



DVP | DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE PASCAL PRUNIER-BONHEUR

AOP Meursault
White



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 Les Crous climate extends from Narvaux and Tillets and occupies the upper half of the slope above the village, offering sweeping panoramas that enhance the wine's mineral expression. Located along the road ascending to Saint-Christophe on the left, this southeast-facing plot enjoys morning sun, which complements the marl-limestone soil enriched with clay. The topsoil is shallow (20–30?cm), with low fertility conditions that contribute to the wine's striking mineral character.

IN THE VINEYARD

Pascal has long questioned conventional viticulture and, since the 1990s, has embraced a sustainable, "lutte raisonnée" approach. He reintroduced ploughing, systematically reduced treatment doses and frequency, and favors organic methods whenever possible—without certification. His practices are rooted in pragmatism, guided by the lunar calendar for vineyard and cellar work; sulfur and copper treatments are applied only when necessary. He also practices soil tillage to control undergrowth naturally.

HARVEST

Grapes are transported to the winery as soon as possible to preserve aromatic freshness.

WINEMAKING

They are gently pressed using a pneumatic press, followed by fermentation in oak barrels at cool temperatures (18–22?°C max) to maintain finesse and aromatic purity.

AGEING

The wine is aged entirely in oak barrels, with 10–25% new oak, based on the vintage. The domaine favors 350?L barrels (instead of the traditional 228?L), ideal for retaining freshness and finesse in white wines. After 13–18 months, light fining and filtration may follow, prior to bottling—both scheduled per the lunar calendar.

SERVING

Serving temperature: Avoid chilling it in the fridge—it can mute its expression. Instead, use a champagne bucket with ice and water, and serve at 12?°C.

Optimal drinking window: Best enjoyed between 4 to 6 years of age, when the wine has matured and softened without losing its youthful vibrancy. For enthusiasts, it can age longer and reveal more pronounced evolution.

AGEING POTENTIAL

3 to 5 years

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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TASTING

This white wine exudes an expressive and rich nose, featuring white fruit aromas with a powerful mineral signature. On the palate, it's structured and balanced, merging smooth richness with fresh intensity.

FOOD PAIRINGS

Perfect with cream-based white meats and fish, yet refined enough to pair with modern "clean" cuisine such as Japanese minimalist dishes or espumas. It also pairs intriguingly well with soups and veloutés think mushroom or foie gras preparations.