







# The waterfalls and mills of the Deiro

Plateau de Millevaches







Cascade du Deiro (Simon BAYART DECRAND)

In a cool, green environment, the waters of the Deiro flow in cascades between the granite outcrops, with an energy once exploited by two mills that used to grind rye and buckwheat. To the rhythm of the Deiro waterfalls, a discovery trail for the whole family, where the story of the renovated mills is told.

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#### **Useful information**

Practice: Pedestrian

Duration: 1 h

Length: 1.9 km

Trek ascent: 77 m

Difficulty: Easy

Type: Loop

Themes: Discovery trail, Fauna et

flora, Heritage site and

architecture, Lakes and rivers



## Trek

**Departure**: South of the hamlet of Monjanel, 50 m from the last barn

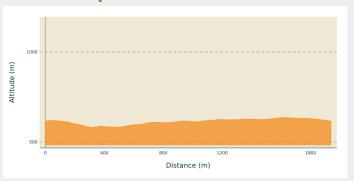
Arrival: South of the hamlet of Monjanel,

50 m from the last barn

Markings: — Blue markers

Cities: 1. Soudeilles

#### **Altimetric profile**

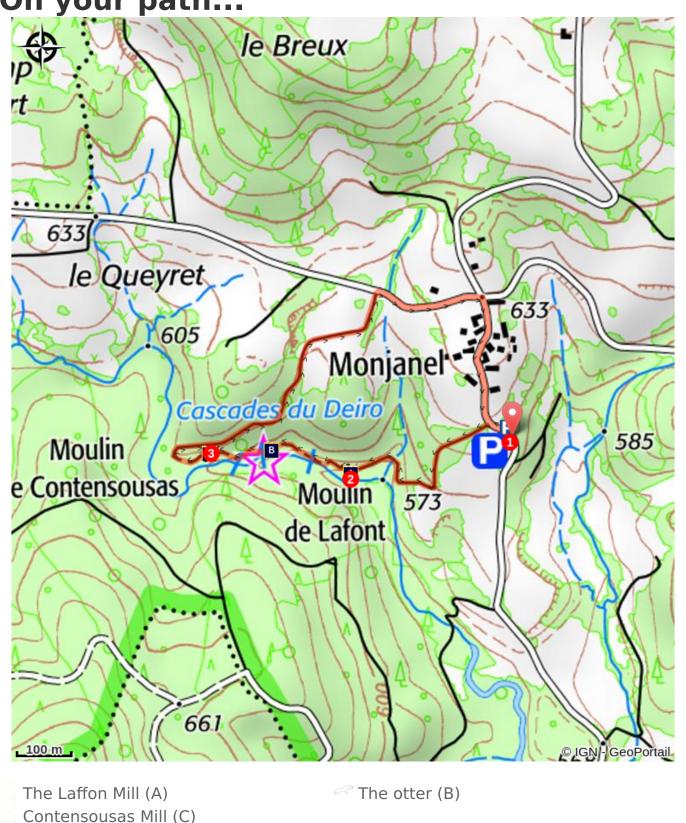


Min elevation 581 m Max elevation 636 m

- 1. From the car park, go up by road for 30 m and, on the left of the information panel, go down by the path along the edge of the field. Continue into the beech woods, cross the stream and descend to the river, the Deiro.
- 2. At the mill at Lafon, turn right, pass the sign (on the diversion of the watercourse) and continue upstream. After the first waterfall, climb the stairway to the next waterfall.
- 3. At the Contensousas mill (exterior panel explaining how it works: push the door to discover the old mechanism), continue along the path that runs alongside the old dam on the right, then take the broader path on the right. It rises through the undergrowth and then in the fields. Go up by road to the right to Monjanel and, at the crossroads, go down to the hamlet on the right (1693 building with a large "bassière" which used to be used as a place of worship) before reaching the starting point again.



On your path...





## All useful information

#### How to come?

#### Access

8 km north of Egletons by the D165 (in the direction of Davignac), D119 (towards Péret-Bel-Air) and after the A89 the route de la Braute and du Monjanel on the left.

#### Advised parking

South of the hamlet of Monjanel, 50 m from the last barn

## 1 Information desks

Communauté de Communes de Ventadour - Egletons - Monédières Carrefour de l'Epinette, 19550 Lapleau

accueil@cc-ventadour.fr Tel: 05 55 27 69 26 http://www.cc-ventadour.fr

Office de Tourisme communautaire Ventadour-Egletons-Monédières

1 rue Joseph Vialaneix, 19300 Egletons

accueil@tourisme-egletons.com

Tel: 05 55 93 04 34

http://www.tourisme-egletons.com



# On your path...



## $\square$ The Laffon Mill (A)

In this land of water, mills appeared in the Middle Ages. In the 19th century, Corrèze had hundreds of them. Of modest size, the mills are located on small rivers. The river is diverted by a channel (the mill race) to a reservoir (the millpond) located above the mill. Its operation was simple and ingenious: a horizontal wooden wheel with scoops, placed under the mill, drove the wheel, turning on the frame, to grind rye and buckwheat.

Attribution : Simon BAYART DECRAND CC VEM



### The otter (B)

In the shelter of the rocks of the Deiro, a discreet and fascinating animal is hiding: the European Otter. It feeds on fish, but especially on amphibians or crayfish. This animal, which spends a lot of time playing, is a witness to the quality of the water and the preservation of the environment. Once prized by trappers for their fur, otters had almost disappeared. Today, the otter is present on all the watercourses.

Attribution : CCVEM



## Contensousas Mill (C)

The mill was built around 1860 by the Contensousas family. Once covered with thatch, the mill operated throughout the seasons, according to the family's need for flour. The precious grains stored in the attics had been brought down by oxen to the mill. The water released from the mill pond would drive the mechanism. Rye flour was used to make bread loaves and buckwheat flour for pies. The mill stopped turning in 1950.

Attribution : Simon BAYART DECRAND CC VEM

