynamic, followed by a palate that expresses a more vinous and rounded character.

The palate is perfectly balanced, combining freshness, energy and a lovely velvety texture, offering fine breadth before stretching into a long, highly aromatic finish.

On the palate, the aromatic expression oscillates between delicate notes of red fruits and citrus, and more subtle, complex nuances of white flowers (citrus blossom) and sweet spices (fennel seeds).

Les Hauts de Smith Rosé 2025 is a very fine rosé wine, combining remarkable aromatic complexity with a palate that is both energetic and silky, enhancing your summer meals.