



For several years now, *Le Lac du Causse Campsite* has been taking an ecological approach with the intention to obtain "Le Clef Verte".Currently, we have a large number of different objectives.

- Strengthen the basis of our commitment to maintain a high standard in the way we manage natural resources.
- Share and disseminate our knowledge by proactively transferring our acquired competencies to clients.
- Develop a network of partnerships with local authorities, social actors and producers in order to promote proximity and coherence in our commitment
- Supervising the team in a pleasant way, leaving room for everyone's initiatives and valuing their capabilities
- Put customer satisfaction at the centre of our service by providing safe, rewarding and enjoyable accommodation and activities, without discrimination on the basis of gender, race, disability or otherwise
- Promote our territory, its cultural, heritage, environmental and human richness

With its objectives, the campsite intends to offer its customers a green holiday and, above all, an experience of exchange and a playful awareness of the philosophy of sustainable tourism. During their stay, our guests can take part in on-site activities: composting, discovering the environment through a hike or nature workshops

We are at your disposal for any information, ideas or suggestions...we wish you a pleasant stay and hope you will be convinced of the beauty and attractiveness of our region.



Pascal Gaultier Campsite manager

In the preserved green environment in which the Campsite and Gites du Lac du Causse are located, we cannot do less than make you aware of the protection of the wild fauna and flora.

GREEN AREAS

The maintenance of our parks is done with respect for the surrounding vegetation. It is indeed not impossible that you will find high, wild grass. This is not an oversight of maintenance on our part, but a conscious act that responds to one of our fundamental values, which is to respect the time that nature needs to renew itself according to the seasons... So we don't ask nature to adapt to our guests but rather our guests to respect nature.

GREEN ACTIONS

In the camping & Gites du Causse, we ask you to respect some eco-gestures:

- Do not throw your cigarette butts on the ground
- When using the dishwasher and washing machine, use the eco programme
- Do not run water unnecessarily (cleaning vegetables, brushing teeth, etc.)
 Please report to us any leakage
- In the accommodation: always turn off the light in the room you are leaving and the heating.
- Choose to travel by public transport (bus): ask at the reception desk for the timetable of the shuttles that link Lissac to the various neighbouring towns.
- Avoid food waste, and for that, here are some tips:
- Try to plan meals in advance during your stay.
- If you have too many products left before you leave: take the non-perishable groceries with you and propose your neighbours the fresh products!
- Download mobile applications against food waste like Too Good to Go.



WASTE SORTING AREA

In front of the campsite reception, you will find:

- 2 containers for your household waste (to be opened using the token supplied with your key)
- A container for your recyclable waste (yellow)
- A glass container (green)
- A container for all your paper etc. (blue)

For the gîtes: the containers are installed on the car park, opposite the Muzac space.

2 compost bins (1 at the campsite and 1 at the parking place in our gite village) have been installed in addition to all the actions put in place to recycle our waste and respect the environment.

On your key you will find a token to open the waste containers.



GOOD PRACTICES

HEATING



O1 Turn down the thermostat

When you leave a room or your accommodation. You can also turn off your radiator when you air the room every day.



03 Do not cover radiators

So that they remain efficient when they are switched on and distribute the heat they emit as effectively as possible in your accommodation.



04 The right temperature

- 19° in living rooms: lounge, kitchen, dining room
- 19° in the bedroom during the day and 16° at night
- 17° in the bathroom and 22° when in use.







In the campsite shop, you can discover our local products thanks to excellent local producers selected by us.

Maison Lepetit

Fabien and Marie, brother and sister brought up with a passion for the artisan trade, have taken over the family business without compromise and true to family values. Located in the heart of Corrèze, the cannery Maison Lepetit is historically based in Ussac, a small town in the Gaillard region, near Brive..

MAISON LEPETIT

militant du goût!

La Distillerie Denoix

The House of Denoix, a large liqueur factory founded in Brive in 1839, is the oldest of the 19th-century distilleries and one of the few still in operation today. A rich history of five generations that have passed on the secrets of production and maintain a true heritage of flavour.



100 biscuits

Behind this name is Charlotte, a chocolatier and pastry chef for almost 15 years. For this project, Charlotte trained in allergenfree pastry-making and is developing the range with the precious help of a nutrition engineer. At 100 biscuits, the team is convinced that the pleasure of eating does not stop with intolerances and allergies and they intend to prove to you that in Corrèze, gluten-free tastes good!



Bovetti

Valter Bovetti, artisan chocolatier, discoverer of new countries and flavours, lives in his workshop in Terrasson with an abiding passion for 100% cocoa, the source of delicacies enjoyed in almost 40 countries around the world. Valter's new challenge: getting people to eat chocolate from aperitif to dessert.



Our producers

Le Vignoble De Branceilles 1001 Pierres

The Cave Viticole de Branceilles was founded in 1989. Now 30 years old, the Branceilles vineyard covers 35 hectares divided into some forty plots, each with its own identity. These passionate winegrowers are more attached to quality than quantity. 50% of the land of the 1001 Pierres vineyard is dedicated to the production of organic wine..



La Combe de Job

The story begins in 1979 in Corrèze, in the village of Juillac on the edge of the Périgord Noir. At that time, Claudine and Jean-Marc Gilliocq started breeding and fattening geese. Today, processing and canning are still done on the farm and these delicious products are sold in the dedicated shop in Brive.



Lou Pe De Gril

It is in Curemonte, one of the most beautiful villages in France, that this family farm makes products from a forgotten floral treasure: the dandelion. Without fertilizers or chemical treatments, the jams, jellies, pastries, and dandelion aperitif are produced in the respect of tradition!



La Banou

This craft brewery in the heart of Brive was founded by a young engineer couple: Eva and Jean-Charles. After discovering the world of microbreweries in Quebec, they decided to settle in Corrèze, in Jean-Charles' estate, to share their passion for this versatile quality product!,



Our producers

La Brasserie Gaillarde

The brewery was founded in 2010 in the Lot, in Gignac, and has since set up a second workshop in Brive to develop further. The brewery has a solid reputation in the Gaillarde region.



Gargamiel

The creation of his company in 2019 allowed Benoit DHIERAS to combine the social aspect of an educator with the work of a beekeeper, taking into account the environmental aspects that surround us.



Saffron de la Vézère

Or how a move became a life project for Laurent and Emmanuelle. Respect for the landscape, natural rhythms and animal welfare brought this passionate couple to a beautiful professional reconversion, where they produce saffron between Brive and Uzerche, on south-facing drained land!!



L'atelier de Nanou

Created in 2018 by Anaïs Meyjonade, "l'atelier de Nanou" studies, advises and manufactures sewing products on demand. With a degree in sewing, Anaïs guides you to realize your requests with image and text sewing and embroidery techniques using innovative machines.



Our producers

Cidrerie Janty

The Janty cider house has existed since 1920, when Léonard Janty worked as a cabinetmaker. But that same year, from October to December, he devoted his time to pressing apples for the inhabitants of the commune of Condat sur Gavaneix, and finally decided to devote his entire life to it, obtaining the title of Artisan Cider Maker in 1999...



Distillery Bellet

Located in the heart of Brive, the distillery was founded in 1922 and is today one of the last independent liquor factories perpetuating the craft tradition.

