

The Bonnardel residence and warehouse

Built by the "Compagnie Générale de Navigation" in the 1880s, the buildings included a residence, a boat repair shop, iron works, offices for river transportation companies and storehouses. Today they are privately owned and listed on the French general inventory of cultural heritage buildings, as proof of the expansion of the city after the construction of the Saint-Louis Canal.



This plant belongs to a 3-generation family of fishermen, and is the only fish-canning factory on the Mediterranean coast. (Guided tours organized in July and August, consult the Tourism Office).

The Navy Services and Napoléon dry docks

The city of Port-Saint-Louis-du-Rhône has 6 ports. The two dry docks provide a total of 3,200 berths depending on the size of the boats and more than 200 rings where visitors can tie up. Port-Saint-Louis-du-Rhône, located between Corsica and the Baleares, is an ideal port of departure. And the mouth of the Rhone River is a true gateway to the north of Europe.

Emergency numbers



emergency number



Marseilles treatment center for poisoning





Caution! Consult the weather forecast before starting and avoid the mistral wind.

Along the way

Bar and restaurant

■ Bars and restaurants in Port-Saint-Louis-du-Rhone (Culinary specialties include seafood and shellfish, particularly Carteau mussels. Inquire at the Tourist Information Center)

Rent a bike

- Port-St-Louis Tourism Office (summer season only) 04.42.86.01.21
- The Capitainerie (port master's office) (Port-St-Louis) 04.42.86.39.11

Don't miss

- Visiting the Tour Saint-Louis tower
- Bonnardel residence and warehouses
- Navy Services and Napoléon dry docks
- Ferrigno fish-canning factory
- Shellfish farms
- Nautical sports on the Carteau beach
- Camargue wildlife observation

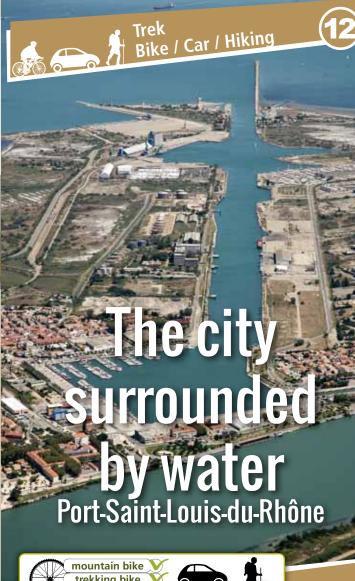
PORT-SAINT-LOUIS-DU-RHÔNE TOURISM OFFICE

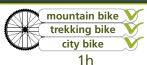
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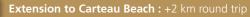














Take note: Difficult tour when the mistral wind





How to get there

- Tourist Office Information Center, go to the Tour Saint-Louis tower. Parking space available nearby.
- 1 From the Tour Saint-Louis tower, take Rue Pasteur which will lead you to Quai Bonnardel. You are going from the Rhone River to the Mediterranean Sea, in the same way that goods travelled in the 19th century. On the quay you will notice a sculpture in the form of a sea shell, the Bonnardel residence and warehouses. Continue straight ahead.
- 2 Cross both bodies of water at the **locks** then take the cycling path along the **Canal Saint-Louis**. You will be able to observe Camargue wildlife and the canal built in 1864 on the orders of Napoleon III. At the end of the straight section you will arrive at the **Navy Services port**.

- 3 At the crossroads you can turn left on the cycling path to go to Carteau beach 6, or continue straight ahead beyond the cycling path. After 800 meters you will reach the canal that brings water for the Ferrigno fish-canning factory, the shellfish farms and Port Napoléon.
- 4 Turn right and observe the numerous mussel farms, proof of the importance of mussels in Port-Saint-Louis-du-Rhône.
- 5 Continue along beside these mussel beds and **Port Napoléon**. At the roundabout take the bicycle path again. It will take you back to the **Tour Saint-Louis tower** along the banks of the Rhône.



2 km round trip

6 If you continue your trip to the Carteau beach (Plage de Carteau), you will be in Carteau Bay (Anse de Carteau), an important shellfish production area, and in particular the famous Carteau mussel, known for its taste and its freshness. It is a large, fleshy, tasty mussel because it is raised in a sunny area without any tide. About 50 mussel farmers produce around 3000 tons/year. This makes Port-Saint-Louis-du-Rhône the largest city in the Bouches-du-Rhône department for mussel production and represents about 10% of the mussels produced in France.