



**Auvergne
Rhône-Alpes**
Tourisme

**PRESS PACK
2026**

**CULINARY NUGGETS
IN AUVERGNE-RHÔNE-ALPES!**

Vallée de la Gastronomie®
Farms, wineries and unexpected places
Surprising culinary breaks
Authentic moments to share

LA VALLÉE DE LA GASTRONOMIE®

VALLÉE DE LA
GASTRONOMIE
FRANCE



La Vallée de la Gastronomie® encourages visitors to explore a living culinary heritage. This major route links together three regions, Auvergne-Rhône-Alpes, Bourgogne-Franche-Comté and Sud Provence-Alpes Côte d'Azur, focusing attention on their varied terroirs and gastronomic know-how to provide a very tasty adventure!

Forming the central part of this trail, Auvergne-Rhône-Alpes boasts extraordinarily diverse food-producing areas, culinary traditions and creative chefs boldly reinventing local flavours. La Vallée de la Gastronomie® gets you to sample authentic food and traditions, as well as the French art de vivre.

A REMARKABLE NEW EXPERIENCE TAKING YOU FROM FARM TO FORK AROUND LYON



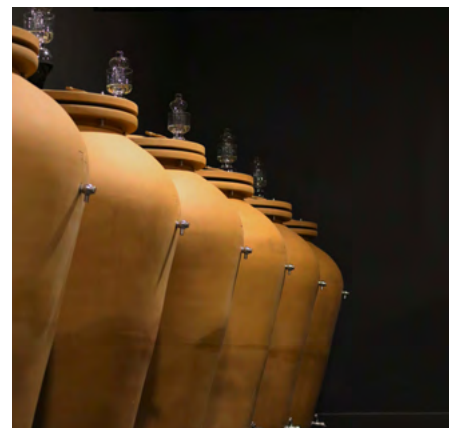
This day is devoted to discovering the Beaujolais area from farm to fork. Spend the morning shopping at a typical market and enjoying tastings by local producers. Relish a picnic lunch in the splendid Beaujolais des Pierres Dorées area. Return to Lyon for a culinary workshop with a chef. Round off the day with a food- and wine-pairing dinner. **(69) www.beaujolaisinsiders.com**

LA FERME INTÉGRALE PRODUCING VEG AND FISH SYMBIOTICALLY



Here, the veg grows in water and the fish provide nutrients for the plants. Welcome to the Ferme Intégrale near Romans-sur-Isère. This aquaponics farm is dedicated to the production of pike-perch, herbs and veg in an avant-garde, circular ecosystem. Learn about its innovative methods and the local terroir. **(26) <https://ferme-integrale.org/>**

Amphoras AT THE DOMAINE DES AMOUREUSES !



In this winery in southern Ardèche, the wines are aged in part in barrels, but most remarkably, in amphoras too! That's this estate's original angle, using this ages-old technique to produce batches of wine with unique aromas and textures. On a tour, experience the distinctive results and learn about this reinvented skill. **(07) www.lesamoureuses.wine**

IN THE HEART OF HISTORIC VIEUX LYON twin restaurants get the tastebuds tingling LA COUR DES LOGES



Chef Anthony Bonnet has created bold twin restaurants. Les Loges takes Lyon gastronomy to the highest heights, each dish providing diners with a daring culinary journey through local terroirs. A few steps away, Le Comptoir provides a gastro-pub experience, with seasonal dishes and local produce, including surprising wines. Two contrasting atmospheres, one aim – to get your tastebuds tingling with pleasure! **(69) <https://courdesloges.com/fr>**

Lyon relishes a meal at MONSIEUR P



Monsieur P is opening its doors in a Lyon bourgeois home, chef Florent Poulard focusing both on Mediterranean flavours, seafood and inspiration from nearby Ardèche. **(69) www.monsieurp.fr**

AU P'TIT AMPUISAIS in AMPUIS

This vintage food truck provides home-made cooking along the famed Condrieu and Côte Rôtie wine routes. Le P'tit Ampuisais turns each stop into an exciting culinary opportunity! Run by a former chef at the restaurant Le Pré de Meyssiez, savour the experience relishing his simple yet creative dishes. **(38) <https://au-ptit-ampuisais.eatbu.com>**

**VIEW ALL THE TOURIST POSSIBILITIES
ALONG LA VALLÉE DE LA GASTRONOMIE:
www.valleedelagastromie.com**

ART DE VIVRE



IMMERSE YOURSELF IN LA DOMBES'S LAKES

Between November and February, see how the fresh-water fish producers of La Dombes empty their lakes. Add to the experience by tasting the local produce, as well as discovering the craft of making objects out of carp skin, a unique regional tradition. **(01) <https://poissonsdedombes.fr/>**



MEET BEAUJOLAIS PRODUCERS

Plants, cheeses, honey, meats... a variety of local producers open their doors, revealing their secrets, for an authentic experience enabling you to understand the origins of these products and to taste them at source. **(69) www.valleedelagastromie.com**

REMARKABLE APÉRITIFS IN THE BEAUJOLAIS AREA

You're invited to visit places not normally open to the public, such as private gardens, châteaux or chapels, to meet local producers and taste their wines over a typical mûchon – regional snacks! It's a friendly way to encounter local people and flavours. **(69) www.valleedelagastromie.com**

ON THE AUVERGNE SIDE



WINE TOURISM IN THE SAINT POURÇAIN VINEYARDS

The Saint-Pourçain vineyards cover c.600 hectares along stretches of the Sioule and Allier Valleys. They can boast of being some of the oldest vineyards in France, cultivated in Gallo-Roman times, and later appreciated by popes and French kings. Their wines' distinctive features come from the varied soils here (some sandy, some granite, some limestone and clay) that impart finesse, freshness and character. The appellation AOC Saint-Pourçain was awarded to the area in 2009. Producing both white, red and rosé, these wines can be described as light, fruity and fresh. One unique aspect is the native grape variety, tressallier, adding liveliness and freshness to the roundness of chardonnay in the St-Pourçain whites.

CLOS DE BREUILLY AT CESSET



This wine estate sums up the Bourbonnais terrior. It produces organic wines from hand-harvested grapes, the yield deliberately kept low to ensure quality grapes. The whites (from chardonnay and tressallier) and the reds (a mix of pinot noir and gamay) are refined, fruity and mineral. The way this estate has sprung back to life since 2020 reflects the new status of Saint-Pourçain's vineyards. (03) <https://closdebreuilly.com/>

DOMAINE DES BÉRIOLES AT CESSET



The family that runs this winery is passionate about its roots and keen to share its knowledge about wine and terrior, including thanks to a wine tourism trail it has set up through the Saint-Pourçain appellation. Based at Les Bérioles, the Teissèdre Roux family works organically and by hand, to respect the land. You can visit the winery, plus many further activities are on offer, from walks, picnics, even a concert, to special tastings to learn about the family's wine-making skills. (03) <https://lesberioles.com/>

STOP FOR A SWEET TREAT

Le Cygne is a remarkable boulangerie-pâtisserie in the county of Allier, boasting four outlets. This family enterprise makes delicious local products using traditional know-how. You can buy to take away, or eat in the tearooms, savouring the tempting sweet treats! (03) www.lecygne-03.fr

WHERE TO STAY?

A night at the Château de Tout y Fault
Luxuriate in the elegance of a neo-Gothic château set in 55 hectares of grounds. The rooms are spacious, there's a pool and a spa, plus horse-riding is possible... all offering a unique way to relax in this hidden corner right by the Saint-Pourçain vineyards. (03) www.chateaudetoutyfault.fr

LA ROUTE DES FROMAGES AOP D'Auvergne

ART DE VIVRE



Running through the heart of the Auvergne's volcanoes, the Route des Fromages d'Auvergne invites you on a gourmet journey to discover the five AOP cheeses produced in the region, namely Cantal, Salers, Saint-Nectaire, Bleu d'Auvergne and Fourme d'Ambert. There are 38 stops proposed along the way, with farms, cheese-making establishments and cheesemongers open to visitors, happily sharing their craft skills and showing you behind the scenes to see how the products are made, from milking to the finished, aged wheels of cheese. With mountain grazing meadows and character villages dotted along the way, it's fun going from stop to stop enjoying authentic flavours, encountering producers passionate about their work, and seeing the links between terrior, traditions and Auvergne gastronomy.. www.fromages-aop-auvergne.com

FOURME D'AMBERT AND FOURME DE MONTBRISON

These two PDO cheeses from the Forez reflect the area's extensive pasturelands dotted along the flanks of these mid-sized mountains. Fourme d'Ambert has an unctuous texture, a delicate blue flavour and gentle hints of forest floor vegetation, while Fourme de Montbrison is distinguished by its orange crust, its firmer texture and its typically sweet and scented notes. (42-63) <https://partir-ici.fr>



LA BRASSERIE DES PLANTES



Located in Saint-Didier-en-Velay in the county of Haute-Loire, this brasserie has gained a reputation for its craft liqueurs made from forgotten plants and original recipes. Its signature elixir, L'Alchimie Végétale, includes 27 plants, and was awarded the title of World's Best Digestive at the World Liqueur Awards 2025, giving it international recognition! The company also puts on workshops in which you can get an introduction to their world of plants, from maceration to blending the flavours. (43) <https://labrasseriendesplantes.fr>

WHERE TO STAY?

La Jasserie du Coq Noir



In the heart of the Forez mountains, stay in a history-packed, extraordinary former summer cheese-making farm keeping local traditions alive. It also offers simple hearty local food. (63) www.jasseriecoqnoir.com

Chalets Fougerousse by Lac Chambon

These characterful chalets beside a splendid lake prove both refined and cosy, providing grand views to the Sancy Range. (63) www.arvernha-resorts.com

ON THE RHÔNE-ALPES SIDE



CAVES DE LA CHARTREUSE

Learn about Chartreuse liqueurs in a renovated space covering 2,500m². The museum guides you through the history of the recipes, from 1084 to the present, notably via its displays of 1,200 heritage objects, revealing the unique know-how of the Chartreuse (or Carthusian) monks and the importance of the plants they picked in the Chartreuse Range. The tour ends with a tasting of the traditional liqueurs, green Chartreuse and yellow Chartreuse. **(38)** www.chartreuse.fr/site-touristique

ROANNE IN THE NEWS THANKS TO CÉSAR TROISGROS'S HERITAGE AND MODERNITY



The town of Roanne is once again at the forefront of French gastronomic news thanks to César Troisgros, awarded the title of chef of the year for 2026 by reputed French guide Gault & Millau. This very talented cook manages the 3* Michelin-rated restaurant, Bois sans feuilles, in the village of Ouches, perpetuating the family tradition begun by his grandfather Pierre and continued by his father Michel. The recent distinction is an historic first, rewarding three generations of chefs from a same family. César Troisgros incarnates modernity while respecting the Troisgros culinary heritage, blending creativity with great technique and the commitment to produce a cuisine reflecting local terroir and environment. Trained at the Institut Paul Bocuse, then broadening his skills on the international scene, he imbues each dish he creates with almost poetic qualities, making his cooking renowned far beyond the region. With him, the name of Troisgros remains synonymous with boldness, tradition and passion. **(42)** www.troisgros.fr

WHERE TO STAY

Gîtes du Pré Cheval



Le Pré Cheval boasts quite unique architecture in Ouches, part of an equine and bovine farm run by Marion Troisgros and Jérémy Beroud. They launched their farming activities close to the family's famed culinary estate, adding really unusual accommodation for guests. The two gîtes, plus a separate B&B room, have been created in a former stable block, but giving guests a contemporary experience. Here, architect Pierre Janin has combined a pared-down Scandi style with the charm of a Spanish hacienda. **(42)** www.troisgros.fr/le-pre-cheval

WHERE TO STAY AND TO DINE

Hôtel Millepas & Brasserie Chavant

Set at the foot of the Chartreuse Range in the town of Voiron, the Hôtel Millepas provides historic charm and comfort too. The Brasserie Chavant, led by chef Morgan Majenski, plays on local products such as Chartreuse, Antésite, and Bonnat chocolates. The inventive cuisine, in gastro-pub style, makes for a lovely meal in a spot combining heritage, terroir and gastronomy. **(38)** <http://hotel-millepas.fr>



A FEW GASTRONOMIC NUGGETS IN SAVOIE'S MOUNTAINS

CHALET DU BRESSON IN LA PLAGNE

This renovated chalet serves as forest refuge at an altitude of 1,400m. Here, savour the Savoie way of life. The hearty traditional cuisine is made from local produce. People come to share delicious dishes, pausing on a snow-shoeing or skiing day out – and the chalet can provide the equipment for these activities.

(73) <https://chaletdubresson.com>

REFUGE LE TOËT

Located at 2,043m above sea level, looking onto Mont-Cenis Lake, the Refuge Le Toët proposes mountain specialities such as fondue, raclette, tartiflette and charcuterie, as well as a handful of rooms. Accessible by foot or by ski touring from the town of Lanslebourg, setting and views are enchanting. **(73)** www.giteletoet.com

LES 9 NÉVÉS

In the heart of the Beaufortain area

Looking down on Arêches-Beaufort town, this chalet provides chic, sober B&B rooms with views to the surrounding peaks. At the restaurant here, you're treated to mountain cuisine featuring local produce. The place reflects the traditional spirit of Savoie mountain refuges. **(73)** www.les9neves.fr

FORÊT IVRE

Here's a new, secretive hotel-restaurant in Vailly, created by Michelin-starred chef Frédéric Molina. It features four rooms as well as gastronomic cuisine, blending elegance with nature, including in the splendid views over the Alps. It's a place that provides a sensory culinary experience deeply rooted in the local terroir and the seasons.

(74) <https://foretivre.com>

LE TOI DU MONDE, mountain cuisine and vibes

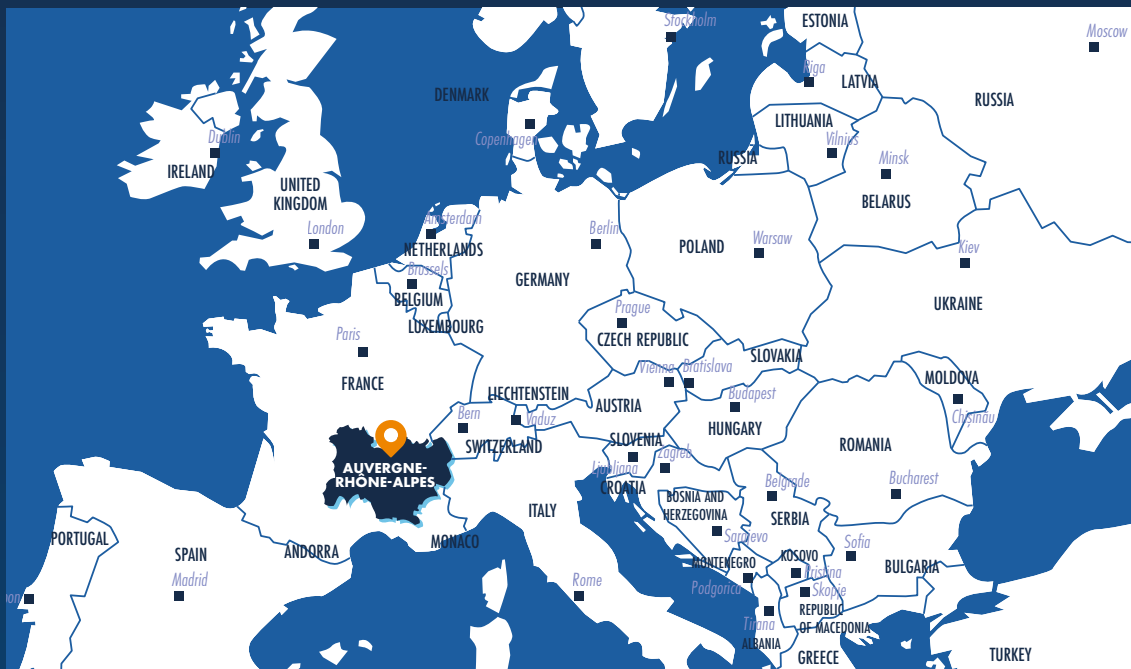
Perched facing Mont Blanc, Le Toi du Monde combines a spectacular setting with musical atmosphere. The cooking puts Savoyard recipes and local, seasonal, fresh produce to the fore. In the evening, this farm barn turns into a lively café-concert venue. Enjoy the fine mix of tasty food and friendly ambience.

(73) www.letoidumonde.com





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