



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, Monthelie, 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 single-hectare parcel, planted in stages between 1953 and 1996, averages 55-year-old vines positioned on a steep, south-facing slope. The soil is stony marl-limestone with a gradient around 20%, underlain by water-bearing strata that help vines resist water stress in drought years.

Age of vines: 55 years old

IN THE VINEYARD

Pascal has long questioned conventional methods and, since the 1990s, has embraced sustainable (lutte raisonnée) viticulture. He reintroduced ploughing, systematically reduced treatment frequency and doses, and prioritized organic methods—without certification, remaining pragmatic and realistic. Tasks in the vine and cellar are scheduled according to the lunar calendar. For disease control he uses sulfur and copper only when necessary, and regularly tills between rows to manage groundcover.

HARVEST

Grapes are transported to the cellar as quickly as possible after picking to preserve freshness and aromatic potential.

WINEMAKING

Grapes are gently pressed in a pneumatic press. Fermentation is done in oak barrels at cool temperatures (18–22°C max) to retain finesse and delicate aromas.

AGEING

The wine is aged exclusively in oak barrels, with 10–25% new oaks. The domaine favors 350 L barrels (instead of classic 228L) to preserve freshness and enhance aromatic precision in its white wines. After 13–18 months, the wine undergoes optional fining and light filtration before bottling. Racking and bottling are scheduled according to the lunar cycle.

SERVING

Recommended drinking window: ideally within 2 to 7 years of the vintage.

Serving temperature: 10–12°C.

AGEING POTENTIAL

3 to 5 years

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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TASTING

The wine shows a clear, bright robe with pale gold and green-tinged highlights. The nose reveals subtle white flowers (jasmine) and luminous citrus aromas. On the palate, the attack is crisp and expressive, launching with lemon zest, then evolving toward delicate notes of brioche and toast. The finish is assertively mineral perfectly balanced to refresh the palate and invite another sip.

FOOD PAIRINGS

Highly versatile, from aperitif to white meats, savory puff pastries, seafood gratins, and shellfish. Its persistence and freshness make it an ideal companion for convivial gatherings.