

Chabichou du Poitou



The undisputed star of its region, Chabichou du Poitou comes in the distinctive shape of a truncated cylinder, known as a “bonde”. It is produced in the designated area Haut-Poitou, with its clay-limestone soil. Soft and creamy when young, Chabichou du Poitou develops its flavours with age and its paste becomes crumbly after extensive ripening.



CHEESER
GOAT'S
MILK



YEAR OF LABELLING
1990

KEY FIGURES

224

Milk producers

8

Farmhouse producers

4

Production plants

1

Maturing plants

282

Tons marketed in 2020

SITE WEB DE L'APPELLATION :

www.chabichou-du-poitou.eu