Trièves

Presskit



Autumn -Winter 2026

Trièves
COMMUNAUTÉ DE COMMUNES

© Pascal Cônche - Inspiration Vercors

Snapshot of the Trièves

10 600 dynamic inhabitants

27 vibrant village municipalities make up the Communité des Communes du Trièves

30 000 hectares of forest, including 15,000 hectares of forest parkland

120 km of ski runs
1 alpine ski resort
3 nordic sites (cross-country skiing, snowshoeing)

850 km of signposted hiking trails maintained by the Trièves Tourism Office

Since 2010 the Trièves is a recognised pioneer in ecotourism, with multiple initiatives including an ecotourism charter, car-free stays and a Route des Savoir Faire

The Trièves is part of the collective Inspiration Vercors, a regional brand bringing together tourism stakeholders across the Vercors massif to promote a natural, authentic and sustainable destination.

©Pascal Conche - Inspiration Vercors

Taking care of yourself, Taking care of what matters

Before the first snowfalls, the landscape revels in flamboyant colour. Forests turn gold and copper, markets celebrate the harvest, and villages revert to a softer, sweeter glow that is perfect for a getaway this time of year. Autumn invites us to slow down, breathe, contemplate and savour.

Then winter settles in, the light changes, chimneys crackle and it's time to cosy up in restaurants. From one season to the next, the mountains offer so many ways to take care of yourself: fresh air, well-being, outdoor activities, gourmet pleasures, encounters and shared moments. A stroll through a village brimming with character, a forest hike, your first time on skis, a Nordic bath, a tasting with a local producer or lunch by the fire: here, pleasures are simple, authentic and deeply rooted in the land.

Taking care of yourself also means taking care of what surrounds us: a living mountain, preserved landscapes, traditional skills and encounters that give the experience of visiting the Trièves a deeper meaning.

Contents

Autumn in the Trièves: a warm-hearted season	p. 4 - 7
Let yourself be carried along by the rhythm of the villages	p. 8 - 9
A cocoon of gentle pleasures at the heart of winter	p. 10 - 13
Seasonal flavours and festive recipes	p. 14 - 19
Soft hiking and the great outdoors	p. 20 - 23
Accessible mountain experiences	p. 24 - 26
Independent weekend getaways	p. 27 - 28
Events and markets	p. 29 - 31
The Maison de Pays du Trièves	p. 32 - 33

Find this press kit online, with all links, at trieves-vercors.fr

Autumn in the Trièves, a warm-heated season

Flamboyant forests, grape harvests, farmers' markets, mushrooms, chestnuts and village festivals… Autumn reveals a thriving territory, where nature and traditional skills offer countless opportunities to slow down and take your time. It is the perfect season for hiking, cycling, gourmet getaways and meeting the people who bring the Trièves to life.

© Pascal Conche - Inspiration Vercors

Autumn in the light

From September to October, the Trièves landscapes put on their finest colours. Under a golden light, the hillsides glow, contrasts grow stronger and the foliage unfolds its shades of gold.

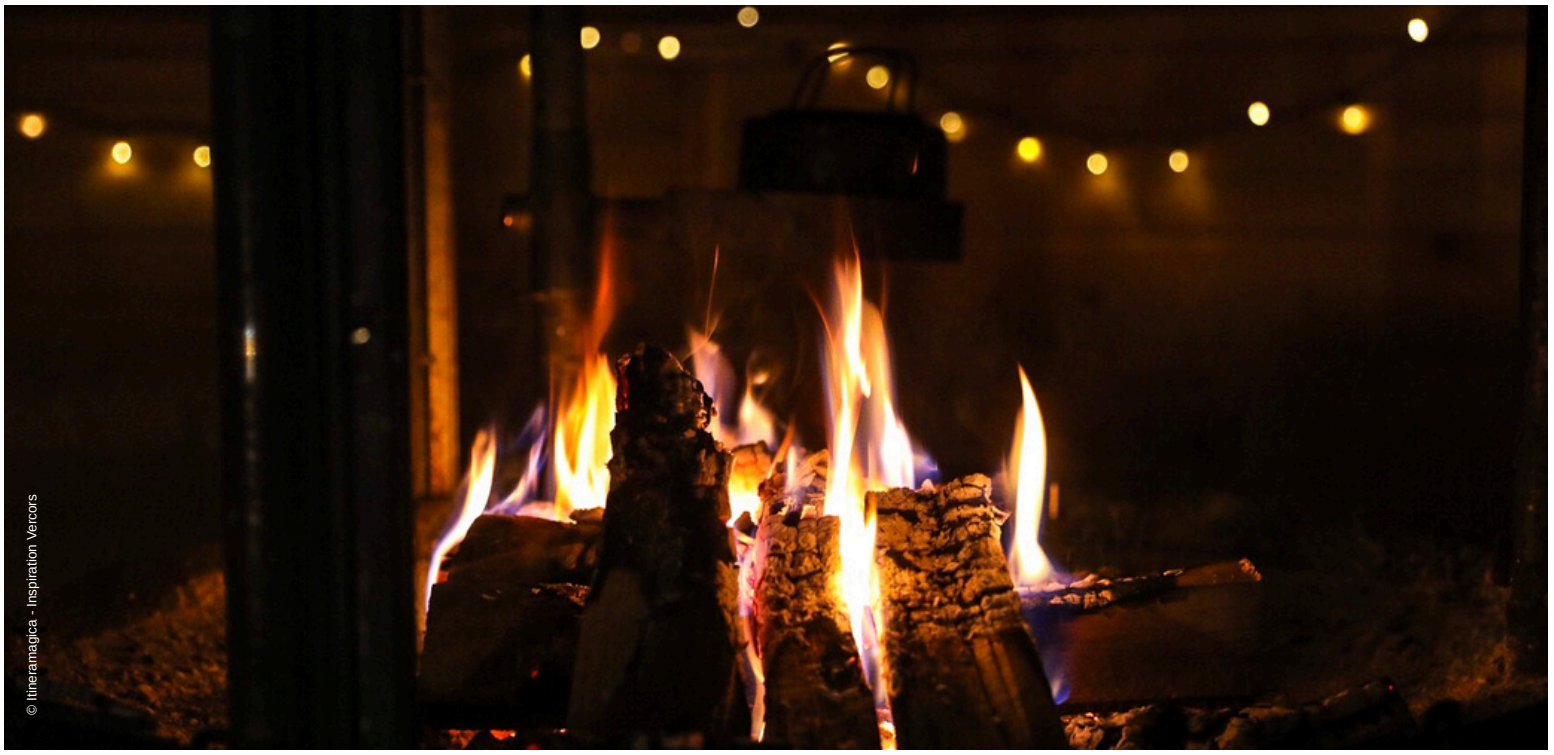
Anthracite-coloured rocks, the turquoise waters of the lake and mist lingering on the ridges create particularly photogenic landscapes. A fleeting season that invites you to capture the moment.


© @lola.lauriane

Photo spots :

- The woodland paths of the Fleurs trail in Gresse-en-Vercors
- The **Côte Rouge viewpoint**, overlooking Lake Monteynard
- The Bâtie road between Saint-Michel-les-Portes and Gresse-en-Vercors


© Pascal Conche - Inspiration Vercors


© Itineramagica - Inspiration Vercors

A revival of fire and forge artistry

In the Trièves, a few artisans still preserve the ancestral skills of the forge. Knife makers and edge-tool makers work metal with fire and hammer to create garden tools, sickles, carpenter's axes and Damascus-steel knives. Combining traditional gestures with contemporary techniques, this exceptional art continues to reinvent itself thanks to these passionate blacksmiths.

LA ROUTE des SAVOIR-FAIRE du Trièves

Atelier L.E.T


© E. Breteau

Jérémy is a blacksmith, edge-tool maker and knife maker, and a master artisan. He is one of only ten edge-tool makers in France. He produces Damascus steel, the famous regional knife "Le Trièvois", and tools for gardening and woodworking. Passionate about metallurgy, Jérémy and his partner Milena have turned their atelier into a "local forge": a warm, open space for contact and exchange, guided by their own ecological spirit. The workshop offers introductory courses in knife and hatchet making.

Atelier LET - Jérémy Roger

Coutellerie Denok


© D. Hoquet

Denis Hocquet is a specialist knife maker. He creates unique, personalised handmade knives, as well as "Le Trièvois", a model co-created with Jérémy Roger. He pays particular attention to the choice of raw materials: local or exotic hardwoods, horn and bone for the handles; and steels that, after forging and/or heat treatment, offer excellent cutting performance and a long-lasting edge. He offers knife-making workshops focused on "Damascus", a technique that gives blades extraordinarily distinctive patterns.

Coutellerie Denok - Denis Hoquet

Forge et détré de Lalley


© E. Breteau

For more than a century, Lalley's forge has been home to successive generations of farriers, to the rhythm of hammer striking anvil. Today, enthusiasts bring it back to life during guided visits, revealing the secrets of this emblematic place, as well as those of its "détrés", old devices used to shoe oxen.
Listed as a Historic Monument, the site is open during the European Heritage Days (19 and 20 September 2026), and until November by reservation.

La Forge et le Détré de Lalley



The charcoal burners : fire that transforms

A clearing among the pines, a pure-white draught horse and a sheet-metal-roofed pyrolysis kiln: this is Sébastien's domain, a charcoal burner and artist. Above the village of Le Percy, he transforms wood into charcoal, turning plant matter into carbon and keeping an ancestral profession alive.

Today, charcoal making is an ecological choice: recycling agricultural, forest and plant residues to give them a second life. This includes active charcoal sticks, which improve drinking water by trapping nitrates.

Where to find active charcoal ?

La Trièvoise in Clelles, La Fabrique du Trièves in Mens, and Léz'Arts en Trièves in Monestier-de-Clermont (see p. 13).

To explore this subject further:

🚶 The walk: **Follow the charcoal burners' trail** in Saint-Paul-lès-Monestier

📖 The book: Charbonniers!, published by Terre vivante



Fire water, spirit water

In Cornillon-en-Trièves, discover the world's oldest organic whisky distillery. Domaine des Hautes Glaces offers an immersive visit at the heart of the distillery and ageing cellar, ending with a convivial whisky and signature cocktail tasting.

Dates :

- 18 September, for the European Heritage Days (free visit; tasting not included)
- All year round by reservation: discovery tours and workshops

More information: **Domaine des Hautes Glaces**

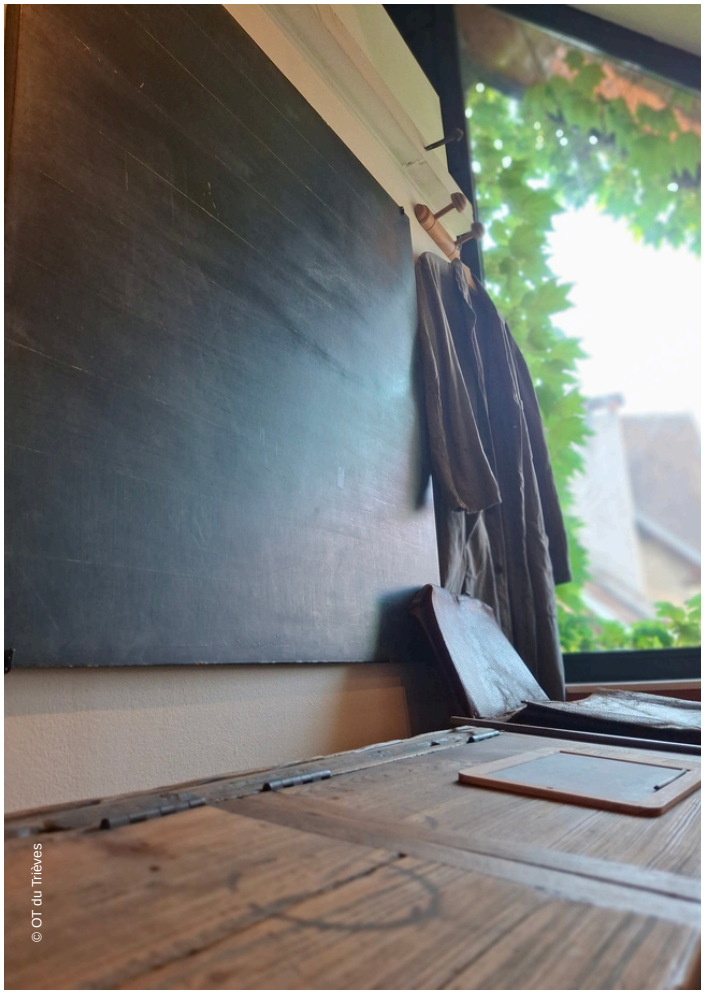


Let yourself be carried along by the rythm of our villages

Peaceful villages, living heritage, artisans and smoking chimneys: in winter, the Trièves invites you to slow down and take care of yourself, in an inhabited mountain landscape where traditions and skills still shape local life. Take time to wander through the narrow streets, step inside a workshop, talk with the people who bring the territory to life or discover a little-known address… Here, winter is savoured at a different pace, between simplicity, encounters and moments for yourself.

© @lola.lauriane

Through the cobbled streets of history


© OT du Trièves

Exhibition: Trièves, cas d'écoles? Stories of schools at the heart of the villages

From the origins of the school system to its current local application, the Musée du Trièves looks back at the evolution and changes in schooling, as well as its specific characteristics in the Trièves.
The exhibition portrays how school, education and instruction shaped a rural mountain society, with its constraints and specific traits, notably through the educational rivalry between Catholics and Protestants. Here, schools are places that relate both our collective history and our individual stories.
Musée du Trièves, Mens

🎧 **Listen to Frédéric Dumolard, director of the Musée du Trièves**:

"Everyone should be able to enter museums."

Mens through a Huguenot lens


© Jérémie Angermeier



© Jérémie Angermeier

Mens en Trièves

Explore the history of Protestantism from the 16th century onwards through a guided tour of Mens, a major centre of Huguenot settlement. A guide from the Amis du Musée du Trièves (AMT) introduces the places and events marking five major periods: the Reformation, the Edict of Nantes, the Desert, the Revolution and the Revival, up to the present day.
Visits by appointment all year round.
More info

A cocoon of gentle pleasures at the heart of winter

This winter, in the Trièves, offer yourself this gift: return to the simplicity of warm experiences and flavours. Wrap yourself in sensory delights, relax, and enjoy comforting moments that will linger as beautiful, shared memories.

From the first days of autumn through to the heart of winter, the territory invites you to slow down, reconnect with what matters and rediscover the pleasure of taking care of yourself.

© Marion Rémy - Voyage à portée de main


© Marion Rémy - Voyage à portée de main

Be pampered


© Mario Rémy - Voyage à portée de main

Voyages à portée de main

Marion Rémy

Intuitive, prenatal and postnatal, post-ski/hiking massages... Marion, who also practises sophrology, adapts her techniques to you and travels to your home or accommodation.

Info and contact


© Magali Agreil

Au fil de l'eau

Magali Agreil

Relaxation massage in the cosy atmosphere of a wooden caravan, at the foot of Mont Aiguille, where the march of time is momentarily suspended. Magali also offers water massages, including for pregnant women, and water yoga.

Info and contact


© SPA Trièves

Le SPA du Trièves

A regenerative break

In an exceptional setting at the foot of Mont Aiguille, the Spa du Trièves in Chichilianne invites you to slow right down. This haven designed for relaxation features a massage-jet pool, jacuzzi, hammam, sauna, solarium and herbal-tea room where you can prolong this wonderful, relaxing moment. Located close to the territory's winter activities, in particular the Chichilianne cross-country ski centre, it is an essential stop in winter. A place where you can combine the benefits of heat and water whilst admiring the stunning view of the Vercors plateaux.

Info and contact


© Les Agapes de l'Arzelier

A break just for yourself

Cosy afternoon tea at Les Agapes de l'Arzelier

Col de l'Arzelier

Set in the exceptional surroundings of the Col de l'Arzelier, with a magnificent view of the Vercors range, Les Agapes de l'Arzelier offers authentic, all made inhouse, food from breads through to desserts.

Pierre, a former pastry chef and Master Chocolatier, and Evelyne took over this restaurant about ten years ago and transformed it into a friendly, warm and indulgent gourmet experience.

Their cosy private lounge (pictured above) is perfect for enjoying afternoon tea-time treats served on Sundays. Liège waffle, sugar brioche, real hot chocolate or any other dessert from the menu: the hardest part will be choosing!
Passionate about chocolate, they make their own Christmas chocolates, using a traditional machine, as well as homemade ganaches - all available to select from individually or in already made-up gift boxes.
More information


© Bertrand Claeyssen - Inspiration Vercors


© Les Agapes de l'Arzelier

LA ROUTE des SAVOIR-FAIRE du Trièves

Gorgeousness that does you good

Taking care of yourself also means being consistent with the way you consume. It is even more enjoyable when it is within easy access. Here in the Trièves, you can delight your heart, eyes and tastebuds with confidence, and embrace the opportunity to personally meet the artisans and producers who make a difference.



Alice's wool

Alice works with alpaca wool, knitting soft and warm items directly on the farm: hats, socks, neck warmers and more. She welcomes you to her educational farm to introduce you to alpacas, goats, sheep, horses, pigs, rabbits, chickens...!
Alpaquier



Anouk's soaps

Anouk uses raw, organic, high-quality ingredients to create a range of healthy cosmetics for the whole family. All designed to protect our skin and health, as well as the planet.
Aël Soin Essentiel



Emilie's hot water bottles

Hot-water bottles, relaxing eye pillows, meditation zafus and bolsters for gentle yoga. Emilie creates cushions using natural, zero-waste materials like spelt husks, which provide comfortable and ergonomic support.
Au pied de l'Aiguille



Gervaise's pottery, Marjolaine's leather and Etienne's honey

At Poteries et Compagnie, comfort washes over you as soon as you walk through the door, from the gentle sweetness of honey to Gervaise's pottery decorated with birds and flowers, and Marjolaine's soft sheepskins.
Poteries et Compagnie

Great spots to shop

Throughout the Trièves, discover a wide variety of local creations and products.

Mens

La Fabrique du Trièves

A cooperative shop for small local producers and artisans, supporting a solidarity-based and sustainable economy at the heart of the territory.
More info

Clelles

LA TRIEVOISE

More than a shop: a pause where you may take time to discover and share. Here, chat with the people who actually made what you are buying!
More info

Monestier de Clermont

Léz'Arts en Trièves

The Léz'Arts en Trièves shop showcases around sixty local craftspeople, artists and producers.
More info



Seasonal flavours

Autumn produce, winter specialities, local restaurants, producers, cellars and meals to share… Generous cuisine that changes with the seasons and celebrates the Trièves' riches, from harvest to winter tables.

© Marie Chioca

A land of delicious delights

With the welcome coolness of autumn evenings comes a desire for woody, sweet, distinctive and easy-drinking flavours, heralding the beginnings of winter, often synonymous with warm, convivial evenings.



The ultimate cheeseboard

Chez Léa et Dam's - Monestier de Clermont

What would winter be without raclette, fondue and other specialities featuring melted cheese? Léa and Dam's have become specialists, offering a wide variety of fresh and matured cheeses from local and regional sources.
Their watchwords: pure indulgence, pleasure on the palate and personalised advice.
That extra special touch: they can create cheese, raclette and charcuterie boards.
Please note: ordering ahead is strongly recommended.
Proxi - Chez Léa et Dam's



The Trièves vineyards

Mens, Prébois

Durif, Persan, Douce Noire, Joubertin, Onchette, Gamay… So many evocative names to delight oenophiles and wine lovers!
Since the 2000s, the hillsides around Roissard, Prébois and Mens have changed their appearance, with the return of native grape varieties once thought lost forever to the Isère region.
Our winemakers welcome visitors to their cellars for tours and tastings.
Le Domaine Les P'tits Ballons, Mens
Le Domaine de l'Obiou, Prébois



Fragrant daydreams

La Plume de l'oiseau, Tréminis

Snug under a blanket by the fire, travel through sun-drenched flavours with Valérie's herbal teas, which are as fragrant as they are helpful for seasonal minor ailments. The herbalist's suggested remedies:
Floral Comfort: a cocooning herbal tea for your throat, blending flowers such as cowslip, elderflower, mallow and poppy.
Winter Evening will delight you with Provençal aromas of oregano, thyme, wild mountain thyme, pine buds and meadowsweet. Ideal for helping keep flu-like symptoms at bay.
That extra special touch: flower jellies in 13 flavours (rose, elderflower and poppy). Sweet, light and blissful.
Available at la **Fabrique du Trièves** or **LA TRIEVOISE** (see p.13)
La Plume de l'Oiseau

Festive recipes

What better way to discover the flavours of the Trièves than to let yourself be guided by a selection of our recipes? Discover four exclusive recipes created by one producer and two restaurant owners, plus one creation from a book published by Terre vivante editions. Enjoy!

Celeriac tagliatelle, celeriac broth and sauteed shiitake

Ingredients

1 celeriac
Shiitake mushrooms
Salt, pepper
Thyme, bay leaf
Balsamic vinegar
Butter

Method

1. Peel the celeriac and set the peelings aside.
2. Use a mandoline to cut the celeriac heart into tagliatelle. Blanch the tagliatelle in salted boiling water for a few seconds, then cool immediately.
3. Roast the celeriac peelings in the oven until nicely coloured, then use them to make a broth. Season with salt, pepper, balsamic vinegar, thyme and bay leaf.
4. Sauté the shiitake in butter and deglaze with balsamic vinegar.
5. Arrange the elements harmoniously in a bowl. Pour the hot broth over everything and finish with herbs of your choice.





L'Auberge de Mens

Mens

The chef offers entirely homemade cuisine that showcases local, seasonal produce.

The deliberately short menu changes regularly according to the team's wishes, the seasons and producer availability.

L'auberge de Mens



Crispy pigeon with offal toast
Serves 8

Ingredients

4 pigeons
1 chicken breast
Fresh eggs
Shallots
Crème fraîche
Cognac
Puff pastry sheets
Toasted bread slices

Method

1. Flame the pigeons, remove the supremes and debone the legs.
2. Prepare the livers, gizzards and hearts, then sauté them in a pan with shallots. Blend with cream and cognac and prepare the toasts.
3. Make a poultry stuffing with one chicken breast, egg whites and cream.
4. Assemble each pigeon in a sheet of puff pastry, alternating stuffing, supreme, stuffing, leg and stuffing. Roll, butter and refrigerate.
5. Make a brown poultry jus with the carcass and mount it with butter.
6. Bake the pigeons for 15 minutes at 200°C. Leave to rest and serve with the offal toasts and sauce.



Au Sans Souci

Saint Paul les Monestier

Hotel-restaurant run by the fourth generation of the Maurice family, located in the Vercors Regional Nature Park on two hectares of landscaped grounds.

A warm, mountain ambiance and generous, reinvented regional cuisine are on offer, based on local and seasonal produce.

Au Sans Souci

Vegan beef bourguignon with bluff médaillons and larbons

"The Bluff medallion does exactly what it promises: it bluffs. And all without strange or unpronounceable ingredients."
Valérie Guertin



Preparation time: 20 minutes
Cooking time: 1 hour 15 minutes
Serves: 4 to 6

Ingredients

- 500 g Bluff medallions, diced
- 250 g Larbons (veggie lardons)
- 2 tbsp vegetable oil
- 2 yellow onions, sliced
- 3 garlic cloves, chopped
- 3 carrots, sliced
- 250 g button mushrooms, quartered
- 2 tbsp flour
- 500 ml red wine
- 500 ml vegetable stock
- 2 tbsp tomato purée
- 1 tbsp tamari or soy sauce
- 2 bay leaves
- 2 sprigs thyme
- Salt and pepper, to taste
- Fresh chopped parsley, to serve (optional)

Method

Heat a large casserole over medium-high heat with the oil. Fry the Larbons until well browned, then set aside. In the same casserole, sauté the onions for 5 minutes, add the garlic and cook for 1 minute.
Add the carrots and mushrooms and continue cooking for 5–7 minutes, stirring.
Sprinkle in the flour and mix well to coat the vegetables, then cook for 1 minute.
Gradually pour in the red wine, scraping the bottom to release the browned bits. Add the vegetable stock, tomato purée, tamari, thyme and bay leaves; stir.
Bring to the boil, reduce the heat, cover and simmer for 45 minutes, stirring occasionally.
Meanwhile, brown the diced Bluff medallions in a frying pan or casserole with a little oil.
Add the Bluff cubes and reserved Larbons to the sauce. Stir gently and continue cooking over low heat for 10–15 minutes. Remove the bay leaves and thyme, and adjust the seasoning.
Serve piping hot, topped with fresh parsley if desired, with steamed potatoes, homemade mash, fresh pasta or country bread.



The vegan recipe that will "bluff" your guests

By Valérie Guertin, Veggie Deli

Founded in 2020 by Valérie Guertin, Veggie Deli strives to recreate the taste and texture of meat using plant-based, local whenever possible and sensible ingredients.
A wide range of products and playful names that make you want to taste them: duck-not magret, crazy-not chicken breast, faux-cisses and verguez… and the famous Bluff medallion.
Follow her infectious good humour and tips on **instagram**.
Find her products at **Veggie Deli**



Hazelnuts, praline, and chocolate : The squirrels' cake

Preparation time: 30 minutes; resting time: 1 night
Cooking time: 40 minutes
Serves: 12 slices

Ingredients

Sponge

- 125 g T110 whole spelt flour
- 125 g hazelnut powder
- 1 sachet baking powder
- 20 g homemade vanilla sugar
- 1 pinch salt
- 125 g melted ghee
- 3 eggs
- 100 g acacia honey
- 125 g unsweetened pear compote
- 1 tbsp rum
- 1 tbsp liquid vanilla extract

Praline cream

- 400 ml very cold coconut cream, straight from the refrigerator
- 40 g agave syrup
- 60 g Nocciola (unsweetened roasted hazelnut purée)

For decoration

- Chopped toasted hazelnuts
- 150 g dark baking chocolate
- Cocoa nibs

Method

Sponge

Preheat the oven to 180°C. Mix the flour in a bowl with the hazelnut powder, baking powder, vanilla sugar and salt. Make a well and add all the other ingredients. Mix and pour into an 18 cm round tin. Bake for 40 minutes, then leave to cool.

Praline cream

Whip the cream ingredients until light and airy.
Cut the sponge in half to make two equal discs. Place the first disc in an 18 cm pastry ring on a metal tray, ideally lined with acetate. Pour in the praline cream, level it and cover with the second sponge disc. Cover and chill overnight.

Finishing

Lightly toast the chopped hazelnuts. Melt the chocolate in a bain-marie. Unmould the cake and remove the acetate.

Coat the top of the cake with melted chocolate, then arrange the hazelnuts and cocoa nibs. Serve immediately or wait until the chocolate hardens for extra crunch (in that case, it is delicious but slightly more delicate to cut).

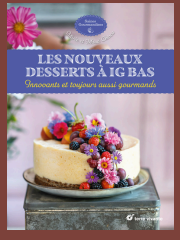
The cake that will make you melt

By Marie et Maud Chioca, éditions Terre vivante

This book offers 40 original and innovative recipes designed in light of the latest advances in glycaemic index research. Marie and Maud Chioca present delicious cakes organised by season, intelligently combining healthy and varied ingredients.

Terre vivante is an independent cooperative publishing house that has promoted ecological values since 1980. It has been based in the Trièves for more than 30 years. It shares knowledge about the living world, encourages people to take action and supports everyone towards more self-sufficient, resilient lifestyles oriented towards desirable futures.

More info: Terre vivante



Recipe from :
Les nouveaux desserts à IG bas, Maud et Marie Chioca, **éditions Terre vivante**, Saines gourmandises collection.
128 pages – 19 €



Soft hiking: pleasure first

What if we went hiking with pleasure, contemplation and listening to our bodies as the goal, rather than speed, distance or performance? Soft hiking does not necessarily mean a very slow or completely easy hike. Instead everyone adapts the pace, route and breaks to their abilities.
These are perfect hikes in the Trièves for enjoying sunshine, peaceful countryside and a path meandering between the trees. A breath of fresh air is all it takes to unwind.

© Focus Outdoor

3 ideas for gentle hikes

1 - Serre des 9 églises

8,6 km | **258 m**

3h | **Moderate**

A countryside loop through the Trièves wheat fields. From the heights of Cornillon-en-Trièves, discover the finest views of the territory and have fun identifying the many villages visible along the way.

You may be lucky enough to spot wildlife during your walk.
Please note that the word “serre” means a group of hills!

Not to be missed: the view from the lookout, with the Dévoluy on one side and the Vercors on the other.

> Dogs welcome
> Detailed information and route map at **trieves-vercors.fr**


© Focus Outdoor


© Focus Outdoor - Inspiration Vercors

2 - Sketching hike in Tréminis

4,25 km **97 m**

2h **Easy**

An accessible hike for all ages and the perfect opportunity to reconnect with the mountain environment while taking time to observe the world around you.

Bring pencils and a sketchbook ! This hike takes you on a short loop while helping you improve your sketching skills through ten stages scattered along the route. Explanatory signs guide you step by step through different drawing techniques.

Not to be missed: the views of the Grand Ferrand cirque at every stage.

> Dogs welcome
> Detailed information and route map at **trieves-vercors.fr**





2 - The Ebron himalayan footbridge (figure-eight loop)

6,1 km **161 m**

2h30 **Easy**

Autumn is probably the finest season to admire Lake Monteynard and its Himalayan footbridges in peace, while enjoying the thermal breezes.

This figure-eight loop offers you a variety of great viewpoints, particularly along the forest path winding beside the lake through pines, box trees and oaks. The contrast between the gold and red of the trees on one side and the blue of the lake on the other creates striking scenery.

> Dogs welcome.
> Detailed information and route map at **trieves-vercors.fr**

Winter bivouac: discovering multi-day trekking

Set off on an adventure and sleep on the Vercors High Plateaux: this outdoors practice is growing rapidly, but can be complicated if you are not properly prepared.
Mountain guides offer safe outings, enabling you to set off with peace of mind, learn best practices and fully enjoy the experience.

For example, with **Alizane Montagne** :
> Grand tour of mont Aiguille with a bivouac
> Night in an igloo in the Vercors

Preparing your bivouac

How can you learn the right practices and choose the right equipment? How do you find your way?
Find our advice and the regulations for the Vercors–Trièves. (French version)





In alpine mode with Marc Vanpé

Marc is a high alttude mountain guide. A local expert and a mountain lover, he can guide you on:

- Snowshoe hikes tracking wildlife
- Igloo building
- Ski touring on the gentle slopes of Rocher du Baconnet
- Crossing the Vercors High Plateaux on touring skis, Nordic touring skis or snowshoes
- An Introduction to ice climbing at the base of Mont Aiguille or on the large Pas de l'Aiguille waterfall
- Winter mountaineering, not necessarily difficult, on one of the many routes along the Vercors eastern balcony

Marc Vanpé, high-mountain guide

Serenity on the trails with Patricia

Patricia guides you step by step through the Vercors and other Alpine massifs, on hikes where nature and emotions meet. Each hike is an immersion, an opening towards new knowledge, a restorative pause and a space for sharing.

Set out to meet the mountains through their grand landscapes, discreet wildlife, delicate flora and mysteries whispered to those who know how to listen.
Montagne sentiers sérénité





The mountains, made accessible

Walks, cycling, autumn hikes, plus alpine skiing, Nordic skiing, sledging and snowshoeing…
Mountains are on a human-scale in the Trièves where activities are enjoyed simply, in a friendly atmosphere and at prices accessible to all budgets.

© S&M Booth - Inspiration Vercors

Gresse-en-Vercors, our friendly ski station

At a time when skiing is becoming a luxury (up to €80 per day in major Alpine resorts), Gresse-en-Vercors positions itself as an affordable destination, ideal for families, young people, seniors and tight budgets.

The assets of Gresse-en-Vercors

A **family-friendly**, authentic station, it offers a **wide range of snow activities** at affordable prices:

- Highest village in the Vercors (1,200 m)
- 40 minutes from Grenoble
- Accessible by train and shuttle
- Alpine ski passes from €20 per day
- Cross-country ski passes from €5 to €9
- Numerous free activities
- Early-bird prices for season passes and cards available from summer onwards
- Not to mention exceptional views of the Grand Veymont and Mont Aiguille!

gresse-en-vercors.fr





Access for everyone

At Gresse-en-Vercors, accessibility is not an empty promise. The ski station aims to welcome everyone and offers dedicated services for people with disabilities or reduced mobility.

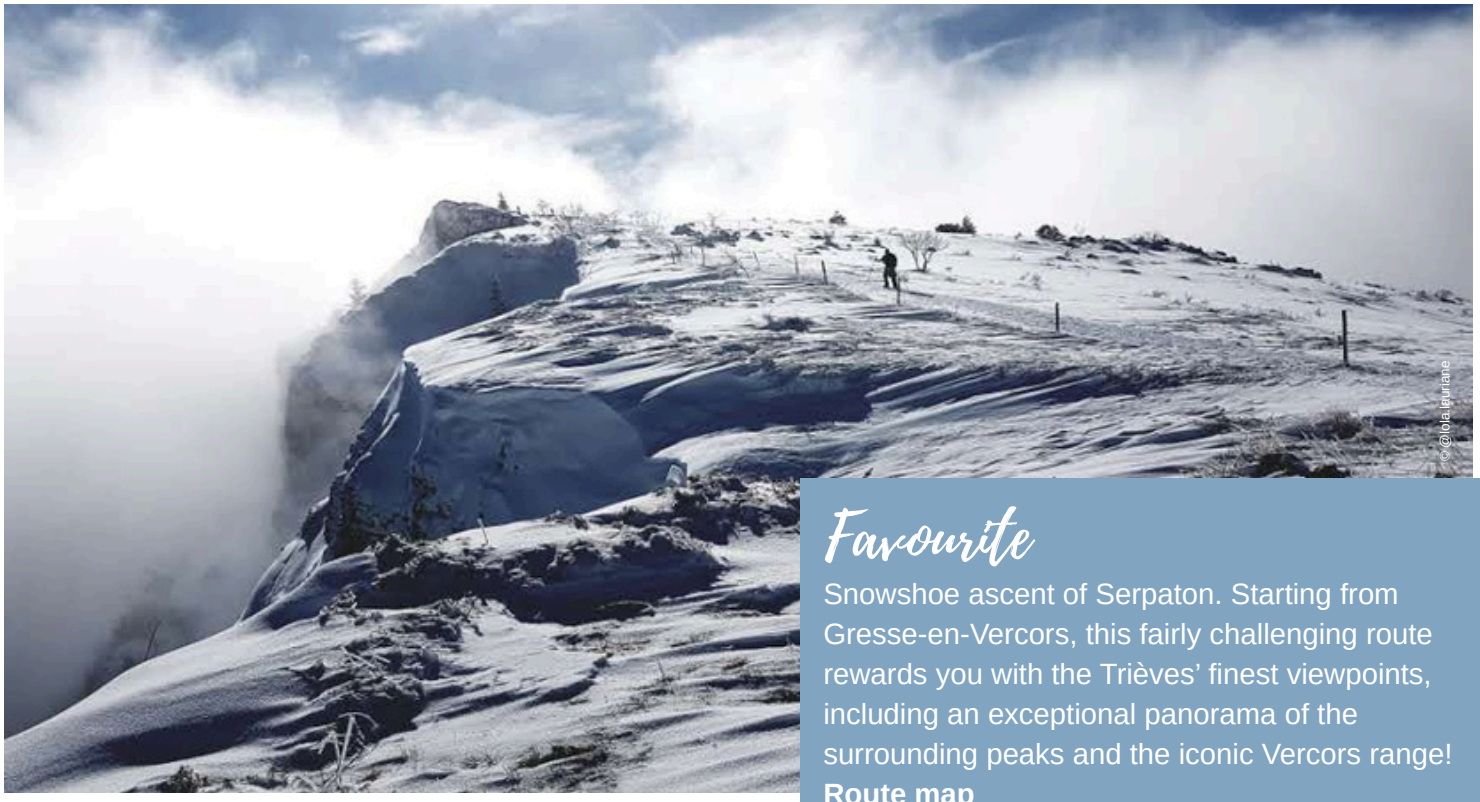
Inclusive facilities and services

- Free lift passes for people with disabilities and their accompanying person.
- Accessible picnic room with a lift.
- Nordic centre equipped with a sit-ski for cross-country skiing.
- Adapted equipment available to rent: pulkas, electric fat bikes and snowshoes.
- Transaltitude shuttles at weekends between Monestier-de-Clermont SNCF station and the resort, making car-free access easier.

Guides and instructors

- **Christian Diénot**, from Les Sentiers du Possible, offers hikes with adapted equipment (joëlette) or with donkeys.
- **ESF instructors** are trained to support learners with disabilities.

A nordic territory



Favourite

Snowshoe ascent of Serpaton. Starting from Gresse-en-Vercors, this fairly challenging route rewards you with the Trièves' finest viewpoints, including an exceptional panorama of the surrounding peaks and the iconic Vercors range!
Route map

Snowshoeing

Explore the snow-covered landscapes of the Trièves and Vercors at your own pace on snowshoes. Your companions will be the sound of wind in the trees, birds of prey calling and branches cracking under the weight of the snow… Whether guided, at night or off the beaten track, snowshoeing is accessible to everyone: children, adults, beginners and experienced sportspeople. Snowshoe routes at all levels are available.

Snowshoe routes

Gresse-en-Vercors
Chichilianne
Tréminis

Touring Skiing

Signposted routes with varying difficulty levels make it possible to discover and practice this activity progressively.
Gresse-en-Vercors ski station has marked touring-ski routes with clear access rules to ensure safe coexistence with the alpine ski area and snow groomer machines:

- Uphill access is authorised only during the slopes' opening periods and hours (9 a.m.–3:30 p.m. in season).
- Last uphill departure: 3:30 p.m.
- No touring skiing between 4:30 p.m. and 9 a.m., to avoid interfering with snow grooming and to prevent risks linked to winch cables.
- Closed in the event of preventive avalanche-control blasting.

Route maps



Getaway ideas...

A magical night in a tree cabin, including a hike or bike around !

Imagine yourself way up high, tucked away in a treehouse at **Nuits de Cîmes** , surrounded by tree canopy, the sound of the wind and birdsong. Snuggled on the sofa with a blanket, a book and tea, or settled on the terrace enjoying the golden light filtering through the leaves, breathe: you are at peace.
After a magical night lulled by the faint sounds of the forest and a breakfast made with good local produce, several activities await:

- Electric bike / mountain bike outing
- Hike the Eastern Vercors Balcony Trail
- A meal at Les Agapes restaurant!


© Nuits de Cimes


© Pierre Jayet - Inspiration Vercors

A cocoon night in a Yurt, discovering the Trièves Vineyards

No need to travel to the ends of the earth for a complete change of scenery! In Prébois, in an unspoilt setting, spend the night at **La Poulânerie** in a traditional Kyrgyz yurt. The warm comfort of a colourful cocoon with cosy beds, combined with the authenticity of the place, is ideal for an autumn nature break.
From Prébois, meet the Trièves winemakers.
With children: enjoy forest hiking trails around Tréminis or discover the game **L'Appel de la Nature**.

That extra special touch: tech detox without Wi-Fi !

A night on a farm in a wooden caravan, plus horseback riding

Choose a cosy caravan at Ferme du Pas de l'Aiguille in Chichilianne for an unusual stay. The bonus: an unobstructed view of Mont Aiguille!
Then go horseback riding with **La Ferme équestre des 4 chemins**. Choose a peaceful ride through forests and past castles or a full-day trek on more technical routes with spectacular views.

The extra touch: to unwind, **Spa Trièves** is just a stone's throw away and Magali offers water massages (see p. 11).


© Ferme du Pas de l'Aiguille

... for an unusual stay in the Trièves !



A night in a pod for a family weekend in Gresse-en-Vercors

An affordable family weekend in the Vercors? It is possible!
Spend a night in a Pod at **Camping des 4 Saisons.** With a curved shape and wooden interior, the Pod is a genuine little haven that offers a feeling of well-being in both winter and summer. Fully equipped, it sleeps four.
When organising your stay, pick from the many activities available in Gresse that may suit you and the kids: tree climbing, the Resistance hiking trail, **Odyssée Verte**, sports activities or a night hike.

A night in a design cabin, an underground adventure

Welcome to **Les Ecailles**, a former cowshed that has retained its soul while reinventing itself. A refined architectural style creates a space where you immediately feel at home. Inside, two cosy “sleeping cabins” await, like cocoons for rest. Outside, the Obiou and its spectacular landscapes beckon.
Then head underground! In nearby Dévoluy, an incredible adventure takes you to the Tune Via Souterrata with **Marc**, a speleology enthusiast. A perfect activity for any weather!
Nearby, discover a local speciality: **Domaine des Hautes Glaces**, a Trièves whisky distillery (p. 7).

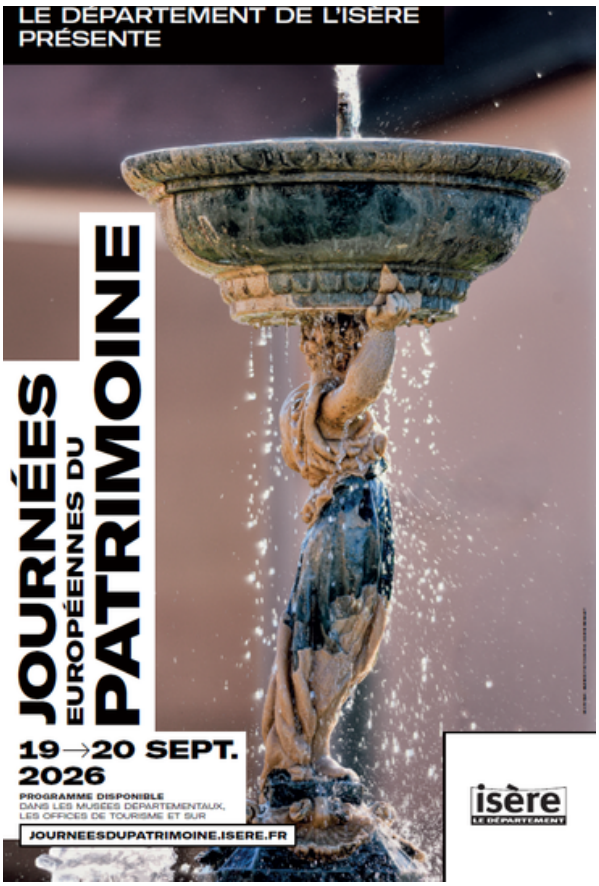


Find all these weekend ideas, with accommodation and activity details, at trieves-vercors.fr.

5 unusual, nature-based autumn weekends in the Vercors (french version)



Upcoming Events



European Heritage Days

19 and 20 September 2026

This year in the Trièves, the European Heritage Days invite visitors to discover the territory's treasures between the Vercors and Dévoluy. Places usually closed to the public, activities and discoveries highlight the richness of local heritage, both man-made and natural.

Iconic places to discover

Highlights include :

- Espace Giono
- The village centre of Mens
- La Forge et le Détré de Lalley
- Ancient Mills
- Château d'Ars
- Churches and places of worship
- Discover the bootmaker and luthier trades at the Maison de Pays du Trièves

Find the **full programme.**



Heritage trades and traditional skills festival in Chichilianne

26 September 2026

Based on village street names and accounts from former residents, the Vie du Village and Tourisme Chichilianne Mont Aiguille associations, together with the local festival committee, offer an immersion into agricultural, artisan and cultural practices from the late 19th century.

Programme: a market of traditional crafts and skills, charcoal-making, a threshing demonstration, traditional music, rigodon dance workshop and folk ball. The Georges Antonin Association and its historical reenactors will bring around ten former trades and practices back to life throughout the day.

More information

Quelle foire !

23-27 September
3-4 October

This Autumn, meet in Mens to celebrate ecological transition the Trièves way.
Each year the Quelle foire! event enables the public to discover transition initiatives in the Trièves and gives local transition stakeholders the opportunity to meet and review their progress.

2026 theme: Taking care.

- Taking care of everyday objects and reusing them
- Taking care of small-scale farming and the role of women
- Better understanding the Trieves' vulnerabilities
- What kind of economy can take care of us and the living world?
- Taking care of ourselves and others
- Taking care of the soil

Conferences, debates, shows and workshops.
Detailed programme to come on the Trièves Transitions Ecologie website.





Local produce festival and Grand Veymont Trail- Gresse-en-Vercors

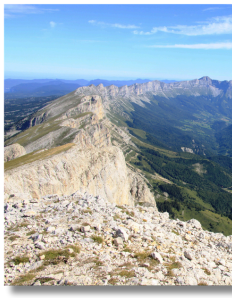
4 october 2026

Local produce festival

Screenings, local crafts market, activities… Gresse-en-Vercors celebrates autumn at the station from 10 a.m. to 6 p.m. Programme to come.

The Grand Veymont trail

30km, 1950 elevation
A technical trail combining verticality and wild open spaces. A spectacular route overlooked by this iconic summit, carefully designed to combine a sporting challenge with respect for the environment.
The number of participants is limited to 150 runners.
Programme and registration.





Ciné Regain - film encounters
Ecran vagabond du Trièves

23 - 25 october 2026

Every year, around the All Saints' school holidays, Écran Vagabond du Trièves presents CinéRegain in Clelles, a festival dedicated to films not previously shown in the Trièves.
A selection of gems, previews and activities for all audiences. This year, the festival shines a spotlight on young filmmakers with a short-film competition.
Bar and light refreshments available on site. €3.50 per screening.

More information : L'écran Vagabond du Trièves

A week of markets

The Trièves is always best discovered through its markets and flavours. Stalls of local produce, homemade treats and seasonal vegetables create a gourmet palette in autumn colours. It is an opportunity to discover local specialities, from sauerkraut to spicy sauces, and bring the flavours of the Trièves to your table.

Tuesday

Le Percy, 6-8 p.m.

Wednesday

Monestier de Clermont, 4-6 p.m. (until 30 November)

Saturday

Mens, 7:30 a.m. - 12:30 p.m.

Sunday

Monestier de Clermont, 8 a.m. - 12:00 noon
Clelles, 8 a.m. - 12:00 noon



And Christmas ?

The first Trièves Christmas market dates have been announced:

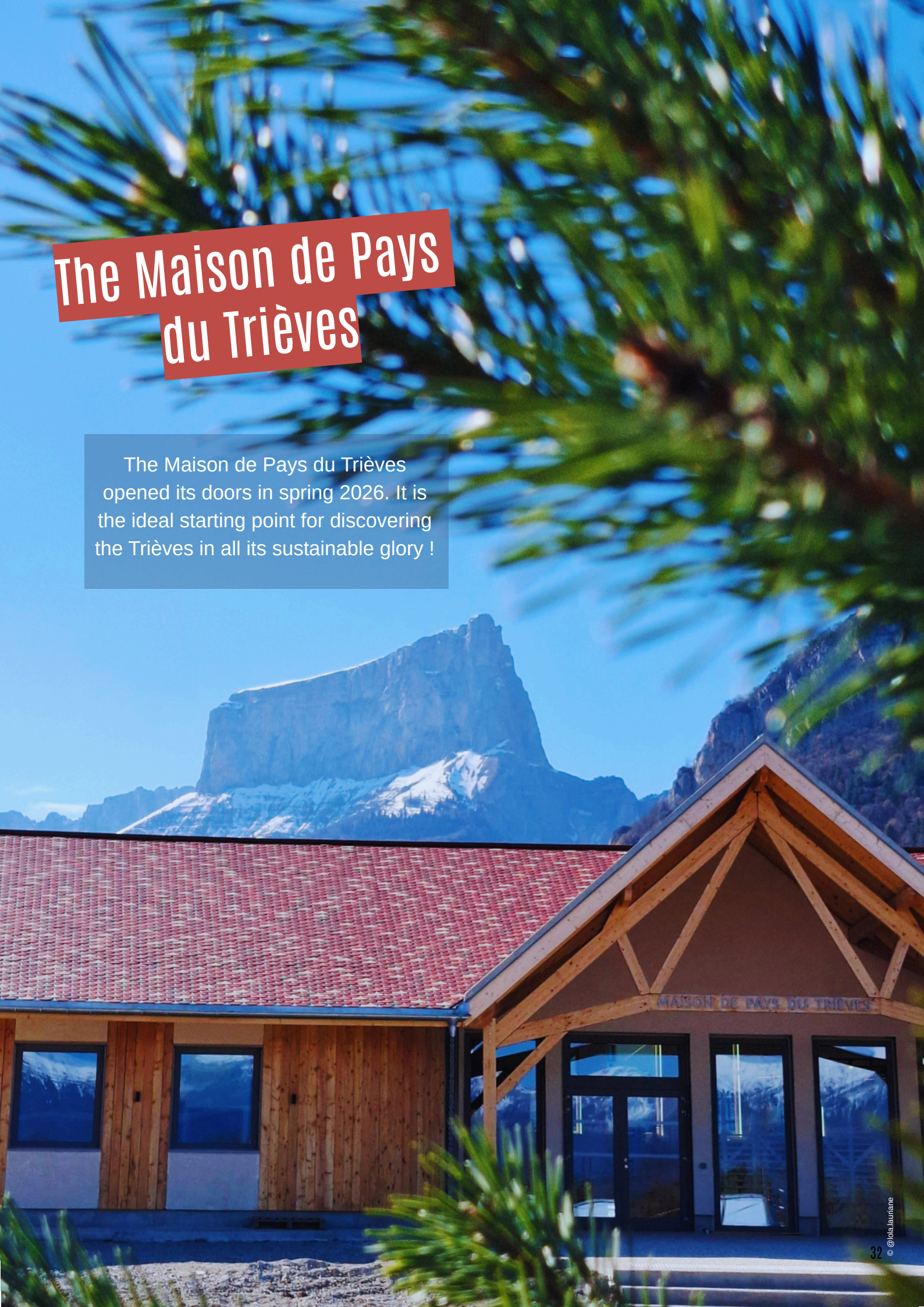
- At Ferme Gabert in Clelles, the first weekend of December
- At GAEC des Gentianes in Saint-Andéol, 5 December
- In Mens, 13 December



For the other markets, keep an eye on this page: Christmas markets in the Trièves.

The Maison de Pays du Trièves

The Maison de Pays du Trièves opened its doors in spring 2026. It is the ideal starting point for discovering the Trièves in all its sustainable glory !



© @lola.lauriane



© @lola.lauriane

A showcase for the Trièves and its many talents

Overlooking a spectacular landscape between the Mont Aiguille and the panoramas of Dévoluy and Oisans, La Maison de Pays brings together three complementary spaces: the Trièves Tourism Office, a dedicated discovery space and La Trièvoise, a boutique featuring over 90 local artisans, artists and producers.

What makes the place unique ?

This new facility, the result of ten years' work led by the Communité des Communes du Trièves, aims to capture traffic on departmental road 1075, carrying up to 20,000 vehicles a day, and turn passing visitors into conscientious explorers. A true gateway to the Trièves, this very special place promotes responsible tourism, inviting visitors and residents alike to rediscover the soul of the Trièves while supporting local initiatives that preserve the territory and keep it alive.

Maison de Pays opening hours



© CC du Trièves

Trièves Tourism Office

September to December:
Wednesday to Sunday, 10 a.m.–1 p.m. and 2–6 p.m.

LA TRIÈVOISE

September to December:
Wednesday to Sunday, 10 a.m.–6 p.m.

These hours may change during the end-of-year holidays and will be available online.

Getting there
ZA la Croisette
38 930 Clelles

trieves-vercors.fr
la-trievoise.fr


We will be back in touch in the
sping with more news !


@lola.lauriane

Coming to the Trièves



By train:
TGV Paris Gare de Lyon > Grenoble (3 hours)
Lyon–Grenoble (1 hour 30 minutes)
TER train Grenoble > Gap (Grenoble station > Monestier-de-Clermont > Clelles/Mens)
By bus from Grenoble:
Line T95 (Grenoble > Monestier-de-Clermont > Clelles > Mens)

How to get around the Trièves ?
Consult the interactive mobility map.
:

©Focus Outdoor - Inspiration Vercors

Press contact: Mathilde Hogrel
Trièves Tourism Office
07 57 56 15 18
m.hogrel@cdctrieves.fr

Publication director: Christian Roux, President of the Communauté de Communes du Trièves
Design and production: Trièves Tourism Office
04 82 62 63 50 / contact@trieves-vercors.fr

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