



DVP | DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE PASCAL PRUNIER-BONHEUR

AOP Monthélie Premier Cru Les Vignes Rondes
Red



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

Pinot Noir 100%

LOCATION

Despite what its name might suggest, this parcel is triangular—no row is the same length! It benefits from a southwest exposure and lies in the continuation of the “Clos des Chênes” climat in Volnay. The average vine age is 40 years.

Age of vines: 40 years old

TERROIR

Soil: Predominantly limestone, covered with red clay and marl

Topography: Sloping vineyard with irregular geometry

Climate: Continental with lunar-influenced viticultural practices

IN THE VINEYARD

Pascal has long questioned conventional methods and began exploring sustainable viticulture in the 1990s. He reintroduced soil plowing and systematically reduced both the dosage and frequency of treatments, favoring organic practices whenever possible—though without formal certification. Guided by a balanced, cautious, and realistic approach, he follows the lunar calendar for vineyard and cellar tasks. Treatments are limited to sulfur and copper unless specific issues arise, and soil work is used to manage cover crops.

HARVEST

Manual harvest in small perforated crates.

WINEMAKING

Depending on the vintage, whole-cluster fermentation may vary up to full destemming. Grapes are cooled to 12°C at vating for a cold maceration lasting 3 to 6 days. The temperature then rises gradually, peaking at 32–34°C. Regular pump-overs ensure even extraction throughout fermentation. Indigenous yeasts are used to highlight the terroir's character. Maceration lasts 15 to 21 days, with the decision to press based on tasting.

AGEING

The wine is aged for 15 to 18 months entirely in French oak barrels, with 15–25% new oak for Premier Cru wines and 10–20% for village-level wines. The oak is used to enhance complexity without overpowering the terroir. Before bottling, a light filtration is performed. All key interventions—racking and bottling—are scheduled according to the lunar cycle.

SERVING

Serve at 15 to 17°C to allow the wine to fully express itself. It can be enjoyed now or aged for up to 8 years or more.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



DOMAINE PASCAL PRUNIER-BONHEUR

AOP Monthélie Premier Cru Les Vignes Rondes
Red

DVP | DOMAINES
ET VINS DE
PROPRIÉTÉ

AGEING POTENTIAL

10 to 15 years

TASTING

The garnet robe is striking in its clarity. The nose highlights fresh fruit with a hint of candied fruit. Elegant and balanced, the palate reveals itself with length and finesse. Altogether, this cuvée is a wine of pure seduction.

FOOD PAIRINGS

A wine of balance and great finesse, it offers a harmonious sensation. It pairs beautifully with grilled or sauced red meats, and also with fine cheeses.