

Les Quatre Piliers Touraine "Bel Air" (sauvignon) dry white 2022



Product price:

€318.00

Product features:

Area: LOIRE

Winemaker: Valentin DESLOGES

Vintage: 2022

Appellation: Touraine AOP

Color: dry white

Unit Price: + 50 €

Size: 75cl

organic or not: organic not certified

Wine Advocate (Parker): 95+/100

Cépage dominant: sauvignon

Product short description:

95+/100 Castaing/Parker. It was very bold to propose a great 100% Sauvignon in its first vintage. A successful bet. This cuvée, rare and expensive, was built for the future and testified to the immense ambition of this young and talented winemaker who would make a name for himself... far from the more illustrious AOPs, like many other young talents of his generation. It was in 2023, and the first vintage met with great success, especially in the top restaurants eager for new offerings. With us too... our (meager) stock was "liquidated" very quickly. Here today (Sept. 2025) is the third vintage of this cuvée. A very beautiful success, still a bit young.

Product description:

PRESENTATION OF THE ESTATE Les QUATRES PILIERS
+ ALL ITS OTHER CUVEES IN STOCK

Comments on this

Les Quatre Piliers Touraine "Bel Air" (sauvignon) dry white 2022:

Robert Parker's Wine Advocate (Y. Castaing, Oct. 2025): 95+/100. *Made from a very dry vintage, the 2022 Bel Air is lovely, wafting from the glass with aromas of menthol, white fruits, confit citrus, honey and pineapple, all framed by a delicate touch of oak. Medium- to full-bodied, satiny and seamless, it's dense and deep, with racy acids and a fleshy core of fruit that concludes with a saline, chalky finish. **DRINK DATE** 2028-2050.*

Technical Sheet written by the estate:

GRAPE VARIETY: Sauvignon on clay-flint terroir, aged two years in wood (with very little new oak to avoid marking the wine) and then one year in bottles.

TASTING: The color is deep with golden yellow reflections. On the nose, the attack is powerful and profound, revealing notes of candied citrus, pineapple, and elderflower. On the palate, this great cuvée delights us with its aromatic complexity, finesse, length, and persistence. The finish is supported by fresh and delicate wood that allows the salinity of the terroir to shine through.

AGING POTENTIAL: Over 15 years

SERVING ADVICE: Aerate the wine in a decanter for 45 minutes. Enjoy at 14 °C.