



DVP | DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE PASCAL PRUNIER-BONHEUR

AOP Beune Premier Cru Les Reversés
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, 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

Pinot Noir 100%

LOCATION

Located near the Clos des Avaux, this parcel was acquired by Pascal in 1987 and replanted in 1989.

TERROIR

The soil is shallow and very stony, with a clay-dominant composition. Its gentle slope at the foot of the hillside provides the wine with finesse and balance.

IN THE VINEYARD

Pascal began rethinking conventional viticulture in the 1990s, joining a sustainable farming group. 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 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, with grapes transported quickly to the winery to preserve freshness and integrity.

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

Ideal drinking window: between 4 and 10 years, or longer depending on the vintage and cellar conditions. Serving temperature: 15 to 16°C

AGEING POTENTIAL

5 to 10 years

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 Beune Premier Cru Les Reversés
Red

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

TASTING

Beune is the heartland of charming, gourmet reds in the Côte de Beaune. Often overlooked, it delivers Pinot Noirs of great depth with silky, elegant tannins. The Climat des Reversées is no exception: this wine is deep, with notes of black fruits and licorice. Powerful yet velvety, it glides across the palate and invites another sip.

FOOD PAIRINGS

Like many Pinot Noirs from the Côte de Beaune, this wine is versatile and crowd-pleasing: from white to red meats, grilled or sauced dishes, fresh to aged cheeses, and simple to elaborate recipes—it pairs with everything.