This little guide is designed to help you plan your route while simultaneously tantalizing your taste buds! This is your opportunity to visit some local Mont Saint-Hilaire Biosphere Reserve producers and sample everything the region has to offer. Not only will you be encouraging the local economy, but you’ll learn all about the operations and business ventures of local producers. Just like the picturesque landscapes, the products available depend on the season!
Growing organic apples can be a real challenge. Consumers want perfect apples free of spots and holes. So to continue growing apples without any chemicals, Verger Gaston uses its harvests to make juice, cider, vinegar, jam and other delicious apple products.

At the foot of the mountain, cultivating apples is a family tradition. For four generations, the Petits have produced apples as well as apple ciders, pies, jams and other culinary delights. Their ice cider has even won a number of prizes. This orchard and the others in the area form a greenbelt separating urban development from the mountain’s natural environment. The Petits use integrated pest management as much as possible, taking care to preserve predatory insects and thereby using fewer chemicals to control insects harmful to apple harvests.

This stand is renowned for its wide variety of products made with locally grown fruit. La Vieille Cave delights tourists and makes a tasty contribution to the region’s green economy.

To accompany regional products like goat cheese, jam and honey, what could be better than a loaf of home-style bread? Let your taste buds choose between rustic bread, nut bread, raisin bread, croissants and our many other delicious offerings. Located in the Mont Saint-Hilaire Biosphere Reserve cooperation zone, this home-style bakery is tuned to local residents’ pace of life.

If you aren’t yet familiar with La Cabosse d’Or, you’re sure to be won over by the flavour and aroma of these scrumptious Belgian chocolates. With ice cream, cake and chocolate for every taste, you’re guaranteed to enjoy your visit! There’s no better place to take a break and admire the natural scenery of the Mont Saint-Hilaire Biosphere Reserve.

From apples and berries to pies, honey and red deer venison, you’ll find a wide range of delicious products at Pavillon de la pomme. Although it’s fun to offer such a wide variety of edibles, there’s a reason for it too: for instance, bees produce honey but pollinate the apple trees too. Before leaving, stop and admire Michel’s woodworking talents. The globe that adorns the main building was carved out of a single piece of wood from a gigantic maple.

Elves, witches and other characters invite you to pick apples, plums or pumpkins depending on the season. They might also lead you on a treasure hunt or tempt you with apple treats. At the foot of the mountain, apple-growing in the Mont Saint-Hilaire Biosphere Reserve combines history, tradition and local heritage.

Mont Saint-Hilaire is not just about apples! Jackie and Gilbert Leroux sold their first bottles of local wine in 2005. Thanks to over 6,000 vines of different grape varieties, Clos du Mont Saint-Hilaire produces white, red and rosé wines. This groundbreaking business brings a unique touch of imagination to the Mont Saint-Hilaire Biosphere Reserve.