



Bienvenue à la ferme market producers

The producers of the ***Bienvenue à la ferme*** network are devoted to providing high-quality farm products, giving their guests a personalized and professional welcome in a neat environment, and serving as an advocate for sustainable and responsible agriculture rooted in the terroir.

*Les agriculteurs du réseau **Bienvenue à la ferme** s'engagent à proposer des produits fermiers de qualité, à offrir à leurs hôtes un accueil personnalisé et professionnel dans un environnement soigné, et à être ambassadeur d'une agriculture durable et responsable, enracinée dans les terroirs.*

Les cerfs de la fardelière - Freddy & Emilie JACQUET-GASCHET

<https://www.bienvenue-a-la-ferme.com/pays-de-la-loire/maine-et-loire/valanjou/ferme/les-cerfs-de-la-fardeliere/567376>

“The heart of Anjou is where the deer and deer farm are located in a green setting. Freddy & Emilie welcome you all year for the visit of the farm, direct sale or to share a friendly moment around a farmer meal prepared with local products. We grow 88 ha in cereals and grassland. We do the cutting and processing on the farm.”

La ferme du Moulin à Cuivre – Robert GIRARD

<https://www.bienvenue-a-la-ferme.com/pays-de-la-loire/maine-et-loire/distre/ferme/la-ferme-du-moulin-a-cuivre/627851>

“Located in the heart of the Saumur countryside, the farm provides wheat and buckwheat flour as well as virgin sunflower oil made on the farm from the own crops of Robert, the owner. La Ferme du Moulin à Cuivre is the story of a farmer who harvests and transforms his products through artisanal practices.

Its autonomy of storage allows it to guarantee the traceability of its products: from harvest, to packaging through processing everything is done on the farm. His choice of soil conservation agriculture practice allows him to produce respecting its values: entrepreneurship and sharing in the respect of nature.”

Maison Coraboeuf - Claire Berthommier & Hervé CORABOEUF

<https://www.bienvenue-a-la-ferme.com/pays-de-la-loire/maine-et-loire/vihiers/ferme/maison-coraboeuf/108873>

“The farmhouse, which was built in 1840 and now belongs to the 3rd generation of the family, is situated in a green setting near the vineyards of Haut Layon. For over 40 years, their terroir has provided them with a tradition of raising and processing fatty ducks. The Haut Layon region in southern Maine and Loire is where the farm is based, and it is devoted to cattle breeding and winemaking. Lovers of their profession, Claire and Hervé will be happy to introduce you to their know-how.”

Gaec Lait fraise - Armelle DEREGNAUCOURT

<https://www.bienvenue-a-la-ferme.com/pays-de-la-loire/maine-et-loire/valanjou/ferme/gaec-lait-fraise/608168>

“Since 2009, le Gaec Lait Fraise is dedicated to organic small fruits cultivation. Starting with two hectares at the creation, Le GAEC lait fraise now grows 65 hectares. During the season come and pick your own strawberries, blackcurrants, raspberries on the farm. The products can also be found in local markets or AMAP. This range is complete with jams, syrups, desserts, and fruit juices that are both tempting and delicious.”

Armelle a créé une culture de petits fruits de 2 hectares depuis 2009 en agriculture biologique. A la saison venez cueillir vous-mêmes les fraises, cassis, framboises ... sur la ferme. Ou retrouvez les produits sur les marchés locaux ou en AMAP. Confitures, sirops, desserts et jus de fruits complètent cette gamme alléchante.

Ferme auberge de la touche - Yannick GOHIER

<https://www.bienvenue-a-la-ferme.com/pays-de-la-loire/maine-et-loire/le-tremblay/ferme/ferme-auberge-la-touche/104566>

“The farmhouse, which was built during the 17th century, is situated in the heart of the Anjou countryside. Yannick, Noëlle and Annie provide farm meals. The recipes are cooked with the farm’s grain-fed poultry. The specialties are prepared with Anjou wine and cider. You are welcomed in their house of character, for business or family meals.”

GAEC Miel et Loire – Maxime DUFRANC

<https://www.bienvenue-a-la-ferme.com/pays-de-la-loire/maine-et-loire/bouchemaine/ferme/gaec-miel-et-loire/505810>

“Maxime and Lysiane provide honey from the banks of the Loire. They practice beekeeping that is respectful of bees and the environment. The apiaries are in areas with important biodiversity. They have been established since January 2016. Their beehive preparation and honey extraction workshop is located in Lysandraie on the commune of Bouchemaine.”

Les Vergers de la Rouérie - Samuel et Mélanie RUAULT

<https://www.bienvenue-a-la-ferme.com/pays-de-la-loire/mayenne/longuefuye/ferme/vergers-de-la-rouerie/73002>

“Surrounded by orchards and specialized in cider production, the farm has stone buildings. The guests are invited to visit the orchards and the cellar and to taste the specialties in a room equipped or to come and spend a relaxing stay in the small wooden house (26 m²), located in the heart of the orchards.”

Ferme de Villaine et charcuterie fermière Cochard - François BECQUET

<https://www.bienvenue-a-la-ferme.com/pays-de-la-loire/maine-et-loire/pontigne/ferme/ferme-de-villaine-et-charcuterie-fermiere-cochard/554802>

“As a young farmer and passionate about agriculture since childhood, François left his home region to take over the Villaine farm. On the farm, two breeding coexist: Charolais heifers and deer. Come and discover the farms and products that are derived from it during a visit of the farm. The location is in the heart of the Baugeois, a wooded region in the east of the department of Maine-et-Loire. The animals are raised on grass and fed with crops produced on the farm.”

Partenaires d'accueil / 2024 Hosting partners

