

V. Desloges Touraine (sauvignon) dry white 2022 (3 bottles)



Product price:

€40.50

Product features:

Area: LOIRE

Winemaker: Valentin DESLOGES

Vintage: 2022

Appellation: Touraine AOP

Color: dry white

Unit Price: 10-15 €

Size: 75cl

organic or not: organic not certified

Cépage dominant: sauvignon



Product short description:

[QUANTITATIVE DISCOUNT FOR 6, 12, 18, AND 24 BOTTLES.](#) **Cuvée experimental**, 100% sauvignon, by Valentin Desloges (**Les Quatre piliers**) because the parcel in question, 4 hectares of very beautiful sands that soften the sauvignon to the extreme, was only acquired in 2023, after this very conclusive 2022 winemaking test.

Product description:

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

[QUANTITY DISCOUNT FOR 6, 12, 18, AND 24 BOTTLES.](#)

V. Desloges Touraine (sauvignon) dry white 2022

Before incorporating this parcel of **old sauvignons** so well exposed into his domaine, Valentin Desloges – always his hyper **meticulous** side – requested to harvest and vinify the 2022 vintage to make a decision. Given the **brilliant result** of the current cuvée that comes from this "real-life" test, the winemaker immediately purchased it, and the parcel has been part of the great cuvees of his elite domaine since the 2023 vintage.

On the other hand, the winemaker found himself with a few thousand bottles of 2022 that did not carry the name of the domaine, vinified with his meticulous principles of respect for nature: no additives, indigenous yeasts, in short, this "Touraine 2022" was crafted like a great sauvignon from the domaine of Les Quatre Piliers, without compromise... but does not bear its name.

Initially sold to friends and family, this cuvée "Touraine 2022" is not meant to age for decades. It is a fresh, unpretentious white wine, intended to flourish for about 5 years.

After tasting and loving this superb sauvignon, which will be ideal before (aperitif!) and during the meal up to cheese (a crottin de chavignol of course, as the perfect pairing with other great Loire sauvignons like Sancerre), we proposed a "strong deal" to Valentin Desloges: We buy all that remains and introduce to **great prices** the spirit of his domaine to our 10,000 clients. Since the parcel is now part of the domaine and this cuvée "Touraine 2022" was crafted without compromise on the winemaker's quality principles, we can openly say that with this accessible bottle, we have a **perfect approach to the winemaking quality** of the winemaker. Between us, it is all the easier to present to our readers that Les Quatre Piliers, until now almost unknown, have just received on October 30, 2025, **excellent ratings (95/100!) in the Guide "Robert Parker's Wine Advocate"**, the American publication that sets the tone every month in the wine world. Therefore, our loyal Thursday readers now have the opportunity to help the winemaker make space in his cellars. This is the last pallet, and after that, there will be no restocking!

WARNING:

1. This experimental cuvée does not bear the name of the domaine, as the parcel in question, 4 hectares of very beautiful sands that soften the sauvignon to the extreme, was only integrated into the domaine in 2023, after this conclusive vinification test of the 2022.
 2. **The wine is slightly sparkling** (no impact on taste or organoleptic qualities!) because it contains CO2 as a preservative (instead of SO2, the infamous sulfites that cause headaches when there is too much), it will simply need to be served "from a height" and/or waited a few minutes to taste if one does not like the mini-bubbles (personally, I love this freshness added by the slight sparkle!). Of course, we are talking here about CO2 already contained in the wine after fermentation, CO2 that we did not let escape from the tank on purpose and that we put directly into the bottle, leaving it to the one who opens it to decant it to let the bubbles escape (if they wish), either by decanting it without hesitation several hours before tasting, or by "shaking" the bottle after opening (no impact, I promise, on the taste of the wine!).
 3. As with the other wines from the domaine, the cork is a DIAM, a technical cork made from
-

reconstituted cork that guarantees the absence of TCA (TriChloroAnisole, responsible for "cork taste").