



DVP | DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE PASCAL PRUNIER-BONHEUR

AOP Pommard
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 wine comes from an estate-owned parcel located just beyond the prestigious Premier Cru "Les Rugiens" in Pommard.

TERROIR

The soils of Pommard are clay-limestone and benefit from excellent drainage thanks to a layer of rocky debris. The vines are exposed to the rising and midday sun, ensuring optimal ripening conditions.

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 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

This wine can be enjoyed from its second year in bottle and will age gracefully for up to 10 years. Ideal serving temperature: 15 to 16°C

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AGEING POTENTIAL

3 to 5 years

TASTING

With its deep ruby robe, this wine reveals a powerful, fruity, and spicy nose. The palate, typical of the appellation, shows great substance and character while maintaining finesse. Aromatic notes are dominated by small red and black fruits, with hints of licorice and menthol.

FOOD PAIRINGS

Rightfully celebrated, Pommard represents Burgundy at its finest. Concentrated and structured, it enhances all red meats and traditional wine-based dishes such as lamb leg, game, and stews. It also pairs well with more original sweet-and-savory recipes.