The key to discovering the extraordinary diversity of Gevrey-Chambertin is found in the cellars of Domaine Livera. The family’s ancient, ice-cold cellar (in which wine barrels share space with homemade saucisson) and the faded pictures of family members in the vineyards over the ancient hearth give you a sense of just how connected the Liveras are with the rugged beauty and generations-deep traditions of Gevrey. Today Damien Livera is at the helm, the fourth generation of Livera winemakers in Gevrey. Crafting some of the region’s more terroir-true, supple and elegant wines, Damien has quickly established himself as one of the top young winemakers in the Côte de Nuits.

WINERY: Domaine Philippe Livera
WINEMAKER: Damien Livera
ESTABLISHED: 1920
REGION: FRANCE • Burgundy • Côte de Nuits • Gevrey-Chambertin
APPELLATION: Côte de Nuits-Village AOC
BLEND: 100% Pinot Noir
VINEYARDS: Estate vines in lieu-dit ‘Préau,’ in the village of Brochon that borders Gevrey-Chambertin, were planted by the family in the 1950s and 1960s. East-facing, the plot sits on a gradual slope between 900 and 960 feet above sea level; soils combine limestone marl and clay.
AGE OF VINES: 60 to 70 years
WINEMAKING: Hand-harvested. Grapes are destemmed and fermented on indigenous yeasts in tank. Aged in French oak barrels, with approximately 20% new wood. Bottled unfined and unfiltered.
TASTING IMPRESSIONS: Aromas of black and red summer berries, licorice, light earth and baking spices. Smooth, with medium tannins; flavors of red berries, juicy plum.
PAIRING SUGGESTIONS: Roast lamb; beef in sauce; aged French cheeses