



# CACHET WINE

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## Coteaux Bourguignons Le P'tit Bonheur Rouge 2023, Domaine Prunier-Bonheur

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**Code**

COTE210

At last! There is so little of this wine produced that we have had to bide our time, cajoling and pushing Pascal into letting us have an allocation. Finally, he has yielded, and we can now offer this lovely partner to the Chardonnay. As a pair they are the perfect mid-week Burgundy. Produced from 2 parcels of 73 year old Gamay vines, the grapes are fermented in old oak barrels and then aged for 15 months

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**Tasting Notes:**

Beautifully constructed, there is so much energy in this wine – rich and succulent it just makes me smile!

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Specification	
<b>Vinification</b>	Produced from 2 parcels of 73 year old Gamay vines, the grapes are fermented in old oak barrels and then aged for 15 months.
<b>ABV</b>	13%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink from 2025
<b>Country</b>	France
<b>Region</b>	Burgundy
<b>Area</b>	Côte de Beaune
<b>Sub Area</b>	Coteaux Bourguignons
<b>Type</b>	Red Wine
<b>Grapes</b>	Gamay
<b>Genres</b>	Practising Organic
<b>Vintage</b>	2023
<b>Body</b>	Elegant, refined and supple
<b>Producer</b>	Domaine Prunier-Bonheur
<b>Producer Overview</b>	
<b>Closure Type</b>	Cork
<b>Press Comments</b>	Will Lyons - Sunday Times, June 2026, 'Gamay, set, match: the French red for summer': "Full of character, this lovely red has raspberry and cherry, with hints of the forest floor."