



# DOMAINE PHILIPPE LIVERA CLOS VILLAGE 2011

Appellation: Gevrey-Chambertin; Cote de Nuits; Cote d'Or; France

**Winemaker:** Damien Livera

**Closure:** Cork

**Alcohol:** 13.0%

1.5 ha planted early 60's, situated in upper part of Gevrey-Chambertin immediately opposite the domaine. One third new oak and 2 and 3 year old casks used. This Clos has something special for the wine has a heady floral bouquet and an expansive, velvet texture.

## Reviews:

Lightly reduced. Racy and fine. Very fresh and charming.

**Drink 2016-2025 - 17 points, Jancis Robinson.com**

## About the Domaine:

Damien LIVERA took over the family domaine in 2005. Originally established by his great-grandfather in 1930, the estate had until recently sold its production in bulk to the big Beaune negociant houses. Damien immediately set about upgrading and renovating the vineyards and winery, with a new winery operational from 2009. Whilst Damien's father, Philippe, began domaine-bottling several years ago, this trend has continued under Damien with two-thirds of the production now being bottled under the domaine name. Quality has taken a quantum leap here and there are some stunning wines being made. Grapes receive a very light pressing, and there is relatively low lees contact. Racking is carried out following the lunar calendar.

## The Region:

Gevrey-Chambertin is the northernmost of the great communes of the Côte de Nuits and is also one of the largest wine producing villages due to its surface area in vineyards. There are 26 premiers crus in Gevrey occupying a total of 211 acres, and eight grands crus lying on a contiguous strip of 215 acres. The remaining 889 acres, 125 of which lie in the adjoining commune of Brochon, produce the village wines of Gevrey-Chambertin. The soils are chalky with a high proportion of clay marl giving powerful yet "round" wines. The pinots from Gevrey -Chambertin are highly coloured and with intense aromatic expression evocative of blackcurrant berries and other small red and black fruit. There are animal notes such as musk and fur, one can often pick out an aroma of liquorice in mature wine. They are powerful wines, associating abundant mellowness with tannin and a good level of acidity. The village wines of Gevrey-Chambertin are produced from vineyards lying on the extension of the slope on which the grands and premiers crus are situated.

## The Vintage:

### Burghound's 2011 Vintage notes:

The chaotic weather patterns continue as Burgundy yo-yos from an early harvest to a late one and then back again. 2011 is the third vintage since 2003 that saw many domaines picking in late August, a phenomenon that did not occur once in the entire 20th century! Growers consistently lament the relatively poor mid-summer weather that has plagued the last few vintages but in a sense they have been blessings in disguise because without something to dampen the maturities we would be drinking 16% chardonnay and pinot-based wines picked in July. In this case though July arrived in April and April came to visit in July so not much could really be considered as typical in 2011. In short, it was a topsy-turvy growing season from start to finish.

Despite the weird weather, 2011 gave us many really lovely wines that should provide for delicious drinking early on yet be capable of amply rewarding mid-term cellaring and in a few cases, they will be as long-lived as the 2010s. The 2011s are not as classic as the 2010s but they are seductively delicious without being banal and there is enough underlying *terroir* expression to satisfy most burg geeks.

