



**LES MOULINS
FAMILIAUX**

MEUNIERIS DEPUIS 1903

**PRODUCT
CATALOG**



- The origin of Les Moulins Familiaux, **since 1903**
- **In the heart of the Vexin region**, in the Val d'Oise (95)
- Local flour from the Île-de-France region, made with **wheat from the Île-de-France**
- A roller mill and a stone mill
- **40,000 tonnes of flour** produced annually
- **240 tonnes** : daily milling capacity
- Our certifications and quality labels : Organic (Bio), Produit en Île-de-France, GMP+, Label Rouge, FSSC 22000



MOULIN PAUL DUPUIS
UNE AUTRE IDÉE DE LA FARINE

- Part of Les Moulins Familiaux **since the early 2000s**
- **Located at the gateway to Normandy** and Hauts-de-France
- Local flour made from **Normandy wheat**
- Roller mill
- **21,000 tonnes of flour** produced annually
- **130 tonnes** : daily milling capacity
- Our certifications and quality labels: CRC®, Organic (Bio), Label Rouge, GMP+, FSSC 22000, Saveurs de Normandie

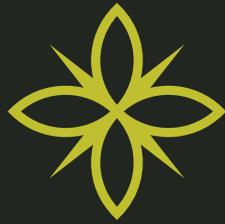


- Part of Les Moulins Familiaux **since 1996**
- **Located in the heart of the Beauce**, a modern and high-performance mill
- **Wheat sourced** within a maximum radius of 100 km around the mill
- Roller mill
- **42,150 tonnes of flour** produced annually
- **240 tonnes** : daily milling capacity
- Our certifications and quality labels: Organic (Bio), GMP+, Label Rouge, FSSC 22000



MOULINS DE BRASSEUIL
LE MEUNIER NATURE

- Part of Les Moulins Familiaux **since 2010**
- An organic mill, rooted in the heart of **the Ile-de-France region**
- **80% of the flour produced from organically grown wheat and cereals** (rye, wheat), mainly sourced in Île-de-France
- Roller mill and stone mill
- **8500 tonnes of flour** produced annually
- **100 tonnes** : daily milling capacity
- Our certifications and quality labels : Organic (Bio), CRC®, IFS, Label Rouge, GMP+, Produit en Île-de-France



LES MOULINS FAMILIAUX

MEUNIERS DEPUIS 1903

Since Fernand Maurey took over the Moulins de Chars in 1903, our family-owned company has been engaged in an inspiring journey shaped by tradition, innovation and excellence. The acquisition of the Moulins de Chérisy, the Moulin Paul Dupuis (alongside Lionel Deloingce) and the Moulins de Brasseuil led to the creation of Les Moulins Familiaux: four regional mills designed to offer greater proximity to our artisan customers.

Since 2001, Thomas Maurey, representing the fourth generation of millers in the Maurey family, has continued to drive the company's development, supported by a committed team and an ambitious investment strategy. In 2024, our new bakery workshop, "Institut du Vexin", opened in Chars. This space is dedicated to meetings, knowledge sharing, collaboration and innovation with our artisan clients. Each year, the Academy welcomes nearly 400 trainees across around fifty training programmes.

Today, our ultra-modern mills (stone mills and roller mills) produce flours that meet the most demanding specifications: Organic, Label Rouge (with a 100% regional supply chain), CRC®, Produit en Île-de-France and Saveurs de Normandie, and are certified FSSC 22000, GMP+ and IFS (see details opposite).

Our sales team and baker advisors will be delighted to introduce you to our different flour ranges.

We are committed to offering you high-quality products, which you will find throughout this catalogue.

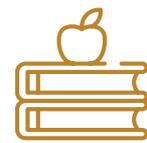


L'ACADÉMIE

l'école des MOULINS FAMILIAUX

OVER
400
PARTICIPANTS


50
TRAININGS


20
THEMES
PER YEAR

OUR APPROCH, AT YOUR SERVICE

— N1. EXPERTISE AND ORIGINALITY

- Training courses led by professionals: chefs, MOFs, and recognised experts in the selected field
- Training designed to boost the originality of your product range and help you stand out

— N2. SHARING EXPERIENCE

- Training sessions organised at our academy located in Chars, within the Institut du Vexin, a facility inaugurated in 2024 in the heart of the Vexin region
- Opportunities to share your experience and best practices

— N3. PRACTICALITY AND EFFICIENCY

- A recipe booklet provided at the end of each training course
- Hands-on practice included
- A dedicated team available, with post-training support

To find out more and book your training online
www.ACADEMIEDESMOULINS.com





PROUD OF OUR CLIENTS : NUMEROUS AWARD-WINNING CLIENTS RECOGNISED IN PROFESSIONAL COMPETITIONS

Among them, winners on the top step of the podium :

BEST TRADITIONAL BAGUETTE OF THE CITY OF PARIS COMPETITION 2025

Mickaël REYDELLET, *La Parisienne* bakery-pastry shop, Paris

BEST TRADITIONAL BAGUETTE OF THE OISE COMPETITION 2025

Maxime DAVESNE, *Maxime dans la farine* bakery-pastry shop, Mont-St-Aignan

BEST ALMOND GALETTE OF THE OISE COMPETITION 2025

Désiré KELLENS, *Le Fournil de St-Sauveur* bakery-pastry shop, Saint-Sauveur

BEST ORGANIC BREAD - ÎLE-DE-FRANCE COMPETITION 2024

Victoire DARY, *Victoire Boulangerie*, Paris

BEST TRADITIONAL BAGUETTE OF PARIS COMPETITION 2024

Xavier NETRY, *Utopie* bakery-pastry shop, Paris

BEST TRADITIONAL BAGUETTE OF VAL-D'OISE COMPETITION 2024

Anthony RAGAINÉ, *La Pelle et la Toque* bakery-pastry shop, Sannois

BEST TRADITIONAL BAGUETTE OF THE OISE COMPETITION 2024

Jérôme LUTIGINEAUX, *Jérôme & Virginie* bakery, Verberie

BEST BUTTER CROISSANT OF VAL-D'OISE COMPETITION 2024

Richard MONTREUIL, *Le Fournil d'Enghien* bakery-pastry shop, Enghien-les-Bains

BEST BUTTER CROISSANT OF SEINE-MARITIME COMPETITION 2024

Sébastien LEROY, *Leroy* bakery-pastry shop, Saint-Saëns

BEST ALMOND GALETTE OF GREATER PARIS COMPETITION 2025

Lionel BONNAMY, *La Fabrique aux Gourmandises* bakery-pastry shop, Paris

BEST ALMOND GALETTE OF THE GREATER PARIS OUTER RING COMPETITION 2025

Frédéric GAUTHIER, *Maison Gauthier* bakery-pastry shop, Beauchamp

BEST ALMOND GALETTE OF VAL-D'OISE COMPETITION 2025

Employers category - Sylvain LE MAUX,
Aux Trois Petits Choux bakery-pastry shop, L'Isle-Adam

**BEST ALMOND GALETTE OF VAL-D'OISE COMPETITION 2025 – EMPLOYEES
CATEGORY**

Lofti AIT HAMOUDA, *La Pelle et la Toque* bakery-pastry shop, Sannois

BEST MACARON OF ÎLE-DE-FRANCE COMPETITION 2024

Innovative category - Lofti AIT HAMOUDA,
La Pelle et la Toque bakery-pastry shop, Sannois
Chocolate macaron category - Jérémy JOAQUIM,
La Pelle et la Toque bakery-pastry shop, Sannois

GRAND PRIX OF PASTRY – CITY OF PARIS 2025

Mathieu LÉVÊQUE, *La Parisienne* bakery-pastry shop, Paris

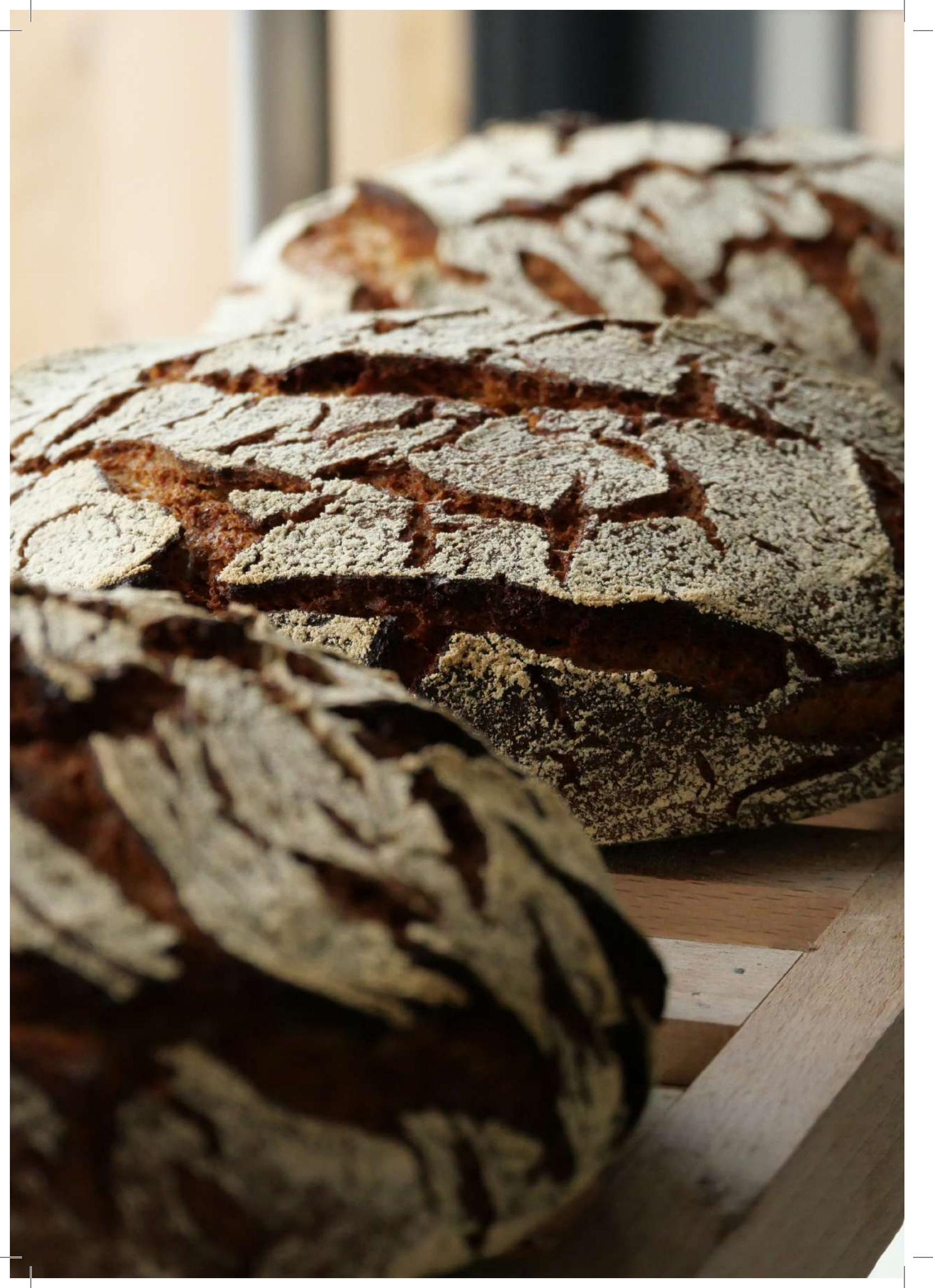
BEST PASTRY OF GREATER PARIS COMPETITION 2024

Eddy DECOUACON, *Boulangerie-Pâtisserie de la République*, Boulogne-Billancourt

BEST ARTISAN BAKER OF HAUTS-DE-SEINE COMPETITION 2024

Mohamed EL OUAFI, *Safaya* bakery-pastry shop, Bois-Colombes





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BREAD FLOURS

AND FRENCH BAKING
TRADITIONS





OUR BREAD FLOURS

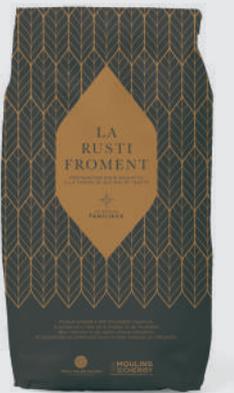


LA MAUREY OR

Wheat flour T65

Allergens : cereals containing gluten (wheat)

Available in 25 kg bags



LA RUSTI FROMENT

MOULINS DE CHARS
MOULINS DE CHÉRISY

Bread preparation mix with toasted malt flour

Allergens : cereals containing gluten (wheat)

Available in 25 kg bags



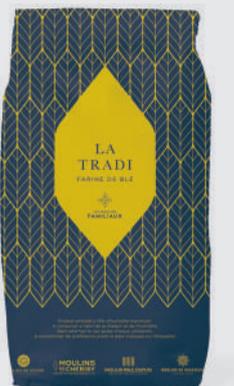
L'ADORÉE PREMIUM PREPARATION

Bread preparation mix with toasted corn flour and dehydrated wheat sourdough

Allergens : cereals containing gluten (wheat)

Available in 25 kg bags

OUR TRADITION



LA TRADI

Wheat flour T65 for traditional French bread

Allergens: cereals containing gluten (wheat)

Available in 25 kg bags



OUR TRADITIONAL SUPPLY CHAINS



L'ÉMOTION



MOULINS DE CHARS

i Wheat flour T65, Label Rouge, for traditional French bread

A Allergens: cereals containing gluten (wheat)

Available in 25 kg bags



LA TRADI MEUNIER

MOULINS DE CHÉRISY

i Wheat flour T65, Label Rouge, for traditional French bread

A Allergens: cereals containing gluten (wheat)

Available in 25 kg bags



LA TRADI NORMANDE



MOULIN PAUL DUPUIS

i Wheat flour T65, Label Rouge and Saveurs de Normandie, for traditional French bread

A Allergens: cereals containing gluten (wheat)

Available in 25 kg bags



LA CAMPTECLAIR

MOULINS DE CHARS
MOULIN PAUL DUPUIS

i Wheat flour T55, Label Rouge, for traditional French bread

A Allergens: cereals containing gluten (wheat)

Available in 25 kg bags







PASTRY FLOURS

AND VIENNOISERIE PREPARATIONS





LA GRUAU T45

 Wheat flour T45

 *Allergens: cereals containing gluten (wheat)*

Available in 25 kg bag



LA GRUAU DÉLICE

MOULINS DE CHARS
MOULINS DE CHÉRISY

 Wheat flour T65

 *Allergens: cereals containing gluten (wheat)*

Available in 25 kg bag



LA PÂTISSIERE

 Wheat flour T65

 *Allergens: cereals containing gluten (wheat)*

Available in 25 kg bag



L'ART DU FEUILLETAGE

 Wheat flour T65

 *Allergens: cereals containing gluten (wheat)*

Available in 25 kg bag



RUSTI VIENNOIS

 Preparation for fine viennoiserie products

 *Allergens: cereals containing gluten (wheat), milk, egg*

Available in 25 kg bags



RUSTI CROISSANT

 Preparation for croissants and pain au chocolat

 *Allergens: cereals containing gluten (wheat), milk*

Available in 25 kg bags



RUSTI BRIOCHE

 Preparation for butter brioche

 *Allergens: cereals containing gluten (wheat), milk, egg*

Available in 25 kg bags



PANETTONE

 Preparation for panettone

 *Allergens: cereals containing gluten (wheat), milk*

Available in 10 kg bags





MILLER'S BLENDS





LE PAIN DES CHARMES

 Preparation for country-style loaf

 *Allergens: cereals containing gluten (wheat, rye)*

Available in 25 kg bags



L'ÄRTIK

 Preparation for cereal and seed bread

 *Allergens: cereals containing gluten (wheat, barley, rye), soy*

Available in 25 kg bags

LES GRAINES DECORATION FOR L'ÄRTIK



 Seed and cereal blend for cereal and seed bread

 *Allergens: cereals containing gluten (barley)*

Available in 5 kg bags



L'IMPATIENTE

 Preparation for baguette made with wheat and rye flours, seeds and spices

 *Allergens: cereals containing gluten, sesame*

Available in 25 kg bags



LA BELLE ARÔME

i Concentrate of dehydrated wheat and buckwheat sourdoughs, and deactivated toasted wheat germ

A *Allergens: cereals containing gluten (wheat)*

Available in 25 kg bags



LE COMPAGNON

i Preparation for malted wheat bread

A *Allergens: cereals containing gluten (wheat, rye)*

Available in 25 kg bags



LE POULBOT

MOULINS DE CHARS
MOULIN PAUL DUPUIS

i Preparation for rustic bread made with wheat and rye flour

A *Allergens: cereals containing gluten (wheat, rye)*

Available in 25 kg bags



RUSTI CARACTÈRE

i Preparation for bread made with wheat and rye flours and seeds (sunflower, linseed and soy)

A *Allergens: cereals containing gluten (wheat, rye, barley), soy, milk*

Available in 25 kg bags





RUSTI CAMPAGNE

 Preparation for country-style bread

 *Allergens: cereals containing gluten (wheat, rye)*

Available in 25 kg bags



FELICITA

 Concentrated preparation based on semolina for baguettes and breads

 *Allergens: cereals containing gluten (wheat, rye, barley), soy, milk*

Available in 10 kg bags



RUSTI CAMPAGNE NOIR

 Preparation for country-style bread made with roasted malted barley flour

 *Allergens: cereals containing gluten (wheat, rye, barley)*

Available in 25 kg bags



RUSTI ROYAL

 Preparation for dark rye bread

 *Allergens: cereals containing gluten (wheat, rye, barley)*

Available in 25 kg bags



RUSTI MAÏS

i Preparation for bread made with wheat and corn flours, and sunflower seeds

A Allergens: cereals containing gluten (wheat)

Available in 25 kg bags



RUSTI CHÂTAIGNES FIGUES

i Preparation for bread made with chestnut flour and figs

A Allergens: cereals containing gluten (wheat, rye)

Available in 10 kg bags



RUSTI PAVÉ NOIR

i Preparation for square loaf made with wheat flour, roasted malted barley, and seeds (sunflower, linseed, buckwheat)

A Allergens: cereals containing gluten (wheat, barley)

Available in 25 kg bags



RUSTI GRAIN

i Preparation for bread made with wheat and rye flours, and seeds (sunflower, millet, soy)

A Allergens: cereals containing gluten (wheat, rye, barley), soy

Available in 25 kg bags





RUSTI 6 CÉRÉALES ET GRAINES

 Preparation for bread made with six cereals (wheat, rye, oats, rice, corn, barley) and seeds (millet, linseed)

 *Allergens: cereals containing gluten (wheat, rye, oats, barley)*

Available in 25 kg bags



RUSTI MALTÉGRAINES

 Preparation for bread made with wheat, rye, oats and barley flours, and seeds (linseed, sunflower)

 *Allergens: cereals containing gluten (wheat, rye, oats, barley)*

Available in 25 kg bags



RUSTI ÉPEAUTRE

 Concentrated preparation for baguettes made with sprouted spelt grains

 *Allergens: cereals containing gluten (spelt)*

Available in 6 kg buckets



RUSTI SOLEÏADE

 Preparation for bread made with dehydrated vegetables and aromatic herbs

 *Allergens: cereals containing gluten (wheat)*

Available in 25 kg bags



LA ROMA



Preparation for pizza dough made with wheat flour, potato starch, deactivated wheat yeast and roasted malted wheat flour



Allergens: cereals containing gluten (wheat), milk, egg

Available in 10 kg and 25 kg bags



LA CLASSICA



Preparation for pizza dough made with wheat flour, deactivated wheat yeast and roasted malted wheat flour



Allergens: cereals containing gluten (wheat), milk, egg

Available in 10 kg and 25 kg bags







GOURMET FLOURS

FRUITS, SEEDS AND CEREALS





L'ATHLÉTIQUE

 Preparation for bread made with wheat flour, fruits (raisins, hazelnuts) and pumpkin seeds

 *Allergens: cereals containing gluten (wheat), tree nuts (hazelnuts)*

Available in 25 kg bags



LES GRAINES DE MON MEUNIER

 Blend of four seeds (brown linseed, sunflower, yellow linseed, poppy seeds)

 *Allergens: no major allergens*

Available in 10 kg bags



FIGS

 Fig pieces

 *Allergens: no major allergens. May contain traces of cereals containing gluten, sesame, soy, tree nuts and sulphites*

Available in 5 kg bags



RUSTI FRUITS

 Preparation for enriched bread with dried fruits (apricots, raisins, hazelnuts) and sunflower seeds

 *Allergens: cereals containing gluten (wheat), milk, tree nuts (hazelnuts), sulphites*

Available in 10 kg bags

LE PUNCHY

 Blend of dried raisins, pistachios and whole hazelnuts

 *Allergens: tree nuts (hazelnuts, pistachios)*

Available in 5 kg bags

LE MUESLI

 Muesli blend made of raisins and dehydrated cherries, roasted hazelnuts, dehydrated and semi-candied fruit pieces (pineapple, apricot, orange, papaya), as well as oat flakes and wheat

 *Allergens: cereals containing gluten (oats, wheat), tree nuts (hazelnuts), sulphites*

Available in 7.5 kg bags



BROWN LINSEEDS

 Brown linseeds

 *Allergens: not applicable*

Available in 5 kg bags

YELLOW LINSEEDS

 Yellow linseeds

 *Allergens: not applicable*

Available in 5 kg bags

POPPY SEEDS

 Poppy seeds

 *Allergens: not applicable*

Available in 5 kg bags

SESAME SEEDS

 Sesame seeds

 *Allergens: sesame*

Available in 5 kg bags

SUNFLOWER SEEDS

 Sunflower seeds

 *Allergens: not applicable*

Available in 5 kg bags

OAT FLAKES

 Oat flakes

 *Allergens: cereals containing gluten (oats)*

Available in 5 kg bags

PUMPKIN SEEDS

MOULINS DE CHARS

 Pumpkin seeds

 *Allergens: not applicable*

Available in 5 kg bags







SPECIAL FLOURS

NUTRITION





RUSTI INTÉGRAL

 Preparation for wholemeal bread with toasted wheat germ

FOR HIGH-FIBRE BREAD

 *Allergens: cereals containing gluten (wheat)*

Available in 25 kg bags



L'ÉQUILIBRE

 Concentrated preparation for T80 bread made with semi-wholemeal flour

FOR HIGH-FIBRE BREAD

 *Allergens: cereals containing gluten (wheat)*

Available in 5 kg bags





RUSTI COMPLET

 Preparation for wholemeal bread

 *Allergens: cereals containing gluten (wheat)*

Available in 25 kg bags



LE COMPLET CLASSIQUE

 Preparation for wholemeal bread

 *Allergens: cereals containing gluten (wheat)*

Available in 25 kg bags



LE VERTUEUX

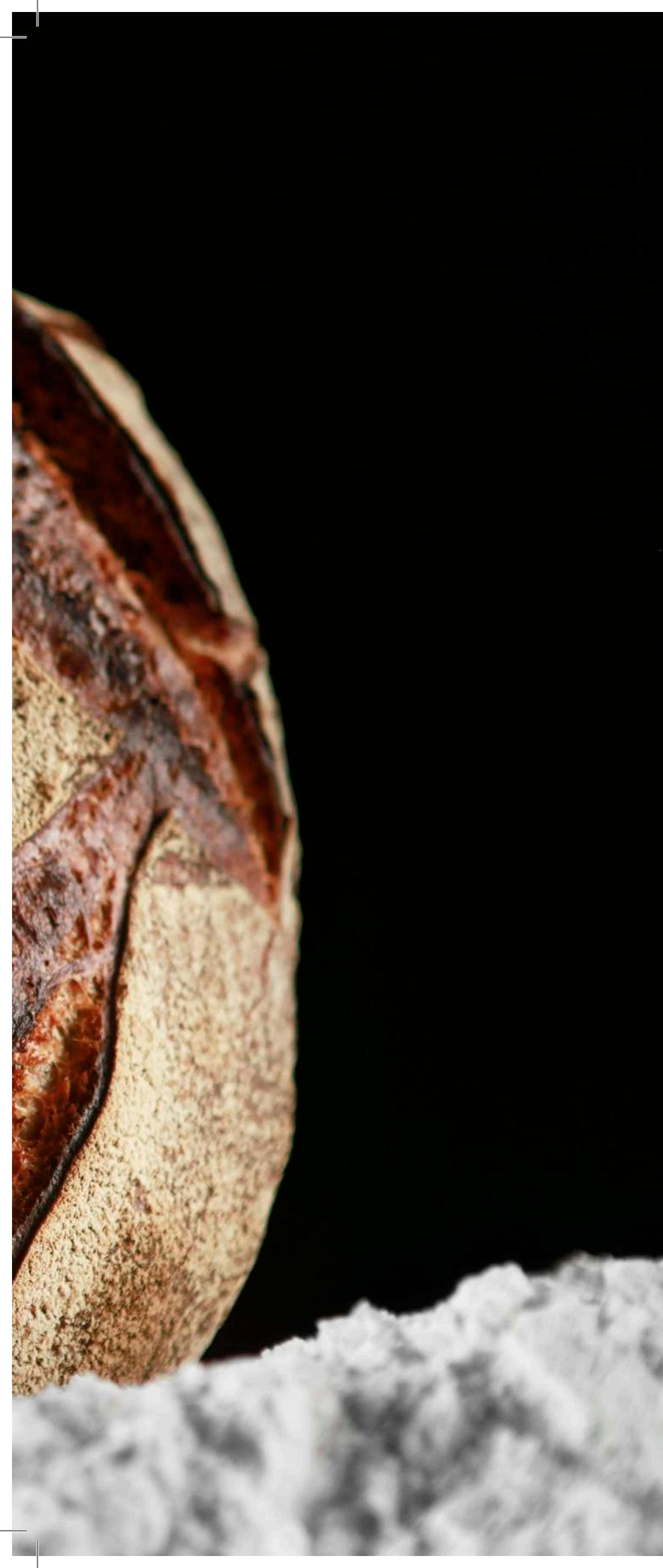
 Preparation for bread made with beetroot fibre and seeds

 *Allergens: cereals containing gluten (wheat, rye, barley)*

Available in 25 kg bags







100%

FLOURS AND CEREALS





RUSTI MEULE T110

 T110 wheat flour stone-ground

 *Allergens: cereals containing gluten (wheat)*

Available in 25 kg bags



RUSTI SEIGLE T170

 T170 rye flour

 *Allergens: cereals containing gluten (rye)*

Available in 25 kg bags

FARINE DE SARRASIN

 Buckwheat flour

 *Allergens: not applicable*

Available in 25 kg bags

FARINE D'ÉPEAUTRE 80

 Spelt flour

 *Allergens: cereals containing gluten (spelt)*

Available in 25 kg bags

FARINE DE GAUDE

 Gaude flour

 *Allergens: not applicable*

Available in 25 kg bags









IMPROVERS





RUSTI PANIF'PLUS

-  Bread improver for French-style everyday bread, suitable for cold processing
-  *Allergens: cereals containing gluten (wheat)*

Available in 10 kg bags



PANIF' CONFORT

-  Bread improver for French-style everyday bread, suitable for direct and cold processing
-  *Allergens: cereals containing gluten (wheat)*

Available in 10 kg bags



MEL' VIENNOISES

-  Bread improver for viennoiserie
-  *Allergens: cereals containing gluten (wheat)*

Available in 10 kg bags









ORGANIC FLOURS





MOULINS DE CHARS
MOULIN PAUL DUPUIS

MOULINS DE CHÉRISY

BIO T65

Organic T65 wheat flour

Allergens: cereals containing gluten (wheat)

Available in 25 kg bags



MOULINS DE CHARS
MOULIN PAUL DUPUIS

MOULINS DE CHÉRISY

MEULE BIO T110 LA CLASSIQUE

100% STONE-GROUND
Organic T110 wheat flour stone-ground

Allergens: cereals containing gluten (wheat)

Available in 25 kg bags



MEULE BIO T150 LA COMPLÈTE

100% STONE-GROUND
Organic T150 wheat flour stone-ground

Allergens: cereals containing gluten (wheat)

Available in 25 kg bags



SEIGLE BIO T170

100% STONE-GROUND
Organic T170 rye flour stone-ground

Allergens: cereals containing gluten (rye)

Available in 25 kg bags





ÉPEAUTRE BIO T110

 **100% STONE-GROUND**
Organic semi-wholemeal spelt flour stone-ground

 *Allergens: cereals containing gluten (spelt)*

Available in 25 kg bags



PETIT ÉPEAUTRE BIO T110

 **100% STONE-GROUND**
Organic semi-wholemeal einkorn flour stone-ground

 *Allergens: cereals containing gluten (einkorn)*

Available in 25 kg bags



MEULE T110 VEXIN

MOULINS DE CHARS

 **100% STONE-GROUND**
Organic T110 wheat flour stone-ground

 *Allergens: cereals containing gluten (spelt)*

Available in 25 kg bags

PETIT ÉPEAUTRE BIO T150

MOULINS DE CHARS
MOULIN PAUL DUPUIS

 **100 % STONE-GROUND**
Organic wholemeal einkorn flour stone-ground

 *Allergens: cereals containing gluten (einkorn)*

Available in 25 kg bags





KHORASAN BIO

 Organic Khorasan wheat flour

 *Allergens: cereals containing gluten (Khorasan wheat)*

Available in 25 kg bags

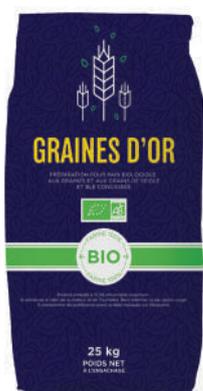


BIO T80

 Organic T80 wheat flour

 *Allergens: cereals containing gluten (wheat)*

Available in 25 kg bags



GRAINES D'OR BIO

 Organic bread preparation with seeds and crushed rye grains

 *Allergens: cereals containing gluten (wheat, rye)*

Available in 25 kg bags



6 CÉRÉALES & GRAINES BIO

 Organic bread preparation with six cereals and seeds

 *Allergens: cereals containing gluten (wheat, oats)*

Available in 25 kg bags





L'ANCIEN BIO

 Organic T110 wheat flour made from heritage or population wheats, stone-ground

 *Allergens: cereals containing gluten (wheat)*

Available in 25 kg bags



MAÏS D'OR BIO

 Organic bread preparation made with corn flour

 *Allergens: cereals containing gluten (wheat), soy*

Available in 25 kg bags



LA PÂTISSIERE BIO

 Organic T65 wheat flour

 *Allergens: cereals containing gluten (wheat)*

Available in 25 kg bags



PAIN MARIN BIO

 Organic bread preparation made with buckwheat flour and seeds

 *Allergens: cereals containing gluten (wheat)*

Available in 25 kg bags





FARINE DE BLÉ NOIR (SARRASIN BIO)

 Organic buckwheat flour

 *Allergens: not applicable*

Available in 25 kg bags

FARINE DE CHÂTAIGNE BIO

 Organic chestnut flour

 *Allergens: not applicable*

Available in 5 kg bags

FARINE DE MAÏS BIO

 Organic corn flour

 *Allergens: not applicable*

Available in 5 kg bags

FARINE DE SEIGLE T85 BIO

 Organic T85 rye flour

 *Allergens: cereals containing gluten (rye)*

Available in 25 kg bags

MÉLANGE DE GRAINES BIO

 Organic seed blend (brown linseed, yellow linseed, hulled sunflower seeds, poppy seeds)

 *Allergens: not applicable*

Available in 10 kg bags

GRAINES DE COURGE BIO

 Organic pumpkin seeds

 *Allergens: not applicable*

Available in 5 kg bags



GRAINES DE PAVOT BIO

 Organic poppy seeds

 *Allergens: not applicable*

Available in 5 kg bags

GRAINES DE SÉSAME BIO

 Organic sesame seeds

 *Allergens: sesame*

Available in 5 kg bags

GRAINES DE TOURNESOL BIO

 Organic sunflower seeds

 *Allergens: not applicable*

Available in 5 kg bags

AMÉLIORANT BIO FROID

 Organic bread improver for cold processing

 *Allergens: cereals containing gluten (wheat)*

Available in 10 kg bags





LES MOULINS FAMILIAUX

MEUNIER DEPUIS 1903

LES MOULINS FAMILIAUX

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DE CHARS**
FAMILLE MAUREY DEPUIS 1903

 **MOULINS
DE CHÉRISY**
MEUNIER EN BEAUCE DEPUIS 1710

 **MOULIN PAUL DUPUIS**
UNE AUTRE IDÉE DE LA FARINE

 **MOULINS DE BRASSEUIL**
LE MEUNIER NATURE

L'ACADÉMIE

l'école des MOULINS FAMILIAUX