



DOMAINE PASCAL PRUNIER-BONHEUR

AOP Auxey-Duresses

White

DVP | DOMAINES
ET VINS DE
PROPRIÉTÉ



PRESENTATION

Domaine Pascal Prunier-Bonheur, located in Meursault, in the heart of the Côte de Beaune, continues the family heritage of five generations of winegrowers. Pascal Prunier took over the reins of the domaine in 1983 with his wife Christine Bonheur. Today, they manage 8 hectares of vines spread between Saint-Romain, Auxey-Duresses, Monthélie, Meursault, Pommard and Beaune. Passionate about and respectful of their terroirs, they work the soil with great care and use grass cover on certain plots to control the vigor of the vines. At harvest time, a rigorous sorting is carried out to keep only the best grapes. In the cellar, the grapes are matured and vatted for a long time, resulting in wines that are concentrated, complex and well-balanced. This approach gives the wines great ageing potential, while remaining accessible and enjoyable from their youth.

VARIETAL

Chardonnay 100%

LOCATION

The Auxey-Duresses Blanc from Domaine Prunier-Bonheur comes from parcels located on the heights of the village of Auxey-Duresses in the Côte de Beaune. Nestled between Meursault and Monthélie, the vineyards benefit from a cooler environment influenced by nearby valleys. The exposures, often east to south-east, favour slow and even ripening of Chardonnay. The altitude and natural ventilation help preserve freshness and tension. This setting produces wines that are precise, elegant and well balanced.

Age of vines: 55 years old

TERROIR

The terroir is based on clay-limestone soils rich in mineral elements. This composition ensures good drainage and naturally limits vine vigour. Limestone brings finesse, tension and minerality, while clay contributes roundness and structure. This terroir is particularly well suited to Chardonnay. It produces wines that balance freshness and generosity. The result is a harmonious and expressive wine, true to its origin.

IN THE VINEYARD

Domaine Prunier-Bonheur manages its vineyards with a strong commitment to environmental respect and natural balance. Soil work is prioritised to promote biodiversity and deep rooting. Interventions are carefully managed and adapted to each vintage. Yields are controlled to ensure concentration and quality. This constant attention allows the production of healthy and expressive grapes.

HARVEST

The grapes are harvested at optimal ripeness to preserve the balance between richness and freshness. The harvest is carried out with care to maintain the integrity of the berries. Careful selection ensures that only healthy and high-quality fruit is retained. The vintage provides balanced and expressive grapes. This stage is essential for the wine's aromatic precision. It contributes to its finesse and overall balance.

WINEMAKING

Vinification is carried out with respect for both fruit and terroir. Fermentation takes place partly in oak barrels and partly in tanks, combining complexity with freshness.

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AGEING

Ageing continues on fine lees for around 12 months. This process brings roundness, texture and aromatic depth. Oak is used with moderation to preserve the expression of Chardonnay. Cellar work focuses on balance and elegance. The wine gains harmony and precision.

SERVING

Serving temperature: 10–12°C.

AGEING POTENTIAL

3 to 5 years

TASTING

The Auxey-Duresses Blanc from Domaine Prunier-Bonheur shows a bright colour and a delicate nose with aromas of white fruits, flowers and light buttery notes. With aeration, subtle mineral and lightly toasted nuances appear. On the palate, the wine is fresh, balanced and elegant. The texture is both round and lively. Acidity brings energy and length. The finish is clean, persistent and refined.

FOOD PAIRINGS

This wine pairs beautifully with refined and elegant cuisine. It is a natural match for fish, shellfish and poultry served with delicate sauces. Its freshness and structure also allow it to accompany slightly creamy dishes, where it brings balance and lift without overpowering the flavours. Among the most suitable pairings are sole meunière, chicken in a light cream sauce and pear tart. These combinations highlight the wine's finesse, texture and freshness. Its elegant profile makes it particularly appealing at the table, whether served with savoury dishes or a subtly fruit-driven dessert.