



Les vins Souffle du Géant, AOC Ventoux, Blanc, 2024

AOC Ventoux, Vallée du Rhône, France

Le Souffle du Géant wines express this ambivalence. Climate and geology of the north-western part of Mont Ventoux enable the production of wines with character, while fresh and elegant, which is specific to the wines of this micro-terroir.

PRESENTATION

More than just a label, 'Sustainable Winemaking' is above all a philosophy. For generations, our winemakers have been involved in protecting the vineyards and preserving the landscapes. Produced from carefully selected plots in the heart of the Ventoux appellation, this wine expresses the richness and flavors of an exceptional nature.

Contains sulphites.

SERVING

Serve at 10-12°C.

TASTING

A fine tension and a slightly acidulous final give the required balance. Serve quite fresh.

VISUAL APPEARANCE

Beautiful bright golden yellow colour with golden tints.

AT NOSE

The nose reveals delicacy with a floral attack and white fruit aromas reinforced by a beautiful freshness.

ON THE PALATE

On the palate it's full and tasty with lovely notes of white fruit (wild peach, apricot and pear)

FOOD PAIRINGS

Salads, white meat and fresh cheeses.



Le Souffle du Géant

1151 route de l'Isle sur Sorgue, 84250 LE THOR

Tel. 0490870203 - contact@caravinserail.com

www.caravinserail.com  

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

