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: ‘Les Évocelles,’ a steeply graded, villages-level plot in Brochon, facing south, sits on the border with Gevrey-Chambertin and touches premier cru vineyard ‘Champeaux.’ Soils combine brown limestone and marl.
AGE OF VINES: 40 to 50 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 black and white pepper, red berries and licorice. Refined and mineral, with medium-bodied tannins.
PAIRING SUGGESTIONS: Roast lamb; beef in sauce; truffled dishes