



MUSEOGRAPHY TOUR « Découvertes »

Edmond Fallot

LA MOUTARDERIE

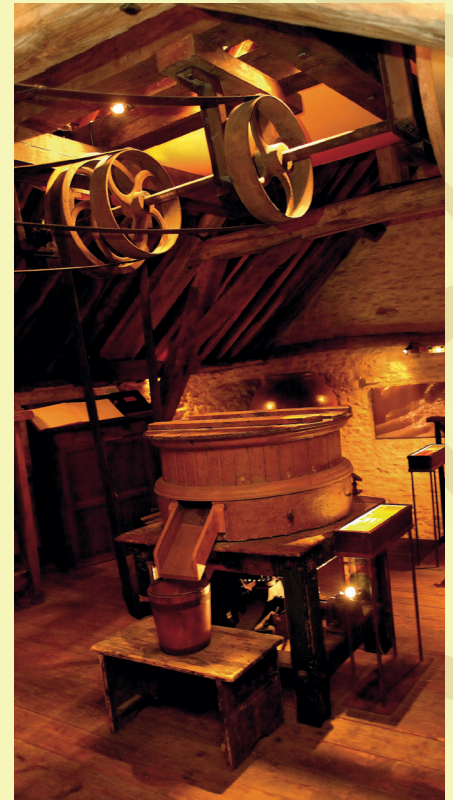
LET MUSTARD TICKLE YOUR CURIOSITY

Just a few steps from the Hospices de Beaune, “La Moutarderie Fallot” is actually the last mustard mill to prepare mustard with recipes passed down from generation to generation using traditional, ancestral manufacturing methods. 100% local mustard seeds from Burgundy are slow-ground using artisanal millstones, giving the mustard paste its fully rounded and powerful flavors.

In the course of an entertaining and interactive tour, set in a uniquely timeless, old-factory atmosphere, “La Moutarderie Fallot” takes the visitor through the centuries, teaching them all the traditions relating to this time-honored condiment.

Historical tools and equipment are carefully preserved and presented using harmonious lighting and sound effects. The visitor is gently propelled into and through the amazing world of mustard in Burgundy, discovering many treasured manufacturing secrets.

Immersive and interactive, the tour includes a self-made mustard workshop as well as a mini culinary voyage where different foods are paired with different mustards. An absolutely unique adventure in Burgundy!



USEFUL INFORMATION

«DÉCOUVERTES» TOUR

Individual tours, all guided, take place at fixed times in groups of 20 people maximum.

Available languages : 

PRICE OF VISIT :

Individuals : 12 € per person

9 € (from 10 years to 18 years)

Bookings directly on our website for individual visits.

Groups : 220 € (package)

Booking required for group visits.

Up to 25 people.

LOCATION :

31 rue du Faubourg Bretonnière à Beaune

INFORMATION :

La Moutarderie Fallot

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La Moutarde de qualité depuis 1840