

[Discover a mill in operation \(film of 1'30\)](#)

The current Moulin Amour, built in the early nineteenth century, abandoned in 1914, then restored and restarted in 1993, perpetuates the tradition of milling wheat with a stone millstone. Five years of restoration were necessary for the establishment to return to its original state.

Today, the Moulin Amour produces, solely for educational purposes, wheat flour from grains from organic farming (BIOCER cooperative). And even if the manufacturing process has been greatly simplified, the various machines needed to make the flour are activated on each day the site opens.

The flour obtained is type 110-130, it is an excellent wholemeal flour to make pancakes that you can enjoy at the refreshment bar. By mixing it with a type 55 flour you can make your bread. It is available on the ground floor of the mill.