



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 grapes come from two very different vineyards. One sits in the Tillets climate above Meursault, where the shallow soil (20–30cm) rests on a marl-limestone vein—ideal for building mineral character. The other plot is near the village, in the En La Barre climate, with more clay-rich soil that lends the wine added richness.

IN THE VINEYARD

For many years, Pascal has questioned traditional practices and, from the early 1990s, adopted a *lutte raisonnée* (sustainable viticulture) approach. He reintroduced ploughing, systematically reduced treatment frequency and dosage, and favored organic methods where feasible without seeking formal certification. Guided by a pragmatic, thoughtful ethos, he schedules vineyard and cellar tasks by the lunar calendar, treats with sulfur and copper only when truly necessary, and works the soil to manage undergrowth naturally.

HARVEST

Grapes are transported to the winery as quickly as possible to preserve freshness and vitality.

WINEMAKING

The grapes are gently pressed using a pneumatic press. Fermentation takes place in oak barrels at low temperatures (18–22°C max) to retain maximum finesse and aromatic nuance.

AGEING

This wine is aged entirely in oak barrels, with 10–25% new oak depending on the cuvée and vintage. The domaine increasingly favors 350L barrels (over the standard 228L Burgundy size), which help preserve freshness and bring exceptional finesse to most of its white wines. After 13–18 months, the wine may undergo gentle fining and filtration, all before bottling interventions timed according to the lunar cycle.

SERVING

Drinking window: Start enjoying from its second year in bottle, with an optimal window around 5–7 years, yet it can age gracefully up to about 10 years.
Serving temperature: 12°C.

AGEING POTENTIAL

5 to 10 years

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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TASTING

The wine displays a bright, golden, and limpid robe. The nose is expressive, offering toasty, wood-fired aromas. On the palate, it shines with complexity and elegance, showcasing a rich texture, confident length, and excellent balance. Its mineral backbone promises outstanding aging potential.

FOOD PAIRINGS

Perfect with white meats and fish served with buttery sauces such as hollandaise, as well as creamy poultry dishes with mushrooms. It's also perfect for festive meals, pairing beautifully with smoked salmon or foie gras.