



DVP | DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE PASCAL PRUNIER-BONHEUR

AOP Auxey-Duresses Premier Cru Climat du Val
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

This parcel lies mid-slope on the hillside overlooking the village. Very calcareous and sandy, with full southern exposure, the "Climat du Val" is the second Premier Cru that defines the village's reputation, alongside its neighbor "Les Duresses." The Val expresses itself with power and depth.

TERROIR

Soil: Limestone-rich with sandy texture and excellent drainage

Topography: Mid-slope vineyard with southern exposure

Climate: Sunny and warm, ideal for ripening

Vine Age: Old vines, contributing structure and complexity

IN THE VINEYARD

Since the 1990s, Pascal has embraced sustainable viticulture, joining a group focused on reasoned farming. 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.

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SERVING

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

AGEING POTENTIAL

5 to 10 years

TASTING

This wine is defined by a measured tannic structure. Supple from the first sip, its pleasantly fleshy style reveals a beautiful bouquet of dark fruits.

FOOD PAIRINGS

A full-bodied wine with great concentration, it pairs beautifully with grilled or sauced red meats, cheeses, and—why not—dark chocolate desserts.