



Vineyard

Domaine Pascal Prunier Bonheur was founded in 1983 by Pascal Prunier, 5th generation of a family of winegrowers. At that time, his wine property only covered 3 ha. Its vines are spread across the communes of Beaune, Auxey-Duresses, Meursault, Monthelie and Pommard. During 1999, he married Christine Bonheur. The combination of the two names gave birth to a renowned vineyard in Burgundy. Today, the wine property covers more than 8 ha.

Winemaking

Vinification is carried out in cement vats. Vatting was followed by a cold pre-fermentation maceration for 4 days. The wine was devatted after 17 days. This is followed by aging in barrels (15% new) for a period of 13 months.

Tasting

The color is brilliant ruby. The attack on the palate is frank, with small, ripe and delicious red and black fruits. In the mouth, it reveals subtlety and finesse, with a silky and delicious finish.

Grape variety: Pinot Noir

Taste and flavor: Soft and velvety

Alcohol content: 13°

Allergen: Sulphites

Service advice

Serve it around 15°C with simmered white meats, roast poultry, small game, veal liver or cheese like Brillat-Savarin.

Alcohol abuse is dangerous for health. To consume with moderation. Consumption of alcoholic beverages during pregnancy, even in small quantities, can have serious consequences on the health of the child.