

DOMAINE PHILIPPE LIVERA Chapelle-Chambertin Grand Cru

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: Chapelle-Chambertin AOC

BLEND: 100% Pinot Noir

VINEYARDS: The estate's few rows run the length (east-west) of this grand cru vineyard, in lieu-dit 'Les Gemeaux.' Vines were planted in the 1950s. Soils are very rocky, with little topsoil; the "mother rock" of limestone is not far from the surface.

AGE OF VINES: 80 years, on average

WINEMAKING: Hand-harvested. Grapes are destemmed and fermented on indigenous yeasts in tank. Aged in French oak barrels, with approximately 60% new wood. Bottled unfined and unfiltered.

TASTING IMPRESSIONS: Aromas of purple flowers, pepper, red berries, smoke. Silky, refined and lush; ripe tannins, long finish.

PAIRING SUGGESTIONS: Roast lamb; beef in sauce; truffled dishes

