

COUNCIL REGULATION NO. 2081/92/EEC  
APPLICATION FOR REGISTRATION PDO, ARTICLE 171. Responsible department in the Member State:

Name: Institut National des Appellations d'Origine - 138, Champs Elysées - 75008 Paris  
Tel.: (1) 45 62 54 75 Fax: (1) 42 25 57 97

2. Applicant group:

- (a) Name: Syndicat de Défense du Chabichou de Poitou
- (b) Address: B.P. 191, 86005 Poitiers CEDEX
- (c) Composition: producer/processor (x) other ( )

3. Name of product: Chabichou de Poitou4. Type of product: (see list): Class 1.3 - Cheeses5. Specifications (summary of Article 4(2) conditions):

- (a) Name: (see 3)
- (b) Description: Unpressed soft white goat's milk cheese with a fine rind; in the shape of a small truncated cone known as a 'bonde' (bung or plug) about 6 cm high and weighing an average of 120 grams; 45% milk fat.
- (c) Geographical area: Limestone area of Haut-Poitou (Upper Poitou), in the Vienne, Deux-Sèvres and Charente *départements*.
- (d) Evidence: Name comes from the Arabic word 'chebli' meaning goat. This cheese was made by the Saracens who remained after the Moors' defeat in 732 but were relegated to a hill near the city of Poitiers. Under the designation 'Chabichou' it is mentioned in Charles de Cherge's 1782 travel guide Guide du voyageur à Poitiers. It is a sign of recognition of Poitou and its praises were sung in a sonnet by Emile Bergerat in 1910 and a 1914 song. The request for an official designation was filed in 1989 and the designation of origin recognized in 1990.
- (e) Method of production: Slightly renneted whole goat's milk coagulated by lactic coagulation. The fresh curd, whether or not allowed to drip first, is placed in a perforated truncated cone-shaped mould, allowed to drip for between 18 and 24 hours, salted on the surface, then allowed to dry a further 24 to 48 hours. Ripening for at least 10 days at 10-12°C at between 80 and 90% relative humidity.
- (f) Link: The cheese's production, which is linked to a site known as Le Seuil du Poitou (the Poitou Threshold), has developed over an area characterized by its limestone bedrock and goat-herding tradition and the presence of producers and processors of Poitou Chabichou.
- (g) Inspection structure:
  - Name: INAO
  - Address: 138, Champs Elysées, 75008 Paris
  - Name: DGCCRF
  - Address: 59, Bd V. Auriol, 75703 Paris CEDEX 13
- (h) Labelling: Legal obligation to display the INAO logo + acronym, the phrase '*Appellation d'Origine Contrôlée*' and the designation; the phrase '*Appellation d'Origine*' is required by law; the phrase '*Fabrication fermière*' or '*Fromage fermier*' (farm product) is provided for

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- (i) National requirements (if any): *Décret* of 29 June 1990.

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TO BE COMPLETED BY THE COMMISSION

EEC No.: VI B14/FR/0115940124

Date of receipt of the application: 24/01/94