

# Le Viala - Racoules

Mont Lozère - Pont de Montvert - Sud Mont Lozère







Elevage Aubrac (Office de Tourisme Cévennes au Mont Lozère)

### Discover farming past and present: Aubrac cattle, working farms and heritage elements...

Partez à la découverte de l'agriculture d'hier et d'aujourd'hui, entre vaches Aubrac, fermes vivantes et éléments patrimoniaux...

#### **Useful information**

Practice : Hiking on foot

Duration : 3 h

Length : 8.5 km

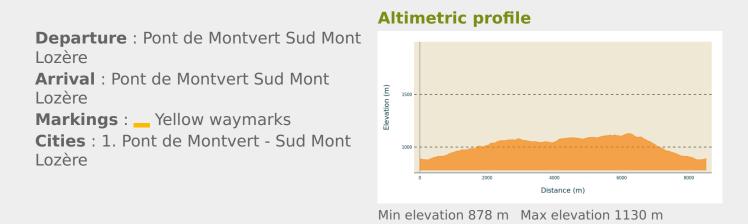
Trek ascent : 387 m

Difficulty : Easy

Type : Loop

Themes : Agriculture and livestock farming, Architecture and village, Causses and Cévennes / UNESCO, Transports en commun

# Trek



Signposts will guide you all along this route, as well as yellow painted waymarks. In the description below, the signposted place names and/or directions are given in **bold italics** between quotation marks:

From **"Pont de Montvert"**, make for **"Le Temple"**, then **"Place de l'Horloge"**, **"La Destourbe"**, **"Le Viala"**. At **"Le Viala"** walk towards **"Racoules"** and cross the village to loop back to **"Le Viala"**. Then return to **"Pont de Montvert"** using the same route, **"La Destourbe"**, **"Place de l'Horloge"**, **"Le Temple"**.

This hike is taken from the guidebook **Mont Lozère - Pays des sources**, published by the Pôle de pleine nature du Mont Lozère.

# On your path...



Bread in Le Viala (A) Sheepfolds (jasses) (C) The mill at Le Viala (B) Racoules (D)

# All useful information

## **Advices**

Please do not bring dogs: you will cross many fields occupied by livestock. Make sure your equipment is appropriate for the day's weather conditions. Remember that the weather changes quickly in the mountains. Take enough water, wear sturdy shoes and put on a hat. Please close all gates and barriers behind you.

#### How to come ?

#### Transports

Bus Stop: Abri-bus route de Finiels.

• Bus line 261 "Florac – Le Pont de Montvert – Mont Lozère", every day in July and August

https://lio.laregion.fr/

#### Access

From Florac on the D998

#### Advised parking

Car park by the protestant church

## **i** Information desks

# Office de tourisme Des Cévennes au mont Lozère

le Quai, 48220 Le Pont de Montvert sud mont-Lozère

info@cevennes-montlozere.com Tel : 04 66 45 81 94 https://www.cevennes-montlozere.com/

# Tourism'house and national Parc at Florac

Place de l'ancienne gare, N106, 48400 Florac-trois-rivières

info@cevennes-parcnational.fr Tel : 04 66 45 01 14 https://www.cevennes-gorges-dutarn.com



Relais 🛶 d'information

#### Source



#### CC des Cévennes au Mont Lozère

http://www.cevennes-mont-lozere.fr/



Parc national des Cévennes http://www.cevennes-parcnational.fr/



Pôle pleine nature Mont Lozère

# On your path...



## Bread in Le Viala (A)

The bread oven had a special place in the communal life of the village. Inhabitants provided wood, heated the oven and kneaded balls of dough to bake bread and tarts together. Attribution : nathalie.thomas



## The mill at Le Viala (B)

A granite vault covers the small mill. As with all grain mills, a water intake diverts the stream towards a gourgue (basin). Under the mill, water turned the wheel, which had an axle that turned the grindstone. Inside, the only vestiges are damaged sandstone grindstones.

Attribution : nathalie.thomas



## Sheepfolds (jasses) (C)

The top of the slope is covered in granite block fields. A little lower down, the slope is striped with low walls that border paths and close off small parcels of land which used to be farmed. There are 13 jasses built from assembled blocks; these sheepfolds were night shelters for the flocks of sheep from Racoules and Le Viala that stayed on the plateau for the summer.

Attribution : N.Thomas\_pnc



## Racoules (D)

Racoules used to be a part of the municipality of Fraissinet-de-Lozère but is now included in Le Pont-de-Montvert - Sud-Mont-Lozère. Here, farmers concentrate on rearing cattle for meat. alves provide high-quality meat. There are herds of Aubrac cows with suckling calves. The Aubrac is an elegant bovine, with its tawny coat, soft and delicately outlined eyes, as well as a hardy and fertile one. In Lozère, Easter beef (from three-yearold cattle exclusively fed on grains and hay from Mont Lozère) is a traditional, high-quality product.

Attribution : nathalie.thomas