

Edmond Fallot

LA MOUTARDERIE

COME AND DISCOVER THE INCREDIBLE WORLD OF THE MUSTARD IN BURGUNDY

La Moutarderie Fallot has decided to open its factory doors to the public!

Using immersive staging methods together with quality visual, sound and sensory media, you will finally be able to discover all the steps involved in producing world class, French mustard from Burgundy! All our secrets will be revealed from the growing process, to seed storage, to the manufacturing process.

Burgundy's last functioning, independent and family owned mustard manufactory, La Moutarderie Fallot, continues to produce mustard using traditional and ancestral manufacturing methods. Our use of millstones to slow-grind the mustard seeds is unique in the region. Discover this time honored craftsmanship integrated in an exciting, modern and industrial environment!

Yes! Please come and enjoy a one of a kind experience. Enter into the hidden world of mustard manufacturing in Burgundy and come out the envy of your friends and a mustard making expert in your own right!

« Sensations fortes »











PRACTICAL INFORMATION

« SENSATIONS FORTES » TOUR

Individual tours, all guided, take place at fixed times in groups of 25 people maximum.



PRICE OF VISIT:

Individuals: 12 € per <u>person</u>

9 € (from 10 years to 18 years)

Bookings directly on our website for individual visits.

Groups: 280 € (package)

Booking required for group visits.

Up to 60 people.

LOCATION:

31 rue du Faubourg Bretonnière à Beaune

INFORMATION:

La Moutarderie Fallot Tél. 03 80 22 10 10

Email: tourisme@fallot.com

www.fallot.com



