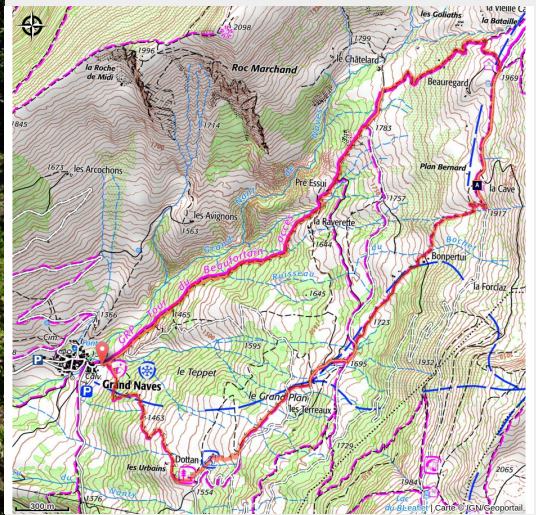


Trail of Grand-Nant de Nâves

Beaufortain - LA LECHERE



Around the Nâves cirque, below alpine summits

Useful information

Practice : Trail

Duration : 1 h 30

Length : 8.6 km

Trek ascent : 638 m

Difficulty : Easy

Type : Loop

Themes : Flora , Pastoralism ,
Viewpoint

Trek

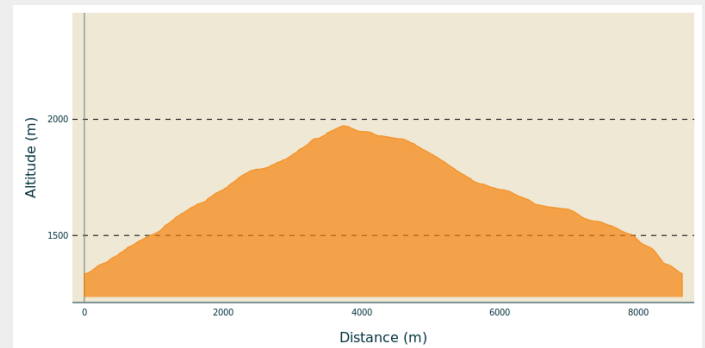
Departure : Grand Nâves

Arrival : Grand Nâves

Markings :  PR

Cities : 1. LA LECHERE

Altimetric profile



Min elevation 1335 m Max elevation 1972 m

At the heart of the village, take a left after the Grand-Nant de Nâves Bridge. Go through the typical Savoie houses and the trail begins 100m further on.

This first section is steep: 636m “positive” in the first 5km. The trail goes clockwise and follows the Grand-Nant upstream.

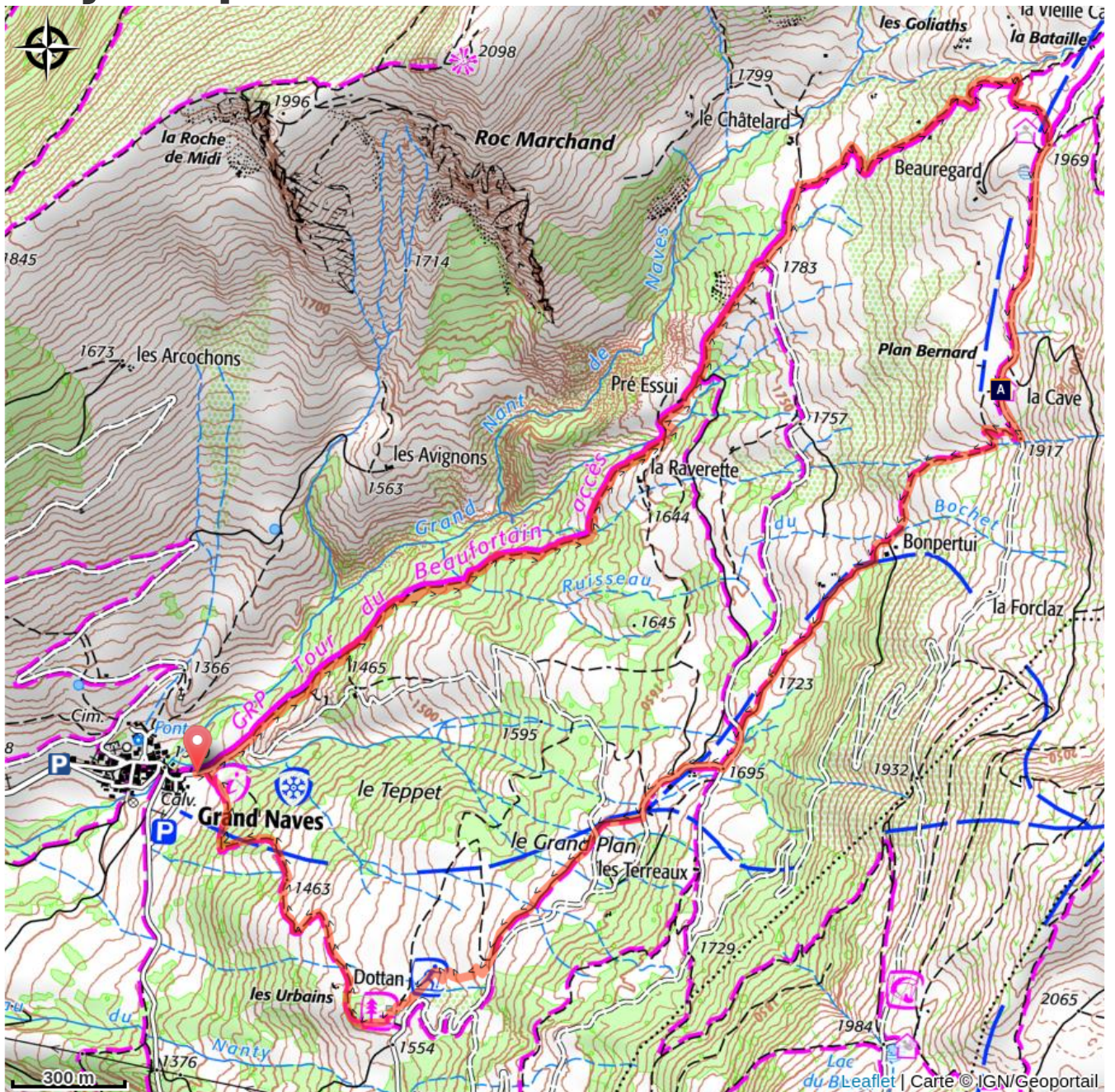
The highest point (1960m) is not far from the Nant du Beurre refuge, where you can spend a night.


On your way down, admire the crest lines of the Nâves cirque, including an emblematic peak for ski hikers, the Quermoz (2297m).

1.25km from the finishing point, you’ll pass by the Tovet chalet (1560m) which is the gateway to the Nordic skiing slopes in winter where you can also freshen up in the “bachal” (basin in Savoie dialect).

Take care on the last kilometre, it’s steep and technical.

On your path...



 Former Beaufort cheese maturing dairy (A)

All useful information

Advices

Le dernier kilomètre est raide et technique, être prudent.

How to come ?

Access

From Albertville, follow N90, take exit 37 towards La Léchère and continue on D990. At the Carbone Savoie factory, take a left on rue de la Digarde. Go through Petit Cœur and continue on D93 up to Nâves.

From Moutiers, follow N90 and take exit 37 towards Petit Cœur. Go through the hamlet and continue on D93 up to Nâves.

Advised parking

Nâves, Mountain House

On your path...

Former Beaufort cheese maturing dairy (A)

Between Le Forclaz and La Vieille Cave is an old Beaufort cheese maturing dairy which the mountain pasture dwellers used in times gone by. Buried between 1952 and 1954, it could not be reached by track back then. A military tracked vehicle removed the sand and gravel. The Beaufort produced in this dairy was taken down the mountain by sledge. Each worker had to bring down a number of cheese rounds based on the number of cows they had in the pasture. Nowadays, the milk is collected daily and brought down to the valley to be turned into cheese at the Coopérative de Beaufort de Moûtiers.