

## Domaine Philippe Livera

### *Chapelle-Chambertin Grand Cru*



Planted in the early 1950s, this Grand Cru vineyard is just 0.3 hectares and lies directly below the Clos de Bèze in the lieu-dit of Les Gemeaux. The soils of the Chapelle-Chambertin vineyard are well drained and stony with loose, limestone-rich topsoils. This forces the vines to grow deep, strong roots.

The grapes are hand-harvested and then destemmed. Fermentation takes place in the presence of native yeasts in tanks and then the wine is aged in French oak barrels (60% new oak). The wine is unfinned and unfiltered before bottling.

**Grape varieties :** Pinot Noir

**Altitude :** 260m

**Vineyard age :** 65-year-old vines on average

**Exposure :** East

**Soil :** Limestone substratum with chalky topsoils and marl

**Alcohol :** 14%

**Tasting notes :**

Red fruit and a hint of smoke on the nose. Lush and ripe with silken tannins and a long, harmonious finish. Serve as a pairing with roasted meat and flavorful vegetable dishes.

#### Press Notes

##### Burghound

2014	93 points
2013	91-93 points

##### AG Vinous

2015	94 points
2014	91 points

##### Wine & Spirits

2015	93 points
2014	94 points

