

# TASTING QUÉBEC



IN COLLABORATION WITH  
TERROIR ET SAVEURS DU QUÉBEC



# TERROIR ET SAVEURS DU QUÉBEC

Terroir et Saveurs du Québec captures Quebec's gastronomic legacy as the esteemed Association de l'Agrotourisme et du Tourisme Gourmand du Québec, founded in 1975 and recognized by Quebec's Ministry of Tourism since 2012.

With an unwavering dedication to showcasing Quebec's terroir, Terroir et Saveurs du Québec represents a diverse array of businesses across the province that honours the savoir-faire of its agricultural producers.

From food producers to skilled artisans, each entity within this community shares a common goal: to spotlight the beauty of Quebec's regions and establish it as a globally renowned gourmet destination. Through agritourism, bio-food activities, and immersive culinary experiences, Terroir et Saveurs du Québec warmly invites visitors to explore the depth of Quebec's culinary heritage, offering a taste of the province's unique flavours and an opportunity to appreciate the craftsmanship of its artisans while taking in the beauty of the landscape.



INTRODUCING  
A TRAVEL  
GUIDE  
DEDICATED TO  
THE  
BEAUTIFUL  
PROVINCE OF  
QUEBEC

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From the eastern riches and diverse landscapes of Gaspésie to the scenic drive to Rimouski with views of Bas-Saint-Laurent, Quebec's beauty is undeniably a place to discover. We've explored and experienced, but most importantly, savored the diverse offerings of Quebec's terroir. From beekeepers producing delicious honey to the incredible variety of wines from local wineries, Quebec showcases a wealth of products. This guide presents a range of experiences suitable for families, couples, or solo travelers across the province. While our recommendations are carefully curated, this region boasts numerous hidden gems worth exploring. Today, we aim to showcase Quebec — a land we admire and love — by celebrating and creating a space for everyone involved in culinary tourism, from farmers to chefs, and all who appreciate tasting and celebrating this versatile and unique region.





# WHAT IS CULINARY TOURISM?

*It is the discovery of a territory by tourists or visitors through agritourism activities and distinctive culinary experiences.*

Culinary tourism highlights the expertise of agricultural producers and artisans, allowing visitors to discover regional products and dishes unique to the Quebec territory, through the hospitality and information provided by their host.

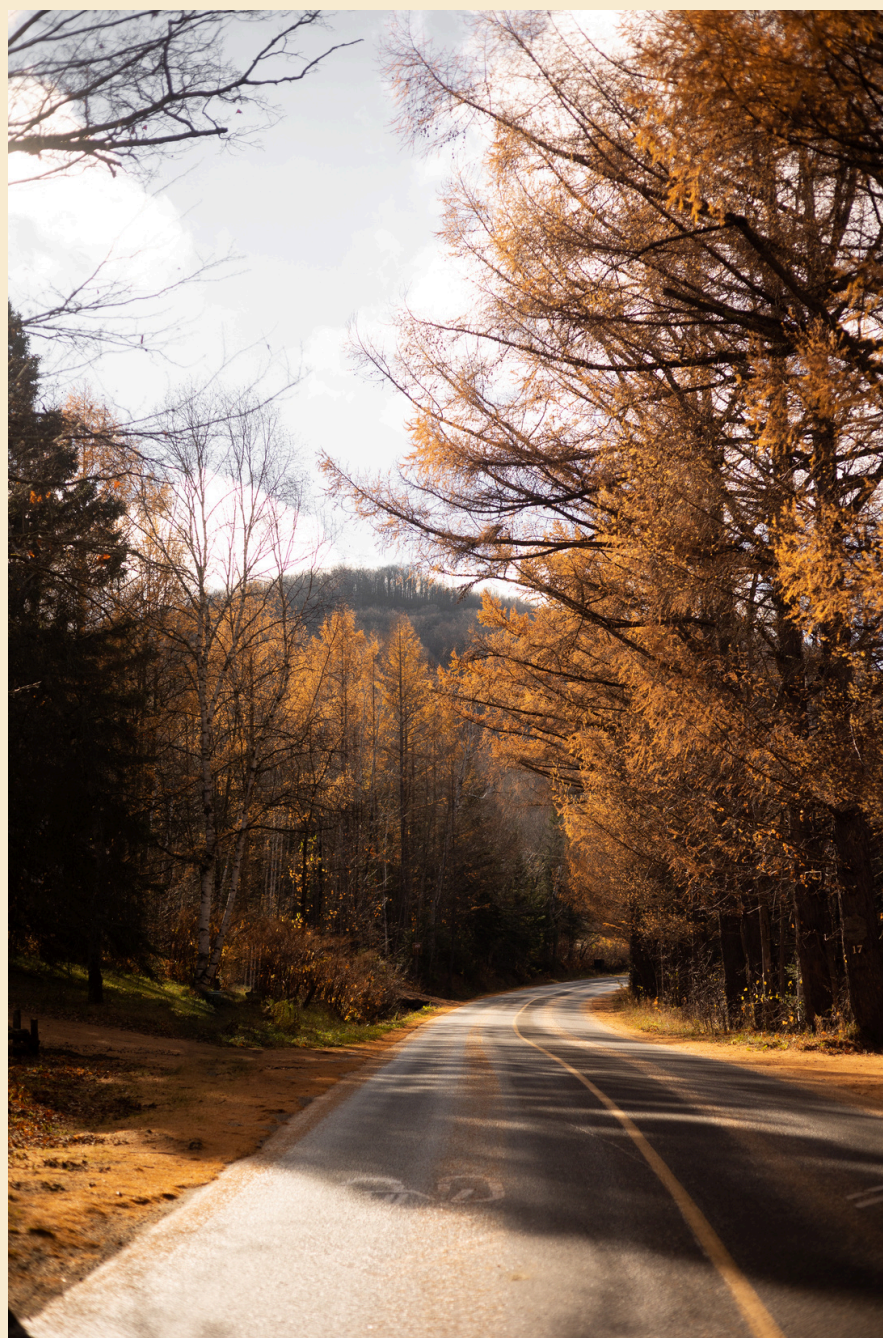


Rockwood

CHEVY VAN  
30

# TERROIR

Terroir, a French term, describes how unique environmental factors such as soil, climate, and local farming practices, affect the taste and quality of agricultural products such as wine, fruits, and vegetables. It highlights how a region's geography and climate impart distinctive flavours and characteristics, making each harvest a true reflection of its place of origin.



# L'OENOTOURISME

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**FAMILY  
ACTIVITIES**





## **QUINN FARM**

**MONTÉRÉGIE**

Families can harvest fruits and vegetables, taste fresh products, and enjoy carriage rides. Kids will love the mini-farm and playground

## **FRAISIÈRE LAUZON ET FILS**

**LAURENTIDES**

Families can pick strawberries, blueberries, and pumpkins, visit the mini-farm, and enjoy picnic areas

## **VERGER CHAMPÊTRE**

**CANTONS-DE-L'EST**

Visitors can pick fruit, taste treats, and visit a mini-farm with various animals

## **FROMAGERIE LA STATION**

**CANTONS-DE-L'EST**

Known for artisanal cheeses, visitors can taste, explore the Économusée, and tour the farm

## **MIELLIERIE LUNE DE MIEL**

**CANTONS-DE-L'EST**

Families can tour with Abbie the Bee, see bees in a glass hive, explore the Giant Hive, taste honey, and relax in a picnic area with games and small animals

## **MARINEAU FARM**

**LAVAL**

Harvest strawberries in summer and pumpkins in fall. Enjoy picnic areas, a playground, and artisanal ice cream



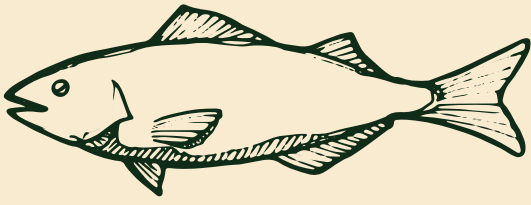




A rustic restaurant interior featuring wooden shelves filled with various glassware, including wine glasses, beer glasses, and white mugs. A wooden chair is visible in the foreground. The background wall is made of vertical wooden planks. The text "LOCAL RESTAURANTS" is overlaid in a large, white, serif font across the middle of the image.

# LOCAL RESTAURANTS





## **BRUT**

**LANAUDIÈRE**

BRUT. highlights local producers, sourcing ingredients within 1000 km. This ensures seasonal menu changes and the freshest arrivals

## **LE MOULIN DE ST-LAURENT**

**QUÉBEC**

Nestled on the Saint Lawrence River, this historic restaurant offers exquisite local cuisine in a charming stone setting, just 20 minutes from Old Quebec

## **LES FOUGÈRES**

**OUTAOUAIS**

Offers a serene country setting with gardens, seasonal farm-driven dishes, a gourmet store, and a gallery

## **CÔTÉ EST**

**BAS-SAINT-LAURENT**

Creative buvette and summer canteen featuring local meats, vegetables, and seafood, crafted by local artisans

## **MICROBRASSERIE LE PRESBYTÈRE**

**MAURICIE**

In St-Stanislas, Mauricie, Microbrasserie Le Presbytère offers exceptional food and regional beers in a historic rectory

## **LE COUREUR DES BOIS**

**MONTÉRÉGIE**

Led by Chef Jean-Sébastien Giguère, Le Coureur des Bois offers a seasonal menu and a unique six-course Chef's Table experience



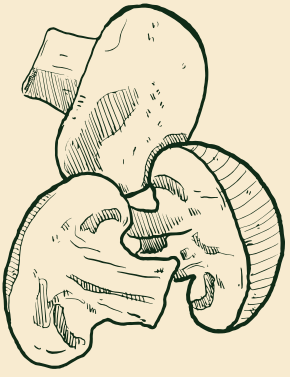


# FARM TO TABLE









## **ESPACE OLD MILL**

**CANTONS-DE-L'EST**

Featuring local Brome-Missisquoi ingredients, home-grown vegetables, and products from artisan farmers

## **LA FERME ET CUISINE BIKA**

**MONTÉRÉGIE**

Celebrated as one of Canada's Top 100 Restaurants and Best Farm-to-Table by enRoute in 2021, the restaurant offers seasonal Aegean-inspired dishes from June to October, using fresh produce from their garden

## **LES COGAGNES**

**CANTONS-DE L'EST**

A farm hosting "Table Champêtre" events for summer, featuring a menu by guest chefs with farm-grown produce and local organic products, paired with local wines, ciders, and beers

## **RESTAURANT LES MAL-AIMÉS**

**CANTONS-DE-L'EST**

A gastronomic restaurant featuring on-site grown produce and local products cooked over a wood fire, highlighting unique "mal-aimés" vegetables

## **LE MANGEOIR**

**MONTÉRÉGIE**

Enjoy a farm tour and a multi-course menu featuring their own meats and local vegetables, all in a warm atmosphere

## **MAISON DE SOMA**

**LAURENTIDES**

A seasonal restaurant offering dishes made from the farm's produce and foraged ingredients



PIMENTS FORTS  
*Capsicum annuum*





# WINNERIES





## **AMOURASKA**

**BAS-SAINT-LAURENT**

Enjoy responsibly produced wines and fruit creams in a bistro or sunny terrace. Savor regional cheeses, cold meats, and cocktails while enjoying the countryside

## **DOMAINE BRESEE**

**CANTONS-DE-L'EST**

Nestled at Monts Sutton, enjoy scenic views, peaceful picnics, and eco-friendly wines produced on-site

## **VERGERS DE VELOURS**

**SAGUENAY-LAC-SAINT-JEAN**

Specialises in locally sourced fruit spirits made from fruits grown and processed at their St-Henri de Taillon facility

## **VIGNOBLE ISLE DE BACCHUS**

**QUÉBEC**

Pioneering Quebec's wine industry since 1982, offering high-quality wines from their 11-hectare vineyard on Île d'Orléans

## **L'ORPAILLEUR VINEYARDS**

**CANTONS-DE-L'EST**

Explore winemaking in Dunham, visit the Économusée, taste wines, and enjoy activities at this established winery

## **VIGNOBLE LA GRANDE ALLÉE**

**MONTÉRÉGIE**

this winery promotes the professional integration of residents with physical and intellectual limitations, guided by values of passion, openness, and sharing







A wooden picnic table with a striped umbrella in a field at sunset. The scene is set in a grassy field with a line of trees in the background under a cloudy, golden sky. The picnic table is made of light-colored wood and has four benches. On the table, there are three wine glasses and one water glass. A black and white striped umbrella is open over the table. The text "DRINK LOCAL" is overlaid in the center in a large, white, serif font.

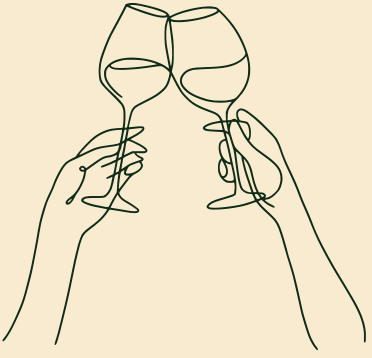
# DRINK LOCAL



S, P, E, R, D, U

70\$





## **MICROBRASSERIE ST-PANCRACE**

**CÔTE-NORD**

Inspired by 1932 alcohol smuggling history, this brewery connects each beer to North Shore legends, offering an authentic, cultural experience

## **CIDRERIE DU MINOT**

**MONTÉRÉGIE**

Take a quick trip on the Cider Route to Cidrerie du Minot, where you can taste and compare a range of flavours from a family with 150 years of cider-making tradition

## **CIDRERIE MICHEL JODOIN**

**MONTÉRÉGIE**

Founded in 1988 by Michel Jodoin, Mont Rougemont crafts high-quality ciders and attracts thousands of tourists year-round

## **MIELLERIE KING**

**CENTRE-DU-QUÉBEC**

Quality products using pure, unpasteurised honey. Miellerie King produces 100% local alcohol, fermenting honey into meads and distilling it in-house with locally harvested botanicals

## **CASSIS MONNA & FILLES**

**QUÉBEC**

Visitors to the estate are invited to taste the products and enjoy a gourmet break on the beautiful terrace, which showcases countless ways to prepare blackcurrants.

## **GRAND DÉRANGEMENT**

**LANAUDIÈRE**

Lanaudière's first micro-distillery offering exceptional organic spirits and an ÉCONOMUSÉE® revealing the history of the Acadian Expulsion and their return to Quebec



matthews

BOURBON

FRAMBOISE

MÛRE

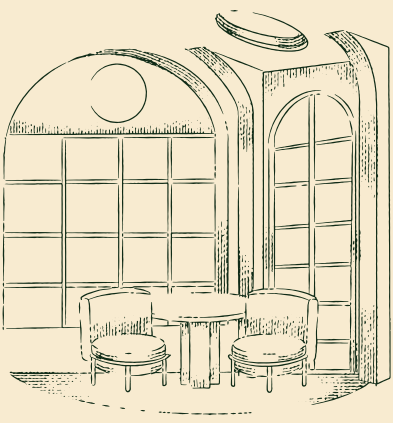


A scenic landscape at sunset. The sky is filled with soft, golden light breaking through grey clouds. In the foreground, a lush green field is enclosed by a wire fence. Several alpacas of different colors (white, black, and brown) are grazing in the field. In the background, there are rolling green hills and a dense forest of trees. The overall mood is peaceful and natural.

# STAY LOCAL







## **LE MANGEOIR**

### **MONTÉRÉGIE**

Nestled in Montérégie's countryside, Le Mangeoir offers charming farm B&B accommodations with cosy rooms, a pool, and scenic fields. Enjoy a terroir-inspired breakfast and an 85% self-sufficient menu at Table Champêtre, featuring farm-raised meats and fresh produce. Bring your own wine and chat with the friendly owners

## **LA RABOUILLÈRE**

### **MONTÉRÉGIE**

In Montérégie, La Rabouillère combines farm-to-table dining with on-site stays. Relax in cosy units with a heated pool and savour seasonal, farm-fresh meals at Table Champêtre

## **AMBROSIA FARM**

### **CHARLEVOIX**

A small artisanal farm specialising in pasture-raised Barbary ducks, raised without force-feeding. The products highlight the unique flavours of the Charlevoix region. Guests can also enjoy farmstay accommodations amidst the stunning Charlevoix countryside

## **CHEZ GERTRUDE**

### **CHARLEVOIX**

A beautiful farmstay in the heart of Charlevoix, set in a peaceful century-old house. The property also features a delightful restaurant celebrating Quebec's terroir in all its splendour

## **AUBERGE DES GLACIS**

### **CHAUDIÈRE-APPALACHES**

A historic gem in Côte-du-Sud, is a former seigneurial mill from 1841. It offers warm dining with gourmet dishes crafted from local products





# **TERROIR ET SAVEURS DU QUÉBEC**

The gateway to culinary tourism in Quebec

**Created by L'escale Voyage**

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