

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE PASCAL PRUNIER-BONHEUR

AOP Beaune
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 a southeast-facing parcel located just above the prestigious Clos des Mouches Premier Cru in Beaune. The soil is clay-limestone, with a dominant limestone character, lending structure and finesse to the wine.

TERROIR

IN THE VINEYARD

Since the 1990s, Pascal has embraced a philosophy of *lutte raisonnée*—reintroducing ploughing, reducing treatment frequencies and dosages, and favoring organic methods where possible, albeit without formal certification. His approach is grounded, measured, and pragmatic. He aligns vineyard and cellar operations with the lunar calendar, uses sulfur and copper only when necessary, and works the soil to manage undergrowth naturally.

HARVEST

Grapes are transported to the cellar as quickly as possible to preserve their freshness.

WINEMAKING

They undergo gentle pressing via a pneumatic press, and fermentation takes place in oak barrels at cool temperatures (maximum 18–22°C) to preserve subtle aromas.

AGEING

The wine is aged entirely in oak barrels, with 10–25% new oak depending on the cuvée and vintage. The domaine increasingly uses 350L barrels (rather than the traditional Burgundy 228L), allowing for maintained freshness and refined expression in its whites. After 13–18 months, the wine may be lightly fined and filtered prior to bottling. Racking and bottling are intentionally timed according to the lunar calendar.

SERVING

Ready to drink from the second year in bottle and can be cellared for up to 6 years. Serving temperature: 12°C.

AGEING POTENTIAL

3 to 5 years

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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TASTING

Aromas of white fruit complemented by floral nuances unfold from the glass. On the palate, the attack is fresh and fruit-driven, gradually revealing a refreshing creaminess.

FOOD PAIRINGS

A versatile wine that shines as an aperitif, complements cold terrines, mild warm starters, or fish in creamy or buttery sauces.

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