



Maison Prunier-Bonheur

Bourgogne - Pommard AOP

Vineyard

Domaine Pascal Prunier Bonheur was founded in 1983 by Pascal Prunier, the 5th generation of a family of winegrowers. At the time, his vineyard covered just 3 hectares. His vineyards are spread across the communes of Beaune, Auxey-Duresses, Meursault, Monthelie and Pommard. In 1999, he married Christine Bonheur. The combination of the two names gave birth to a vineyard of renown in Burgundy. Today, the vineyard covers more than 8 hectares. Vinification

The grapes are destemmed before cold pre-fermentation maceration. Alcoholic fermentation is triggered while the wine is warm, using indigenous yeasts to enhance the expression of the terroir. The wine is aged in oak barrels for between 15 and 18 months. The wine is lightly filtered, and all interventions are decided according to the lunar calendar.

Tasting

With its deep, intense ruby colour, this wine has an elegant nose with notes of red and black berries and a hint of liquorice. The palate is full-bodied, fleshy and fruity. It evokes red and black berries, supported by spicy notes, and is crisp and juicy... a well-balanced Pinot Noir.

Serve at around 15°C with fine red meats, dishes in sauce or cheese.

Grape variety: Pinot Noir

Taste and flavour : Powerful and full-bodied

Alcohol content : 13

Allergen : Sulfites