

2021 En Prôle Mâcon-Bussières

Domaine Louis-Paul Dorry | Burgundy, France

The 2021 "En Prôle" Mâcon-Bussières is a wine with whispers of another era shimmering in the glass; a time when Burgundy's vintages were unpredictable, yields modest, and the wines ethereal. It evokes the heritage and endurance of vines that have weathered hardship and abundance, as well as a cellar where history lingers in ancient stone. Leaner and more classical than recent years, it is a "throwback" vintage: pure, sincere, and enduring.

THE VINTAGE

The 2021 Burgundy vintage was marked by extreme volatility. A catastrophic frost in early spring devastated yields, followed by a cool, humid summer that slowed ripening. Sunshine late in the season allowed the fruit to mature, and a small, carefully gathered harvest closed a year that demanded resilience in both vineyard and cellar.

TERROIR

"En Prôle" comes from vineyards in Mâcon-Bussières, set at 250 meters with west-facing slopes. The soils are clay-limestone, with a surface of black earth rich in small white stones. Constant winds and the elevation create a microclimate that favors slow, long maturation, giving the wines clarity and finesse. The vines average 90 years of age, contributing depth and concentration.

WINEMAKING

Louis-Paul Dorry farms biodynamically, ploughing by hand and using systemic products only if necessary. Grapes are harvested manually in August 2021. After a one-day cold soak, fermentation took place in wood with indigenous yeasts, generally lasting 4-6 months, and up to 8 months at uncontrolled temperatures. The wine then aged for 11 months in barrel, followed by 11 months in concrete tank before bottling. Malolactic fermentation was completed, and the wine spent 4 years in bottle before release.



serving temp
53.6°F

TASTING NOTES

Pale gold in the glass, this wine opens with aromas of yellow apple, butterscotch, buttered brioche, toasted almond, quince, lemon zest, vanilla, crushed stone, and a hint of salt. The palate is elegant and precise, with vibrant acidity framing a chalky, saline finish.

FOOD PAIRING

Coq au Vin Blanc with morel mushrooms • Pan-seared scallops with saffron cream • Butternut squash risotto with crispy sage and parmesan • Gruyère gougères (cheese puffs) • Roasted cauliflower with tahini and pomegranate seeds

varietals
farming
alcohol
residual sugar
pH
acidity
SO₂
fermentation
aging

100% Chardonnay

Biodynamic (conventional treatments only if necessary)

13.2%

1.0 g/L

3.4

3.6 g/L

61 mg/L

indigenous yeast, wood, up to 8 months

11 months in wood + 11 months in tank, 1 year in bottle before release

