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: ‘Clos Village’ is a walled vineyard located just outside the Livera family’s cellars and home. Vines were planted in the early 1960s. This plot sits directly downslope from the village’s top premier cru vineyards. Soils combine brown limestone and marl.
AGE OF VINES: 70 years, on average
WINEMAKING: Hand-harvested. Grapes are destemmed and fermented on indigenous yeasts in tank. Aged in older French oak barrels, with approximately 40% new wood. Bottled unfined and unfiltered.
TASTING IMPRESSIONS: Aromas of pepper, red berries, milk chocolate, licorice. Plush and deep, ripe tannins; mineral notes on the finish.
PAIRING SUGGESTIONS: Roast lamb; beef in sauce; truffled dishes