



DOMAINE PASCAL PRUNIER-BONHEUR

AOP Saint-Romain

DVP
Red

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

Pinot Noir 100%

LOCATION

The parcel covers 0.39 hectares and faces southwest. Its name comes from the ruins of the ancient castle that overlooks it.

TERROIR

Soil: Marl-limestone with clay bands

Topography: Hillside vineyard with good drainage

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 vatting 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

You can begin enjoying this wine from its second year, though it will age gracefully for up to 5 years. Serving temperature: 15 to 16°C

AGEING POTENTIAL

3 to 5 years

TASTING

Vintage after vintage, this cuvée reflects its terroir with aromas of small red fruits lifted by hints of spice and sap. The silky, supple tannins give the wine remarkable finesse.

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FOOD PAIRINGS

From casual aperitifs to family meals, this wine fits effortlessly at the table. It pairs beautifully with meats such as pork, lamb, and roast beef. White meats like rabbit also make excellent companions.

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