



The Poitevine breed



Photo : Collection du Parc interrégional du Marais Poitevin.

Population in France :
2,700 goats, 242 recorded

Weight of males : 55 to 75 kg
Weight of females : 40 to 70 kg

Milking qualities* :
Average Milk production :
492 kg in 242 days
Protein yield : 15.1 kg
Protein: 3.09 %
Fat : 3.57 %

** Milk Recorded Results,
Livestock Institute – FCL, 2005*

Origin and location.....

The birthplace of the Poitevine goat is around the sources of the Sèvre, in the Centre-West of France. At the end of the 19th century, there were several hundreds of thousands of Poitevine goats. In 1920, a violent epidemic of foot-and-mouth disease all but wiped the breed out; it was from stock lines from the Alps that the herd was progressively built up again, whence stronger and stronger competition by the Alpine and Saanen breeds. Since 1991, a program for genetic conservation has been put in place.

Today, there are about 2,700 females, principally reared in the breed birthplace in Poitou-Charentes.

Aptitudes and use.....

At a time when much thought is going into how rural areas are to be developed and managed, the Poitevine breed, by reason of its hardy character, its capacity to make the most of rough pastures and

forage, can become an important aid in certain new farming management systems. What is more, the interesting qualities of its milk yield also justify the implementation of a conservation program.

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There are other goat breeds with small numbers in France:

- **the Pyrenean goat**, a hardy breed which is essentially to be found on the mountain pastures,
- **the goat of the Rove**, easily recognizable by its great twisted horns.
- **the Provençale goat**, a good dairy goat, bred in the Alpes of Haute Provence
- **the ditches goat**, traditionally bred while in confinement and often attached to fencing, grazing in the brambles and brush trails, on the edges of ditches or along the slopes in the grove of the west of France
- **the Corsican breed** whose milk is used for the manufacture of the Brocciu, a local cheese.

