

Les Quatre Piliers Touraine "Pineau d'Aunis" red 2022



Product price:

€168.00

Product features:

Area: LOIRE

Winemaker: Valentin DESLOGES

Vintage: 2022

Appellation: Touraine AOP

Color: red

Unit Price: 20-30 €

Size: 75cl

organic or not: organic not certified

Wine Advocate (Parker): 91/100

Cépage dominant: pinot d'aunis

Alcool: 11



Product short description:

91/100 Castaing/Parker. A typical pineau d'Aunis in 2022: light (11°) yet well-presented (youthful tannins, pepper). Still a bit tannic upon its release from the domaine in 2024... it will be perfect for Christmas once the tannins have softened! Les Quatre Piliers is a beautiful discovery. Valentin Desloges vinified his first vintage in 2021 (he had just finished his studies at Coche-Dury in Meursault, Burgundy!). His wines have already been embraced by the best restaurants, such as Troisgros in Roanne (3* Michelin)

Product description:

**PRESENTATION OF DOMAINE Les QUATRES PILIERS
+ ALL ITS OTHER CUVEES IN STOCK**

Comments on this

Les Quatre Piliers Touraine "Pineau d'Aunis" red 2022:

Robert Parker's Wine Advocate (Y. Castaing, Oct. 2025): 91/100. *Crafted from 50-year-old vines rooted in clay soils only 150 meters from the Cher River, the 2022 Pineau d'Aunis exhibits a spicy bouquet of pepper, rose, and grapefruit skin. Medium- to full-bodied, dense and precise, it's delicately juicy, with a fresh, tensile profile that culminates in a long, gently peppery finish. **DRINK DATE** 2025-2032.*

Technical Sheet written by the domaine:

Rare grape variety! Only 400 hectares are cultivated in Touraine. The production is minuscule.

This cuvée comes from old vines over 50 years old, located in the former bed of the Cher. The first vintage produced was 2021, which was immediately sold out due to very low quantities available. There is a little more of 2022, and 2023 currently in aging should be a bit more generous.

Hand-harvested, maceration for 10 days (like an infusion, the same method as for the Pinot Noirs from the domaine), then about a year in barrels (not new) for a gentle malolactic fermentation, followed by a very light dosage of SO₂ at bottling.

TASTING: The 2022 vintage is richer than 2021, but the wine retains its lightness (11°) and its spices (pepper) characteristic of the grape variety. It can be served slightly chilled in summer, or more normally at 18°C the rest of the year. For example, with a fish (red mullet?) in a rich sauce or even fermented.