



Press Release  
For immediate release

## QUEBEC'S WINE AND CIDER PRODUCERS AT MONTREAL'S PUBLIC MARKETS

Three big shows to celebrate our local wines and ciders



**Montreal, July 22, 2024** – The Société des Marchés publics de Montréal **invites the public to the third “Foire des vins et cidres d’ici,”** a discovery-focused event where visitors can immerse themselves in the world of Quebec wine and cider with tastings, workshops with sommelier Kristine Mansuy, and a delicious culinary experience presented by chef Clément Boivin’s Cuisine Libre! The festivities begin on **Saturday, August 3 and Sunday, August 4 at Atwater Market**, continue on **Saturday, August 10 and Sunday, August 11 at Jean Talon Market** and conclude on **Saturday, August 17 at Maisonneuve Market**, presenting the event for the first time. **From 11 a.m. to 7 p.m.**, the markets will host 20 local wine and cider makers along with excellent ambient music. Each day will offer a perfect opportunity to learn about what makes Quebec’s wine and cider regions special while enjoying some of our finest food.

Each event has free admission. Tasting glasses cost \$3.50 and samples are priced from \$1 to \$5 at the discretion of each producer.

### **A unique culinary experience by Cuisine Libre! at Jean Talon Market**

To celebrate the third edition of the Foire des vins et des cidres d’ici, Jean Talon Market will host the team from Cuisine Libre! for the first edition of the SAISONS event. The team led by chef Clément Boivin (winner of season 3 of *Chef de bois*, formerly of Au Pied de cochon and La Cabane d’à côté) will welcome diners on the market’s mezzanine with a refined and diverse menu of small plates on **Saturday, August 10 from noon to 3 p.m. and 6 p.m. to 9 p.m. and Sunday, August 11 from noon to 3 p.m.** At this event, local food and drink are united in the finest tradition of our public markets. In a casual setting, guests will be able to sample an assortment of appetizers prepared with local and seasonal ingredients, with the option of ordering dishes à la carte. A large central table will showcase the extensive selection of dishes. Guests will also have access to local wines and ciders by select producers, who will be present to introduce their products. A not-to-be-missed gastronomic event!

[Reserve here.](#) Reservations cost \$10 and include a welcome drink Saturday, August 10, from noon to 3 p.m. and 6 p.m. to 9 p.m. and Sunday, August 11 from noon to 3 p.m.

### **Workshops for discovering our local wines and ciders with sommelier Kristine Mansuy**

As in previous editions, the Foire will present opportunities to learn more about our wines and ciders. Acclaimed sommelier Kristine Mansuy will be present to lead the curious in their exploration of these delicious beverages. The series begins at Atwater Market with eight sessions of her wine and cider workshops, followed by eight more at Jean Talon Market. Participants in each workshop will have the opportunity to sample four featured products accompanied by delicious snacks. Workshops are presented in French.

Workshop: À la découverte des cidres du Québec: participants in this workshop will learn about the different styles of cider and apple varieties found only in Quebec. Food pairings will also be explored, with snacks crafted to accompany the four ciders specially chosen for the workshop.

- 45 minutes | Online registration is mandatory. Cost: \$25
- [Saturday and Sunday, August 3 and 4, 11:30 a.m. and 2:30 p.m., Atwater Market](#)
- [Saturday and Sunday, August 10 and 11, 11:30 a.m. and 2:30 p.m., Jean Talon Market](#)

Workshop: À la découverte des vins du Québec: a workshop inviting participants to discover the unique features of hybrid grape varieties and the characteristics of Quebec's wine regions with tastings of four wines. Delicious snacks served during the workshop will inform a discussion of food and wine pairings.

- 45 minutes | Online registration is mandatory. Cost: \$25
- [Saturday and Sunday, August 3 and 4, 1 and 4 p.m., Atwater Market](#)
- [Saturday and Sunday, August 10 and 11, 1 and 4 p.m., Jean Talon Market](#)

### **Getting to know our wines and ciders**

During the events at Atwater, Jean Talon and Maisonneuve markets, visitors will have the opportunity to meet 20 different wine and cider producers from every part of the province and sample their wares. Proximity to the producers will allow everyone who enjoys wine or cider to discover what's new, purchase hard-to-find bottles for their cellar and learn all about the diversity of our local products. DJs will provide a great musical backdrop for each of these days of discovery. At Maisonneuve Market, the event will be accompanied by games and a series of gourmet stands. The wine and cider producers will be: [Cassine](#), [Chemin des Sept](#), [Cidre Intrus](#), [Cidre Sauvageon](#), [Cidrerie Autour de la pomme](#), [Cidrerie Au pied de Cochon](#), [Cidrerie Black Creek](#), [Cidrerie Compton](#), [Domaine Amalgames](#), [Domaine du petit St-Joseph](#), [Domaine Hébert](#), [Domaine le Grand Saint-Charles](#), [Errant](#), [Jus Sec](#), [La Capsule Temporelle](#), [La cidrerie d'un hectare](#), [Léon Courville](#), [Vignoble Château Fontaine](#), [Vignoble La Cantina](#) and [Vignoble Têtes au vent](#).

*Detailed program: <https://www.marchespublics-mtl.com/evenements/>*

*This event is made possible by the support of the Ville de Montréal*

**About the Société des Marchés publics de Montréal**

The Société des Marchés publics de Montréal is a social economy enterprise responsible for the planning, development and operation of Montreal's public markets. Its mission is to improve access to fresh food through a network of public markets that brings Montrealers closer to local farmers and agri-food businesses. Since 1993, it has been mandated by the Ville de Montréal to manage the Atwater, Jean-Talon and Maisonneuve markets, six Neighbourhood markets and three Solidarity markets. It is a non-profit organization governed by a board of directors composed of five merchants and five residents of the Montreal urban agglomeration. Its membership includes nearly 200 merchants active at the public markets. The Société's network of public markets is frequented by more than three quarters of Montrealers, with more than 3 million visits annually.

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**If you would like to arrange an interview or require further information, please do not hesitate to contact :**

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