

# 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

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## KEY FIGURES

**224**

Milk producers

**8**

Farmhouse producers

**4**

Production plants

**1**

Maturing plants

**282**

Tons marketed in 2020

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SITE WEB DE L'APPELLATION :

[www.chabichou-du-poitou.eu](http://www.chabichou-du-poitou.eu)