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:** Gevrey-Chambertin AOC  
**BLEND:** 100% Pinot Noir  
**VINEYARDS:** ‘En Champs’ is found just underneath premier cru ‘Champeaux,’ on the border with the village of Brochon. Here the soil is thin, and the “mother rock” of Burgundy (pure limestone) reaches the surface.  
**AGE OF VINES:** 40 to 50 years, on average  
**WINEMAKING:** Hand-harvested. Grapes are destemmed and fermented on indigenous yeasts in tank. Aged in French oak barrels, with approximately 40% new barrels. Bottled unfined and unfiltered.  
**TASTING IMPRESSIONS:** Aromas of black and white pepper, red berries and licorice. Refined and mineral, with medium tannins.  
**PAIRING SUGGESTIONS:** Roast lamb; beef in sauce; truffled dishes