

Made in Castelbriantais



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The Châteaubriant



A piece of beef taken from a fillet weighing 300g to 400g with unmatched “tenderness” and taste. According to the dictionary of the Academy of Gastronomes, the Châteaubriant was invented by Montmirail, the cook of François-René de Châteaubriant, whose ancestors founded the town. Montmirail dedicated his recipe to the author of “Mémoires d’Outre-Tombe” (Memoirs from Beyond the Grave).

According to others, this recipe comes from the town of Châteaubriant, renowned for its 19th century cattle farms, and where the most important cattle market in the west of France still takes place.

The meat from the Pays de Châteaubriant has “its” label.

Tradition Bovine de Châteaubriant is a registered trademark (with official quality certification) which belongs collectively to the economic players in the local meat industry.

The Académie du Châteaubriant was created in 1994 and is a gastronomic society bringing together leading local and national figures who want to promote the real Châteaubriant.

Website : <http://gastronomie-chateaubriant.over-blog.com/>

YOU CAN TASTE THE CHÂTEAUBRIANT:

Le Relais Glainois 1 rue Flavier – La Chapelle Glain
Au Vieux Castel rue Pasteur – Châteaubriant
L’Amazone 25 place de la Motte – Châteaubriant
L’Auberge Bretonne Place de la Motte – Châteaubriant
La Ferrière Route de Moisdon la Rivière – Châteaubriant
Le Newtown – 30 bis rue du 11 Novembre – Châteaubriant

Françoise de Foix



Soft pralines with fresh butter, small raisins in rum, covered with bittersweet chocolate fondant.

In 1494, at the time of the Renaissance, Françoise de Foix was born, a beautiful and delicious young girl, who married Jean de Laval, Baron of Châteaubriant, in 1506 .

Her great beauty and intelligence seduced the King of France, François I, who liked to surround himself with the prettiest girls in the Kingdom. Didn't he say "A court without women is a spring without roses"?

The very beautiful, cultivated Françoise thus became the king's "mye" (sweetheart) for almost 10 years between 1516 and 1525.

It was in tribute to this Lady, who died mysteriously in 1537, that a chocolate maker from Châteaubriant, created a speciality he named "Françoise de Foix".

Sales outlet : Chocolaterie Merlet 6 rue Aristide Briand in Châteaubriant

Le Pavé Saint Nicolas



Hazelnut praline candy

Saint Nicolas symbolized the door, the mid-16th century to 1789, the power of the Baron de Châteaubriant : his audience hall, its officers regulated the manorial rights and dispensed justice. Adjoining the tower served as a prison. This beautiful set still retains the architectural traits inherited many changes from the 16th to the 18th. It is because of them, curiously it is commonly called "new door".

Sales outlet : Le Palais des Gourmandises - 1 rue Porte Neuve à Châteaubriant

Les Gourmandises de Briant



Chocolate hazelnut paste or soft nougat

Sales outlet : Le Palais des Gourmandises - 1 rue Porte Neuve à Châteaubriant

Farm Tours



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BEEF FARM



GAEC Maine Atlantique

Points of sale : By the website but also deliveries and local producers market on saturday morning in Châteaubriant.

Products sold : Sales of small boxes of beef and calf meat (from 4 to 12 kilos) and verrines. Typical region Cattle breeding, Rouge des Prés breed, certified AOP Maine Anjou, Bleu Blanc Coeur, Beef custom from Châteaubriant. Farm without pesticides and chemical fertilizers.

Contact :

Hervé Hunault - Thierry Chantebel

La Ministrerie

44110 SOUDAN , France

Tél./Fax : +33 (0)2 40 28 55 26

Mobile: +33 (0)6 83 02 36 66

herve.hunault@orange.fr

<https://www.vivien-danjou.fr>

Guided tour of the farm on reservation

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GAEC Champvil

Sales on order.

Products sold : Small boxes of limousine breed meat (beef and calf).

Contact :



44250 ISSE

Tél : + 33 (0)2 40 55 18 54

Mobile : +33 (0)6 11 71 03 32

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GAEC Caharel

Point of sale : On the farm.

Products sold : Beef meat or Limousine breed calf under vacuum packing of 10kg, ready to be frozen.

Contact :

Le Fouy

44520 ISSE

Tél : + 33 (0)2 40 55 15 85

Mobile : +33 (0)6 11 71 03 32

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EARL des Chênes Rives *Organic agriculture*

Points of sale : On the farm every month. Delivery on Nantes, AMAP et markets of Châteaubriant and Pouancé.

Products sold : Beef and calf packages, organic eggs.

Contact :

La Rivière Caremborgne

44110 SOUDAN

Tél : + 33 (0)6 88 69 22 92

augaecdeschenesrives.wordpress.com

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GAEC de la Hamonais

Point of sale : On the farm (to order).

Products sold : Limousine breed beef meat. Sale in packages of 12kg for beef and 7kg for calf.

Contact :

La Hamonais

44590 DERVAL

Tél : +33 (0)2 40 07 08 90

www.lafermehamonais.fr

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Evelage Salers bio de la Jamtière *Organic agriculture*

Point of sale : On the farm (to order).

Products sold : Beef meat and and Salers breed calf. Outdoors breeding. Meat available under vacuum packing of 5kg or retail. Reservations recommended.

Contact :

11 La Jantière

44590 ST VINCENT DES LANDES

Tél : + 33 (0)7 78 10 11 77

www.elevagesalersbio.fr

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GOAT FARM



La Barre Biche

Milk and yogurts are produced at La Ferme de la Barre, in Fercé. The milk comes from breeding with 400 goats. Every Friday afternoon you can visit the goat farm !

Points of sale: On Friday from 3:00pm to 7:00pm on the farm. Others points of sale available on the website, in “La Barre Biche” section.

Contact :

La Barre

44660 FERCE

Mobile: +33 (0)6 42 78 88 64 or +33 (0)6 87 83 33 31.

gitedelabarre@orange.fr

www.gitedelabarre.fr

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Ferme de Pam’Plumes

Points of sale : On Thursday from 5 pm to 7 pm and on saturday from 10:30 am to noon on the farm. On Pouancé market every first Saturday of the month and on Châteaubriant markets (stall of Fours à Chaux processed meats).

Products sold : Fresh eggs from laying hens of Marans and dairy products (yoghurts, cottage cheese and cheese) processed on the farm from Poitevine goat's milk. Hens and goats are breed with respect to provide quality products to constumers.

Contact :

Sainte Marie de Tous Vents

44110 ERBRAY

Tél : 06 77 97 19 85

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DUCK FARM

La Ferme des Chaussées

Point of sale : On farm, opening days, recipes and on purchase order.

Products sold : Fresh foie gras and duck meat : duck breasts, tournedos, aglets, gizzards, legs... but also verrines and dried breasts.

Contact :

Loïc Gautier

Les Chaussées

44 110 SOUDAN, France

Tel. +33 (0)2 40 81 15 32

Mobile +33 (0)6 80 59 54 67

foiegrassoudan@orange.fr

Guided tour on reservation

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EARL La Ferme du Moulin Neuf

Points of sale : Châteaubriant and surrounding areas markets and to order.

Products sold : Free-ranging chickens, guineafowls, ducks and eggs. Cosmetic products : goat's milk soaps.

Contact :

Le Moulin Neuf

44110 CHATEAUBRIANT

Tél : +33 (0)2 40 28 03 31

Mobile : +33 (0)6 77 22 37 47 or +33 (0)6 77 59 20 86

www.cosmetique-au-lait-de-chevre.fr

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GAEC Cruaut

Point of sale : From Monday to Saturday from 8:00am to 12:00pm on farm and to order.

Products sold : Live animals : chickens, ducks, guineafowls, turkeys, geese.

Contact :

Le Grand Chemin

44520 LE GRAND AUVERNE

Tél : +33 (0)2 40 07 52 19

Mobile : +33 (0)6 12 42 79 33

gaeccruaut.jimdo.com

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PORK FARM

EARL des Sources *Organic agriculture*

Points of sale : On farm to order, three year sales : January, May and October.

Products sold : Sale of small boxes of free-ranging organic pork meat, fed with organic grains from the farm without GMOs.

Contact :

19 Fouy

44170 MARSAC SUR DON

Tél : +33 (0)2 40 87 51 01

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PROCESSED MEATS

Ferme des Fours à Chaux

Points of sale : Present on Châteaubriant, Carquefou and Guemené-Penfao markets. Shop on farm opened from Tuesday to Friday from 9:00am to 12:30pm and from 4:00pm to 6:00pm and on Saturday from 9:00am to 12:30pm.

Products sold : Processed meats elaborated from porks breeding on farm and fed with farm's grains : puddings, pâté, sausages, chops, roasts, cider, wines...

Contact :

Sainte Marie de Tous Vents

44110 Erbray, France

Tel. +33 (0)2 40 55 03 90

Guided tour of the pig farm on reservation

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La Ferme de Bel-Air *Agriculture biologique*

Points of sale : Moisdon la Rivière shop - 22 rue du Pont Neuf (behind the Don's bakery). Opened on Wednesday and Saturday from 8:00am to 1:00pm. On the farm or to order via the website.

Products sold : processed meats, «rôtisserie», and many other local products.

Contact :

Bel-Air

44520 LA MEILLERAYE DE BRETAGNE

Tél : +33 (0)2 40 55 25 05

Shop number : +33 (0)6 87 11 29 14

www.fermedebelair.com

mn.chauvin@wanadoo.fr

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Ferme le Grigno'lap

Points of sale : On Châteaubriant markets and to order.

Products sold : Rabbit = pâtés, rillettes, sausages, roasts, cooked dishes plats cuisinés (cassoulets, confits...).

Contact :

La Grignordais

44660 RUFFIGNE

Tél : +33 (0)2 40 28 72 24

Mobile : +33 (0)6 76 28 64 84

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HONEY

Miellerie du Pays de Châteaubriant *Organic agriculture*

Points of sale : On the farm. Biocoop Rennes and Châteaubriant. Châteaubriant market.

Products sold : Honey, propolis, pollen...

Reception of groups, classes. Presentation of bee's life, the profession of beekeeper. Tour of honey house.

Contact :

M. Jean-François CHAUVEL

La Vallée

44110 VILLEPOT

Tél : +33 (0)2 40 28 64 38

Mobile : +33 (0)6 82 37 27 08

patrickperes44@gmail.com

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Les Ruches de la Vallée du Don *Organic agriculture*

Points of sale : On the farm and on Derval market in autumn and winter.

Products sold : Honey produced only within 20km around Derval.

Contact :

14 Tarradineuf

44170 JANS

Tél : +33 (0)2 40 87 59 56

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FRUIT AND VEGETABLE

Ferme du Bois du Parc

Points of sale : Monday to Saturday from 9:30am to 12:30pm and from 2:00pm to 6:00pm on farm and on Châteaubriant markets.

Products sold : Seasonal vegetable, salads, potatoes, carrots, tomatoes, cabbages, turnips, rutabagas, celery, parsnips, peppers, eggplants, courgettes, cucumbers, leeks, beans, strawberries, apples, pears, kiwis, cider, apple juice, cider, cider vinegar. Rape, sunflower, walnut oils... Beef meat to order.

Contact :

Le Bois du Parc

44110 CHÂTEAUBRIANT

Tél : +33 (0)2 40 81 37 70

Mobile : +33 (0)6 37 76 86 39

LES BIAO JARDINS D'LA RENAUD'

ORGANIC FARMING

Place of sale: at the farm on Tuesday and Friday from 5 p.m. to 6 p.m. (pre orders on the cagette.net site, point of sale in Fercé), market in the town hall square on Saturday morning in Châteaubriant and sometimes grocery stores in Noyal-sur-Brutz, Martigné-Ferchaud and Rougé. Products sold: diversified seasonal vegetables and berries

Contact :

Samel Debroise - La Renaudelière - 44660 FERCE

Phone: 06 28 20 61 32

Site: lesbiaojardinsdlarenaud.infos.st/ and Facebook

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EARL Giquel

Point of sale : On Saturday from 10:30am to 12:00pm from All Saints Day to the end of May on farm while stock last.

Products sold : Kiwis to be picked in the orchard or to order.

Contact :

La Buchetière Semnon

44660 FERCE

Tél : +33 (0)2 40 28 72 18

Mobile : +33 (0)6 27 36 45 03

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GAEC du Cône *Organic agriculture*

Sales on order.

Products sold : Potatoes (from July 2017. Sacks of 10 to 25kg).

Contact :

La Bréchetais

44110 LOUISFERT

Tél : +33 (0)2 40 07 64 36

Mobile : +33 (0)6 27 76 62 74

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Les Vergers de la Nouette *Organic agriculture*

Points of sale : Fruit harvesting in orchards from mid-September to mid-October. From 2:30pm to 6:00pm on Friday on farm and on Châteaubriant markets + made to order.

Products sold : apples, pears, apple juice.

Contact :

Rue des Vergers

44660 RUFFIGNE

Tél : +33 (0)2 40 28 72 16

Mobile : +33 (0)6 89 87 22 61

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Ferme de la Gélardièrre *Organic agriculture*

Points of sale : On Friday afternoon on farm. On Châteaubriant and Thourie markets, as well as in Vival of Châteaubriant and Rougé.

Products sold : Diverse organic vegetable, apple juice, farm-produced cider and organic vegetables patch.

Contact :

La Gélardièrre

44660 ROUGE

Tél : +33 (0)2 40 28 77 45

Mobile : +33 (0)6 47 66 13 88

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Ferme fruitière de la Florençais *Organic agriculture*

Point of sale : Orchard opened from mid-May to September (2:30pm to 6:30pm).

Products sold : Fruits and patch. Fruit harvesting of strawberries, raspberries, blueberries, blackcurrants, redcurrants and rhubarb. Patch of little fruits trees.

Contact :

La Florençais

44950 LUSANGER

Tél : +33 (0)2 40 28 68 12

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DAIRY PRODUCTS

Fromagerie de Villatte

Point of sale : On farm from 3:00pm to 7:00 on Friday and to order.

Products sold : Cheeses = Briantine, Tome and the Carré Briantais» : local speciality (soft-paste with rind washed with cider).

Contact :

Villatte

44520 ISSE

Tél : +33 (0)6 28 84 23 89

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Fromagerie Le Fil Rouge *Organic agriculture*

Points of sale : Châteaubriant markets on Wednesday and Saturday morning.

Products sold : Organic cheeses : Tomme, cottage cheese and 2 creations : le Sabot et le Rougéen...

Contact :

Taillecou

44660 ROUGE

Tél : +33 (0)6 77 36 39 21

anne.le-dean@wanadoo.fr

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Ferme de la Coletière

Points of sale : By appointment on farm and in summer on local products markets.

Products sold : Farm-produced cider, apple juice, cider vinegar, perry, lamb meat to order (except in summer). Cidre fermier, jus de pommes, vinaigre de cidre, poiré, viande d'agneau sur commande (sauf en été). Organic certified apples. Our orchards are maintained by our ewes. Member of «Terroir 44» network.

Contact :

La Coletière

44110 ERBRAY

Tél : +33 (0)2 40 55 03 95

Mobile : +33 (0)6 81 64 09 27

jeanyvescherhal@aol.com

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GAEC Ferme de la Baudussais *Organic agriculture*

Points of sale : On markets, in Amap and Biocoop.

Products sold : Lactic goat cheese and tomme. Suppliers of several local restaurants.

Contact :

La Baudussais

44670 ST JULIEN DE VOUVANTES

Tél : +33 (0)2 40 55 50 08

ralison-yon@wanadoo.fr

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EARL du Don

Point of sale : On farm (possible delivery).

Products sold : Direct sale of organic unpasteurized milk. Door-to-door sale on Wednesday and Saturday on Marsac and Nozay areas.

Contact :

8 La Herbretais

44170 MARSAC SUR DON

Tél : +33 (0)2 40 87 59 18

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CEREALS

GAEC de la Rousselière *Organic agriculture*

Farmer baker who make cereals cultivated on farm into bread twice a week.

Points of sale : On farm Thursdays and Fridays from 4:30pm to 7:30pm.

Products sold : Organic breads on farm (by booking), boxes of organic beef meat (5, 10 ,15kg) 4 to 5 times a year (by booking too).

Contact :

La Rousselière

44110 CHATEAUBRIANT

Tél : +33 (0)2 40 28 07 77

Mobile : +33 (0)6 82 25 16 87

<https://fr-fr.facebook.com/lefournildelarousseliere/>

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Le Fournil de la Grée *Organic agriculture*

Point of sale : On Grée Farm in Soulvache. On Vival of Châteaubriant and Rougé as well as on Châteaubriant market on Saturday morning with farms of La Rousselière and Öko-pain.

Products sold : Organic, half-whole-wheat, natural sourdough bread (white and cereal), knead by hand, baked on a wood fire and natural sourdough brioches, all of it to order only.

Contact :

La Grée

44660 SOULVACHE

Tél : +33 (0)2 40 07 82 26

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FISHES

Ferm'eau Koï *Organic agriculture*

Point of sale : On farm (by booking). Possible delivery and sending.

Products sold : carpes koï and goldfish. Direct sale to private and ornamental fish for ponds and aquariums.

Contact :

11 La Jantière

44590 ST VINCENT DES LANDES

Tél : +33 (0)7 78 10 11 77

www.lafermeaukoi.fr

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SPICES

Safran des 3 Rivières *Organic agriculture*

Point of sale : To order. Possible delivery and sending.

Products sold : saffron and saffron products.

Contact :

Les Gaubretières

44950 LUSANGER

Tél : +33 (0)2 28 50 41 75

The Markets



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Local markets:

TUESDAY :

- in Jans: Place de l'église: 4:30 p.m. to 7 p.m.

- in Erbray : Rue du Clavaire : 4:00 p.m to 7 p.m

WEDNESDAY :

- in Châteaubriant: in the streets of the city center: from 8 a.m. to 1 p.m.

FRIDAY :

- in Châteaubriant: Ferme de la Rousselière: from 4 p.m. to 7 p.m.
- in Juigné-des-Moutiers : Place de l'Eglise : from 4:30 p.m to 7:00 p.m

SATURDAY :

- in Châteaubriant: Place de la Motte: small food market local producers' market: from 8 a.m. to 1 p.m.
- in Derval: Place Bon Accueil: from 8 a.m. to 1 p.m.
- in Petit-Auverné: Salle Gabillard: – Saturdays in odd-numbered weeks: from 10 a.m. to 12 p.m.

[INTERACTIVE MAP](#) : Find local producers and local shops

More info on the Community of Communes website :

<https://www.cc-chateaubriant-derval.fr/espace-economie/actualite/detail-dune-actualite/carte-interactive-des-producteurs-locaux-et -of-local-shops />

CATTLE MARKET :

Direct access on the RD 178 (10 minutes from the future Rennes Angers dual carriageway) on the road to Vitré on the edge of the urban area of Châteaubriant. Le Foirail, classified as the 3rd national market of fully-grown cattle and 2nd for store cattle, attracts around 250 professionals every week and sees up to 2000 animals changing hands in the market.

Contact Le Foirail : +33 (0)2 40 81 33 06



Foirail à Châteaubriant