



Tasting advice

Open just before serving,
with a squeeze of lemon
or plain for purists.

Perfect pairing:

a crisp, dry white wine,
or a brut Champagne
to fully reveal its freshness.

Careful and refined packaging of our oysters

Upon leaving the purification
tanks, each oyster is carefully
inspected to ensure its quality.

Following this step, they
are packaged under optimal
conditions to preserve their
freshness prior to shipment.

The packaging allows
each oyster to retain
its natural seawater while
remaining fully protected.

Huîtres
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DEPUIS 1967

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What if you allowed
yourself to be tempted
by this truly
exceptional oyster...

Savour the experience...



La Spéciale l'Exquise

The fruit of meticulous craftsmanship, our exceptional oyster derives its distinctive richness from two unique merroirs.



It is farmed in Normandy, between Saint-Vaast-la-Hougue and the dune belt of Utah Beach, where, amid the turbulence of the waves, it builds its resilience.

Rich in plankton thanks to the fresh water flowing from four rivers — the Aure, the Vire, the Taute, and the Douve — our oyster develops a rich and generous flesh and continues to grow there for three to four years.

It is then refined in Marennes-Oléron, in the clay claires of our former salt marshes, which give it impeccable delicacy, purity,

and a unique flavor signature.

Born from respect for nature, patience, and the passion of men, the Utah Beach oyster reveals a pearly flesh with a firm yet smooth texture.

Its flavor is exceptionally refined, combining a delicately briny note with a subtle touch of sweetness and a remarkable length on the palate.

It is an exceptional oyster, ideal for connoisseurs seeking a refined and natural marine taste — a truly outstanding oyster.

Plusieurs fois médaillées au concours Agricole de Paris



La Fine du Galon d'Or

Poget craftsmanship embodied

La Fine du Galon d'Or is an oyster farmed in Charente-Maritime, in the heart of the Marennes-Oléron basin, ideally located at the confluence of the Seudre, the Gironde, and the Charente rivers

— an area renowned for the quality of its waters. After three years of careful cultivation, it is patiently refined in traditional clay ponds known as claires, which give it a generous and delicate texture, a

well-balanced flavor, and a subtle briny note, encased in a pure, compact shell. Refined and elegant, it embodies the full oyster-farming expertise of Maison POGET.



La Spéciale Fort Boyard

The signature innovative oyster by Poget

It is the new oyster of the POGET family. Born from ancestral oyster beds in Marennes-Oléron, the cradle of oyster farming, it is then produced as close as possible to the legendary Fort Boyard. Raised using a

distinctive method, it is immersed in the open sea in cages, allowing it to benefit continuously from strong currents in a preserved natural environment — the ocean. Intensely marine, with a firm and crunchy

texture and a slight hint of bitterness, it is then refined in the sheltered waters of our clay claires — former salt marshes — giving it a perfect balance between ocean and land: La Novatrice.



La P'tiote Poget

The little oyster full of character

Available under our different labels: La Spéciale Exquise, La Spéciale Fort Boyard, and La Fine du Galon d'Or. Delicate, well-balanced, and full of freshness, La P'tiote Poget is the smallest of our oysters — a true invitation to

discovery. Carefully selected from our oyster beds, it charms with its delicate flesh, gently briny flavor, and firm texture. Perfect for an aperitif or for taking your first steps into the world of premium oysters, La P'tiote Poget offers a simple and

convivial tasting experience. Its smaller size makes it ideal for those who wish to savor the authenticity of marine flavors without excess, in a subtle balance between sea and finesse.