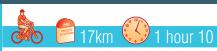


TOUR OF THE MÉS MARSHES Assérac / Mesquer



Arrival: Place de l'Hôtel, Mesquer

Departure: Pointe de Pen Bé, Assérac

Types of route

- Route on guiet roads and cycle paths
- Vélocéan route

Mesquer-Quimiac Tourist Office (44420)

Place de l'Orée du Bois - Quimiac Tel. +33 (0)2 40 24

34 44 - contact@labaule-guerande.com www.labaule-guerande.com/mesguer-guimiac.html

que Herbign Assérac Saint-Lypi Guérande



BIKE RENTAL COMPANIES

Bertho Nautique - 276 rue du Moulin à Eau - Quimiac Mesquer - Tel. +33 (0)2 51 10 55 19
Camping le Prad'Héol

180 rue du Moulin à Eau - Quimiac -Tel. +33 (0)2 40 15 34 21

On this route, you can expect a breath of fresh air at the source of a magical, preserved and peaceful landscape, starting from the viewpoint of the Pointe de Pen Bé, and then alongside the salt marshes of the Bassin du Mès. With a strong focus on the sea and the countryside, you will be riding along paths, and cross through hamlets where peace and guiet reign supreme. A great opportunity to stroll and dream, watching the birds wade about in the salt water, or fly out to sea.



TO SEE ON THE WAY...

The Pointe de Pen Bé headland

This site with remarkable flora and fauna is protected at the European level as part of the Natura 2000 network. Many species of migratory birds can be found here.

From the point, you can admire the view over the bay of Pont-Mahé and the strait, a large area of sand and mud that is visible at low tide, and where you can see the mussel and oyster beds.

The Port of Kercabellec

Until the beginning of the 19th century, the harbour of Merquel was home to the port of Mesquer at Kercabellec. In 1841, the port of Mesquer boasted '50' buildings for large tonnage used in long and short coastal navigation', most of which were devoted to the transport of salt. In recent years, Kercabellec has undergone some modern developments. Only the small building of the harbour office and the Kercabellec sinking basins reserved exclusively for wooden boats still bear witness to the maritime activity of past centuries. Today, oyster farming occupies a key role in Kercabellec where many oyster farmers have chosen to set up their production sites and breed these ever so popular molluscs.

The Moulin Marchand mill

On your way, you will come across one of the many windmills that used to operate on the Guérande peninsula. Dating from the 19th century, the Moulin Marchand had the particularity of being equipped with Berton sails, a part of which is no longer visible today. The sails are made of wooden planks, not canvas. The miller can activate a mechanism and does not need to climb up onto the sails to adjust the canvas. This type of mill is characterised by its 3-storey height, which allows it to capture stronger winds. This is known as a 'big head'



FIND OUT MORE...

The salt marshes of the Mès basin

The Mès salt marshes cover 350 hectares in the communes of Mesquer, Saint-Molf and Assérac. They are part of the 2,000 hectares of salt marshes on the Guérande peninsula. For almost 1,500 years, generations of salt workers have been developing and working this unique landscape. Their traditional production technique respects the environment and contributes to the ecological wealth of the area, which was classified for this reason in 1996. A salt marsh is irrigated via an 'étier' (channel) depending on the daily rhythm of the tides. During the salt season, the salt worker lets the sea water flow into the mudflat through a hatch. From there, thanks to the effect of a slight difference in height, they start the flow of water in the saltworks, through a series of basins built into the clay. Thanks to the sun and wind, the water heats up, evaporates and the salt content increases: it becomes brine. In the last harvesting pond, called the 'ceillet', the salt crystallises. The fine, light crystals floating in large patches on the surface of the water constitute the 'fleur de sel', while the 'coarse salt' or "grey salt", producing a much more productive harvest, forms at the bottom of the 'æillet'

Winter and spring are devoted to maintenance work and then to preparing the marshes for the summer harvest, which takes place from June to September. The quality of Guérande salt was recognised by the Label Rouge certification in 1991 and the Guérande and Mès marshés have been awarded the 'Site Remarquable du Goût' (place of remarkable taste) label since 1994



CONTINUE ON YOUR WAY...

- Itinerary n°2 "From the Port of Tréhiguier to the Pointe de Pen Bé"
- Itinerary n°5 "From freshwater to salt water"
- Itinerary n°7 "From Mès to the 'Petite Cité de Caractère' (charming little town)"



