

# Les Quatre Piliers Touraine "Chapitre 1" dry white 2022



## Product price:

**€144.00**

## Product features:

Area: LOIRE

Winemaker: Valentin DESLOGES

Vintage: 2022

Appellation: Touraine AOP

Color: dry white

Unit Price: 20-30 €

Size: 75cl

organic or not: organic not certified

Wine Advocate (Parker): 91+/100

Cépage dominant: sauvignon

## Product short description:

**91+/100** Castaing/Parker. Magnificent sauvignon with aromas of candied orange, pastry, followed by fresher notes of pineapple, passion fruit, and verbena upon aeration. A superb second vintage that remains very fresh, crafted by Valentin Desloges, who has just completed his apprenticeship at domaine Coche-Dury in Meursault, Burgundy.

## Product description:

**PRESENTATION OF THE ESTATE Les QUATRES PILIERS**  
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## Les Quatre Piliers Touraine "Chapitre 1" dry white 2022:

**Robert Parker's Wine Advocate** (Y. Castaing, Oct. 2025): 91+/100. *The 2022 Chapitre 1 has turned out beautifully, emerging from the glass with aromas of confit citrus, spring*

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*flowers, orchard fruits, apricot and herbs. Precise and seamless, it's medium- to full-bodied, satiny and crystalline, with racy acids and a chalky finish. One of the more saline, mineral vintages produced, it also conveys a somewhat telluric character. **DRINK DATE 2025-2032.***

**Technical Sheet written by the estate:**

Hand-harvested, pressed, and then settled in tank for one night, fermented in barrels (10% new, the rest in 350 and 500 L, from Pillot and Coche-Dury) for 8 months, no malolactic fermentation to preserve the identity of the terroirs. Very light addition of SO<sup>2</sup>.

**TASTING:** The color, bright and tinged with gold and silver, announces a deep and indulgent nose with aromas of candied orange, pastry, followed by fresher notes of pineapple, passion fruit, and verbena upon aeration. The palate is harmonious, the enveloping and precise attack gives way to a very fresh mid-palate and a saline finish.

**AGING POTENTIAL:** 10 years

**SERVING ADVICE:** decant the wine for 45 minutes. Enjoy at 12 °C.