


The natural character, authentic taste and variety of trace elements make of the **Guérande salt** a high quality product. The Red Label was obtained in 1991 and the IGP Guérande salt in 2012).

After some difficult years (1950-1970), the salt-marshes are now enjoying a true renaissance thanks to a stronger economic structure of the profession.

Moreover, several legal procedures and international conventions are a guarantee for the protection of the ecological assets of this wetland (Natura 2000, Ramsar Convention).

Since 1996, the **Guérande salt-marshes have been protected** by stringent French legislation, which guarantees the protection of the landscape through eternity.

-  Salt-marshes
- 1** The Mès basin
- 2** The Guérande basin



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Welcome and information

Salt-marshes of Guérande

- ◆ **LA MAISON DES PALUDIERS** Salt et meteorology
Saillé - 44350 GUERANDE - Phone: 09 53 07 74 06
www.maisondespaludiers.fr
- ◆ **MUSEE DES MARAIS SALANTS** A site... A museum
Place Adèle Pichon - 44740 BATZ-SUR-MER
Phone: 02 40 23 82 79
www.museedesmaraisalants.fr
- ◆ **TERRE DE SEL** Salt and nature area
Pradel - 44350 GUERANDE - Phone: 02 40 62 08 80
contact@terredesel.fr - www.terredesel.fr
- ◆ **OFFICE DE TOURISME DE GUÉRANDE**
Place du Marché au Bois - 44353 GUERANDE
Phone: 02 40 24 34 44 - www.labaule-guerande.com
- ◆ **OFFICE DE TOURISME DE BATZ-SUR-MER**
25 rue de la Plage - 44740 BATZ-SUR-MER
Phone: 02 40 23 92 36 - www.ot-batzsurmer.fr
- ◆ **OFFICE DE TOURISME DU POULIGUEN**
8 quai du Commandant L'Herminier - 44510 LE POULIGUEN
Phone: 02 40 24 34 44 - www.labaule-guerande.com



Salt-marshes of Mès

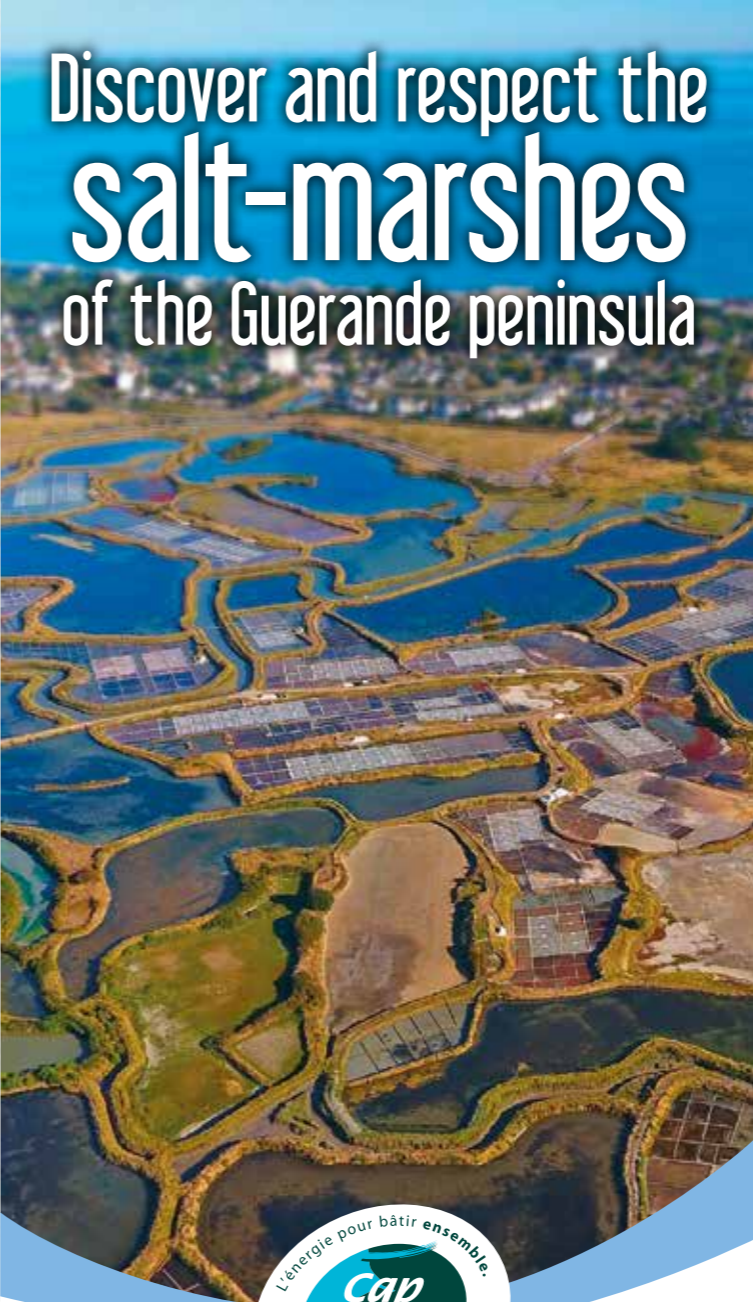
- ◆ **OFFICE DE TOURISME INTERCOMMUNAL**
- **MESQUER-QUIMIAC**: Place de l'Orée du bois - QUIMIAC
- **SAINT-MOLF**: 1 rue des épis - 44350 SAINT-MOLF
- Seasonal inquiry point of **ASSÉRAC**:
place du marché or beaches of Pen Bé & Pont Mahé
Phone: 02 40 24 34 44 - www.labaule-guerande.com

Cap Atlantique manages Natura 2000 network on the Guérande and Mès salt-marshes and coordinates the LIFE SALLINA project, the objectives of which are to restore and preserve the biodiversity of the salt marshes of the Pays de la Loire region.



More information: 02 28 54 13 10

Communauté d'Agglomération de la Presqu'île de Guérande - Atlantique
3, av. des Noëlls • BP 64 • 44503 LA BAULE CEDEX • Phone: 02 51 75 06 80
www.cap-atlantique.fr



Assérac • Batz-sur-Mer • Camoël • Férel • Guérande • Herbignac
La Baule-Escoublac • La Turballe • Le Croisic • Le Pouliguen • Mesquer
Pénestin • Piriac-sur-Mer • Saint-Lyphard • Saint-Molf

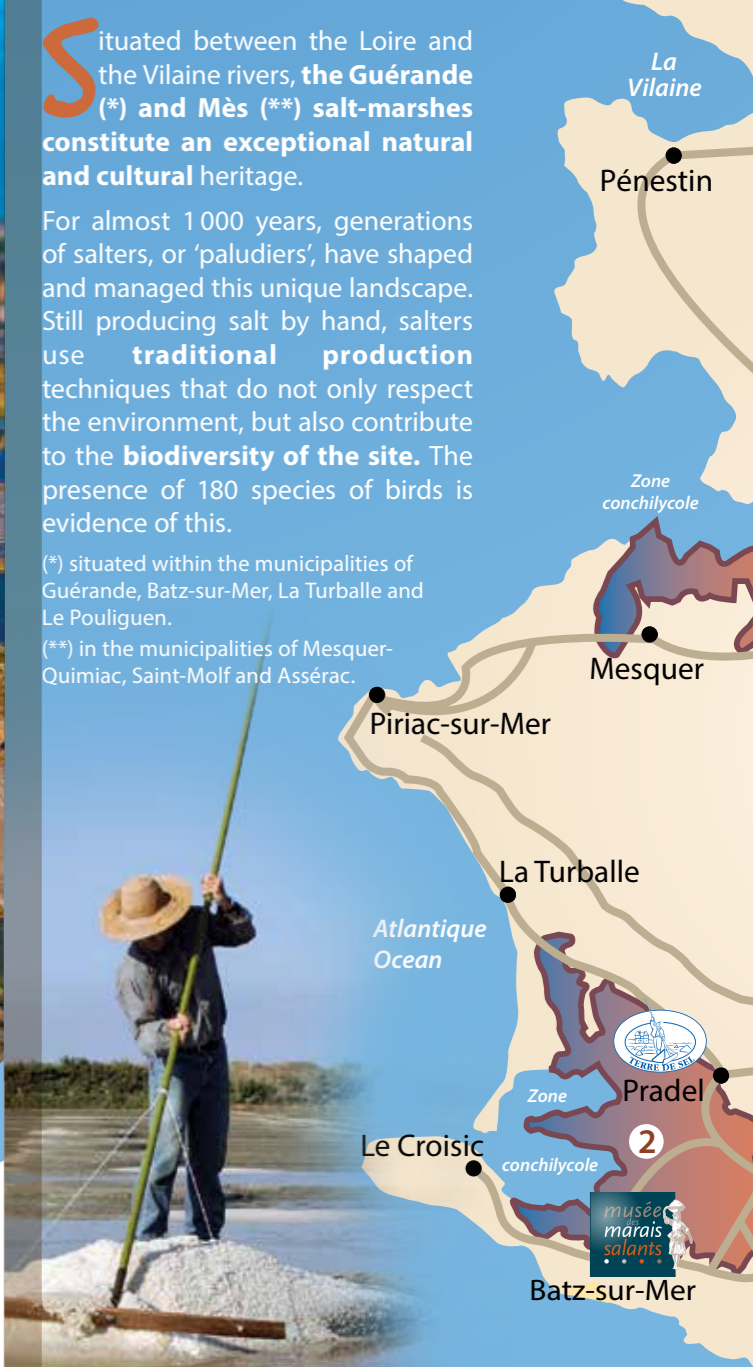
Discover and respect the salt-marshes of the Guérande peninsula

Situated between the Loire and the Vilaine rivers, the **Guérande (*)** and **Mès (**)** salt-marshes constitute an exceptional natural and cultural heritage.

For almost 1000 years, generations of salters, or 'paludiers', have shaped and managed this unique landscape. Still producing salt by hand, salters use **traditional production** techniques that do not only respect the environment, but also contribute to the **biodiversity of the site**. The presence of 180 species of birds is evidence of this.

(*) situated within the municipalities of Guérande, Batz-sur-Mer, La Turballe and Le Pouliguen.

(**) in the municipalities of Mesquer-Quimiac, Saint-Molf and Assérac.



If you want to discover the salt-marshes...

Before entering the area, you are welcome to ask for information in one of the three information centers and museums (see overleaf). This will allow you to discover, understand, and fully appreciate the landscape.

The salt-marshes are a fascinating site where you can make exceptional discoveries. But above all they are a work and production site, as well as a **fragile wetland**. So if the number of visitors is high and if they do not respect the site, the whole heritage site may be threatened. The salt-marshes are private property. Please stay on the tracks. **Respect the site and the work of the salters** and keep in mind the rules opposite.

How the salinas are operated and what salters do ?

- ◆ Winter and spring are spent for restoration works and the preparation of the salina for the harvest.
- ◆ In summer at every strong tide ("spring tide"), salters (paludiers) fill their reservoirs (vasières) by opening sluice gates, which are situated on the main canal (étier). They then let the water enter in a series of shallow pools (cobier, fards, adernes) where it slowly advances by gravity thanks to a simple but ingenious series of other small sluices, or valves, that control the water-flow.

The water evaporates under the influence of the wind and the sun: salinity rises, from 30-35 g/litre in the seawater to 250-280 g/litre in the crystallization pools (oeillets), where the salt crystallizes.



The Guérande salters produce two types of salt: - the **coarse grey salt**, which is scraped daily from the bottoms of the pools, - the **fine white saltflower**, (fleur de sel), which is collected from the surface of the brine.



Gorge Bleue à miroir



Aigrette

Plan of a salina



Avocette élégante

Please respect the work of the salters !

- Don't park on the tracks and try to avoid using your car to cross the salt-marshes in summer.
- Don't walk pas on the salina.
- Don't take or touch the salt piles and don't move the salters' tools.
- Don't leave rubbish. Don't throw cigarettes in the salinas or close to the salt piles.
- Don't pull out plants or pick flowers.
- Don't disturb the birds.
- Keep your dog on a leash.
- Ask for the salters' permission before filming or taking photos of them.



PLEASE
do not walk on the salina
If you want to know the salt marshes
contact :
Musée des marais salants - Batz-sur-Mer
Maison des Paludiers - Saillé
Terre de Sel - Pradel