

2021 Pouilly-Fuissé 1er Cru "La Maréchaude"

Domaine Louis-Paul Dorry | Burgundy, France



Elegant, rare, and unmistakably Burgundian, La Maréchaude reflects both the fragility and the triumph of the 2021 vintage. Crafted by Louis Dorry with patience and precision, this wine balances the richness of southern Burgundy Chardonnay with the tension and freshness of a cool year. The result is a luminous, textural white that captures the soul of its terroir: poised, vibrant, and powerful.

THE VINTAGE

2021 was a challenging and low-yielding year in Burgundy, defined by volatile weather, devastating spring frosts, and a cool, damp growing season. Yet from adversity came beauty. The wines are classical in style bright, high-acid, finely structured, and reminiscent of vintages from a bygone era. For those who value precision and elegance, 2021 stands as a vintage of character and grace.

TERROIR

The La Maréchaude vineyard lies in the village of Milly-Lamartine at 250 meters of elevation, facing south and southwest. The clay-limestone soils are layered with black earth rich in small white stones, promoting both drainage and mineral complexity. This unique microclimate shaped by wind, sun, and altitude allows for slow, even ripening and the development of remarkable aromatic depth.

WINEMAKING

Louis-Paul Dorry farms his vines with a biodynamic approach: ploughing the soil and avoiding weed killers, using systemic treatments only when needed. Fermentation relies on indigenous yeasts, and both alcoholic and malolactic fermentations may last up to eight months. The wine is then blended in vats and aged for 11 months, partially in oak for texture and structure, and partially in stainless steel to preserve freshness and purity.

TASTING NOTES

Layers of yellow apple, toasted hazelnut, pear, and linden blossom unfold with subtle notes of butter, toast, and baking spice. A whisper of smoke and toasted grain adds depth. On the palate, crisp acidity frames white-fleshed fruit and a mineral-driven finish.

FOOD PAIRING

Truffle Mac & Cheese • Miso Butter Popcorn • Comté Gougères
Pea & Lemon Risotto • Leek & Gruyère Galette • Sushi w/ Yuzu •
Cauliflower Steak with Brown Butter and Capers

serving temp
53.6°F

varietals farming

100% Chardonnay

alcohol

Biodynamic (conventional treatments only if necessary)

residual sugar

13%

pH

1.0 g/L

acidity

3.35

SO₂

5.2 g/L

fermentation

57 mg/L

aging

Indigenous yeasts; alcoholic and malolactic fermentations lasting up to 8 months; blended in vats

11 months oak/11 months in stainless steel, 1 year in bottle before release

