

Serre de Banette - trail #27

Mont Lozère - Ventalon en Cévennes







Vue depuis Le Cros (© Nathalie Thomas)

Explore the Cévennes with their steep valleys and typical hamlets.

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Useful information

Practice: Foot race

Duration: 2 h 30

Length: 17.5 km

Trek ascent : 948 m

Difficulty: Medium

Type: Loop

Trek

Departure : Relais de L'Espinas **Arrival** : Relais de L'Espinas

Markings : 📳 Trail PPN Mt Lozère 📥

Yellow waymarks

Cities : 1. Ventalon en Cévennes

2. Vialas

Altimetric profile



Min elevation 397 m Max elevation 949 m

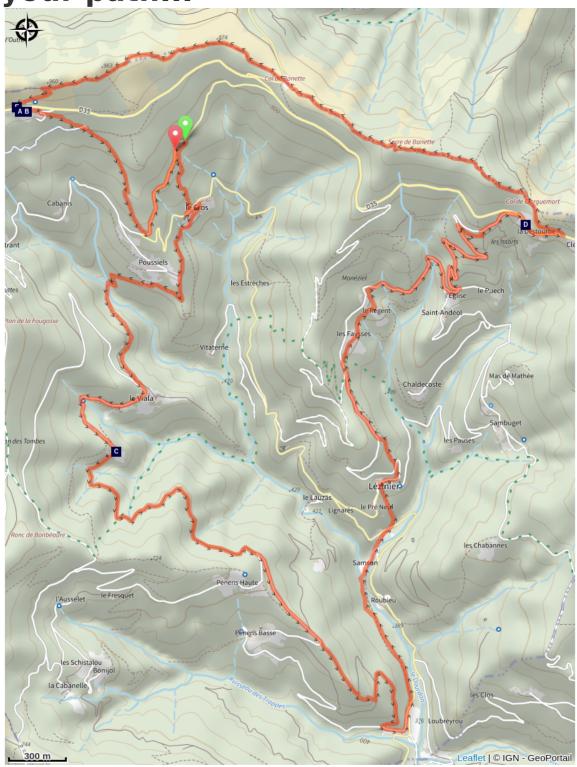
Follow waymarks for trail #27.

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

Starting from "Relais de l'Espinas" go to "Lézinier" via "Le Cros", "Le Viala" and "Loubreyrou". From "Lézinier" return to "Relais de l'Espinas" via "Clerguemort", "Col de Banette" and "Draille de l'Espinas".

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

On your path...



A technique for the future (A)

Le Viala (C)

In the days of the Camisards (E)

Some reference points (B) The chestnut orchard (D)

All useful information



A Advices

Before committing yourself to a circuit, ensure that it is suitable for your activity level and ability. Remember that the weather changes guickly in the mountains. Please close all gates and barriers behind you. Stay on the marked path.

How to come?

Access

From Pont-de-Montvert-Sud-Mont-Lozère or from Vialas, to La Croix de Berthel on the D 998, then to Relais de L'Espinas on the D 35 (the "Route des Crêtes" or ridge road).

Advised parking

Relais de l'Espinas



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-du-

tarn.com



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...



A technique for the future (A)

Today, dry-stoning is in the spotlight again due to its qualities of suppleness and drainage and its role in preventing soil erosion and floods. Dry-stoning is a technique that respects the environment, is energy-efficient and based on the valuable heritage bequeathed by our ancestors. It is destined for a bright future.

Attribution: ABPS



Some reference points (B)

The path is at an altitude of about 900m, which, locally, is the maximum altitude for chestnut trees. Chestnuts are one of the few possibilities for producing food on the otherwise uncultivated slopes where the trees grow. It is estimated that, every year, chestnuts are harvested on 1,500 hectares of orchards in the Cévennes, which is 4% of the total surface area.

Attribution : © A. Waterschoot



Le Viala (C)

This ensemble of farmhouses (mas) with their characteristic Cevenol architecture and layout has been remarkably well renovated. It is part of Saint-Frézal-de-Ventalon. Two handsome properties set slightly apart precede the hamlet. The first mas has an imposing façade. The studded chestnut door overlooks a beautiful, rounded staircase made from schist flagstones. The houses are partly built onto the bedrock, which is the only way of compensating for the lack of foundations. It also preserved as much fertile soil as possible to be used for irrigated meadows, or terraced gardens equipped with reservoirs that are productive thanks to their good exposure. The roofs are made from tilestones of differing sizes that overlap like shiny scales.

Attribution : nathalie.thomas



The chestnut orchard (D)

The Destourbe orchard, at over 800 m in altitude, is an orchard of traditional chestnut varieties, most of which are dried in a purpose-built building, a clède. A herd of goats keeps down the undergrowth. Chestnut trees grew naturally in the Cévennes. Then, from the 12th century onwards, Benedictine monks planted, grafted and selected varieties to create chestnut orchards. The chestnut thus became the so-called "bread tree" of the Cevenol people. The most common variety is the Figarette, which is very small, crops early and is excellent clèdedried. The Pélégrine, which is quite big and delicious, is the best variety since it is not internally divided and is easy to peel. Research over the past 30 years has made it possible to rehabilitate chestnut orchards. Treatments for endothia (a fungus that propagates on the bark and ravages chestnut orchards), grafting and pruning as well as technical means to facilitate harvesting (nets, machines for crushing and peeling) now exist. The chestnut has been made more attractive by processing into puree, flour, jam, etc. To promote the Cevenol chestnut orchards, the association "Chemin de la Châtaigne" brings together farmers, artisans, guides and innkeepers.

Attribution : nathalie.thomas



In the days of the Camisards (E)

The cemetery contains the graves of Protestants, whose religion was banned by the Revocation of the Edict of Nantes until the French Revolution and who therefore had to bury their dead on private land. The hamlet of L'Espinas is among the places of remembrance of the Camisard War (1702-1704): the revolt by the Protestants of the Cévennes against Royal Catholic rule.