



- Country: France
- Region: Burgundy
- Subregion: Côte De Beaune, Beaune
- Vintage: 2017Colour: Red
- Grape Variety: Pinot Noir
- ABV: 13%
- Bottle Size: 75cl
- Closure: Natural cork
- Style: Elegant Pinot Noir
- Drink With: Any red or white meat dishes.

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DOMAINE PASCAL PRUNIER BONHEUR BEAUNE LES BONS FEUVRES 2017

https://gerrardseel.co.uk/products/domaine-pascal-prunier-bonheur-beaune-les-bons-feuvres-2017

This openly fruity Beaune is a generous but not overblown wine that is a great food partner to while away a good lunch or dinner with. It has generous red berry and bone bone anglais aromas, a medium to full body with a silky palate. The tannins are evident but unobtrusive. As usual at this domaine it's a great glass of wine.

ABOUT THE GROWER

The fifth generation of a winegrowing family, Pascal Prunier-Bonheur took over the estate in 1983; it now operates 6 hectares of vines spread across Saint-Romain in Beaune through to Auxey-Duresses, Monthelie, Meursault and Pommard. Pascal Prunier-Bonheur simply aims to make honest and upstanding wines as he feels that to do otherwise would be cheating his vines, his customers and himself. The style here is one of restraint. The wines lack nothing in terms of power, but this is shown through refinement and great elegance.

By combining tradition and modernity Pascal wants to offer "a genuine product, the result of hard work without pretense and without excessive ambition." The result is a selection of high quality wines at very reasonable prices. Prunier-Bonheur is not the type of estate to rest upon its laurels, adding a negociant business to its winemaking arm in 2002, and a new winery has been operational since 2008. Domaine Pascal Prunier-Bonheur is still adding a few hectares of vineyards to its holdings when possible, the most recent being a plot of Meursault, a beautiful parcel of Auxey-Duresses red and a new premier cru, Auxey-Duresses Val.