



Wines and Tastes of the Pays of Issoire



Let yourself be surprised by the flavors of the Issoire region: the must-try local specialties like cheese and Côtes d'Auvergne AOC wine, as well as hidden gems. Meet the passionate producers who will share their expertise with you. To complete your basket of local products, visit the many markets in the area!

Step 1 : Boudes

This wine-growing village is renowned for the red rocks of the **Valley of the Saints**. This site, classified as a "Sensitive Natural Area" can be explored via a marked 6 km hike. Upon reaching the village, you'll follow a path through the heart of the vineyards. After your hike, treat yourself to a tasting of Côtes d'Auvergne wines from Boudes at one of the village's wineries : Domaine Charmensat, Boudes Plaisirs, or Annie Sauvat. With Annie Sauvat, your tasting can be combined with a wine walk or other activities in the vineyards. Discover truffles with Vicky, the truffle dog.

Start



@Alexandra Bertrand

Since 2010, Auvergne wines have been recognized with the **Côtes d'Auvergne AOC**. Since 2022, the **Côtes d'Auvergne Volcans region** has held the "Vineyards & Discoveries" label. Several wineries, accommodations, restaurants, and tourist sites in the Pays d'Issoire region have earned this distinction.

@Andrèlle Métillon



6 km
8 min

Step 2 : Chalus

In Chalus, too, the vine reigns supreme. Discover the winemakers' houses and the **Abonnat Winery**. This small, family-run, organic vineyard also produces liqueurs from plants, fruits, and flowers grown in their garden and vineyards. The harvest is vinified on the estate, and as such, the winery is a member of the Independent Winemakers of France.

8 km
10 min

Step 3 : Le Broc, Small Village of Character

In the heart of the fortified town, on Rue de l'Église Saint-Étienne, you'll find the **Au Chaudron Percé workshop**, where you can taste a typical medieval beverage : **hypocras** (by appointment). On your way to Issoire, stop at Domaine de Parpasset to stock up on red berries at **La Saveur des Fruits Rouges** : coulis, vinegars, jams, syrups, sweet biscuits, and fruit jellies.

Step 4 : Issoire, Most Beautiful Detours of France

7 km
10 min

The **Issoire market**, the second largest in the department, is a must-see on Saturday mornings. If you can't make it on market day, you can still find what you're looking for at the **La Paysanne Rit farmers' market**. For food lovers, opt for a gourmet tour of the town center with **Balad'O'Papilles**. And don't leave without trying Issoire's specialties : Yssoirien cheese from the **Houlbert cheese shop**, Suprême d'Issoire pastry from the **La Couronne d'Arthur bakery**, Pavés d'Issoire chocolates from the **Cyril Devessier pastry shop**, and chocolates featuring Issoire's monuments from **Chez Mylo**.



Step 5 : Montpeyroux

13 km
15 min

In the heart of Montpeyroux, one of France's Most Beautiful Villages, visit the **Les Chemins de l'Arkose estate**, named after the blond rock extracted from the village's quarries. Learn about the winemaking process, discover organic farming practices, and enjoy a tasting. Meet at Chemin de Fontnouvelle, Rue de la Moulerette.

7 km
9 min

Step 6 : Neschers

Take a break under the pergola of the **Domaine Miolanne** wine bar, facing the vineyards.



During the summer months, Laure and Jean-Baptiste offer platters of local cheeses and charcuterie. The estate is farmed organically on volcanic soil. To pair wines purchased at the estate with local cheese, visit **Ferme des Prés Pommiers**, a goat farm where the milk is made directly into cheese bricks or crottins.

3,5 km
5 min

Step 7 : Champeix

Discover the village, classified as a "Small Town of Character" and a "Garden City," as well as **the Beerarium microbrewery**. It's an unmissable stop, located at 10 Route de Montaigut, for any craft beer enthusiast.



Step 8 : Montaigut and the site of 140 caves

Most of these **cellars** were dug at the end of the 19th century to cope with the boom in Auvergne vineyards. This prosperity came to an abrupt end at the beginning of the 20th century when the vines were affected by phylloxera and the country by the First World War, followed by rural exodus.

Some of these cellars have been converted into Saint-Nectaire cheese cellars. Today, they offer walkers an unusual stroll along the cellar path. But be careful, they are private property, do not enter! As you climb to the top of the village of Montaigut on the right via the D639, sample the farm-made **Saint-Nectaire from the GAEC** (Groupement Agricole d'Exploitation en Commun - a type of agricultural cooperative), where the milk from their dairy herd is processed and sold directly at the farm.

5 km
8 min

Step 9 : Saint-Floret, Small Village of Character

In the charming village of Saint-Floret, discover two local producers. **GAEC du Chastel** offers fruit for direct sale and pick-your-own by appointment, located on Chemin des Jardins de Noyol. **Le Potager de la Couze**, on Rue La Prade, allows you to pick your own vegetables, fruits, flowers, and herbs grown using sustainable farming practices from June to October, and sells directly from the garden (walnuts, hazelnuts, almonds, and pumpkins in autumn and winter). They also sell processed products (walnut oil, hazelnut oil, etc.).

17 km
24 min

Step 10 : The fortified village of Mareugheol

Learn to identify and cook wild plants with **Herbulathêkê**. Wild food workshops, herbalist workshops, creative workshops and botanical walks.

Back to Boudes 5 km – 7 min

For opening hours, producer contact information and brochures, visit our website issoire-tourisme.com

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