

NORMANDIE FILIERE MER

NORMANDIE

CHIFFRES CLÉS 2025 DES PRODUITS DE LA PÊCHE

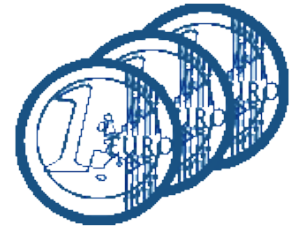
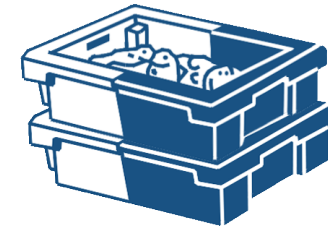
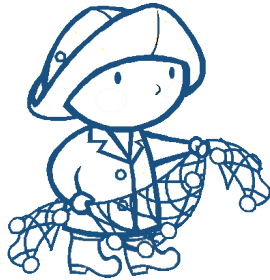
*Valoriser la qualité et la durabilité
des produits de la pêche de Normandie !*

NFM
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2^{ème} Région de Pêche Maritime Française !

20% captures



~520 Bateaux
de pêche artisanale

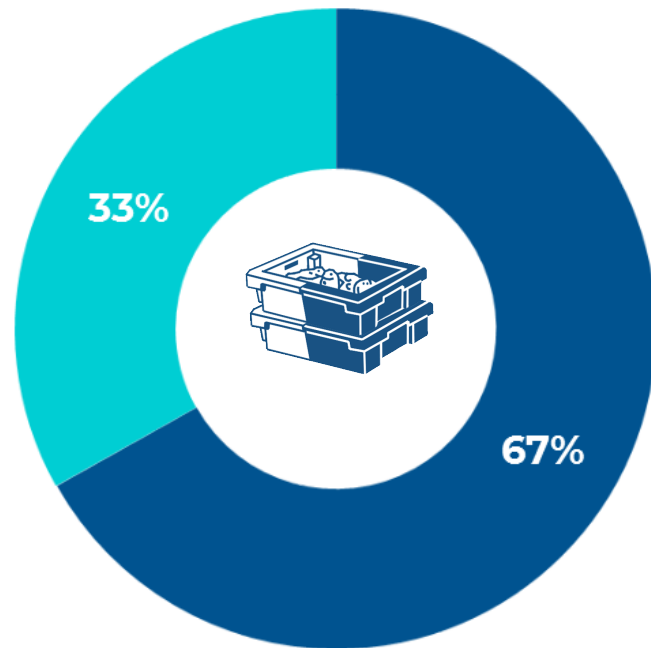
~1 800 Marins
dont 300 pêcheurs à pied

+ 600 km Littoral
+ 20 points de débarques / 6 criées

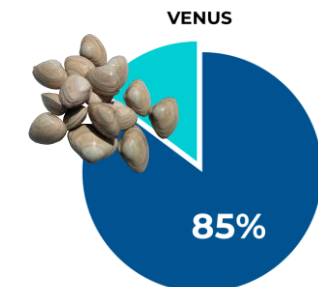
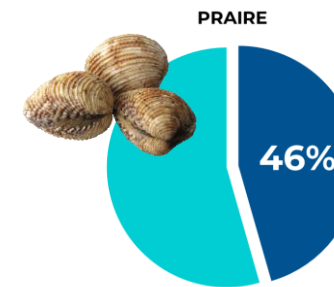
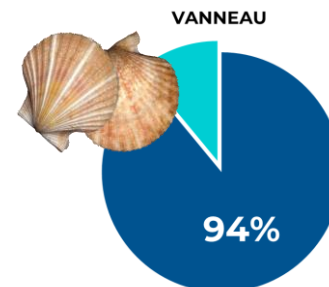
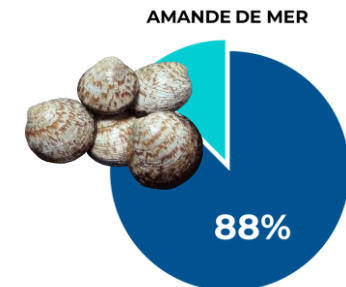
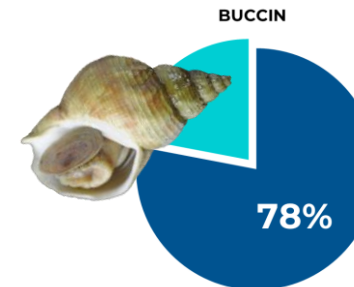
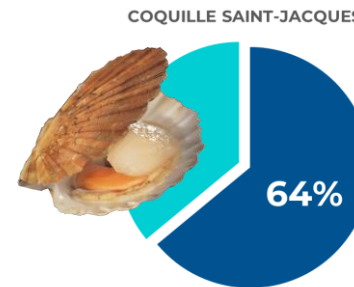
~67 000 T
de pêche artisanale

~200 000 K€
de pêche artisanale

1ère Région pour les Coquillages !

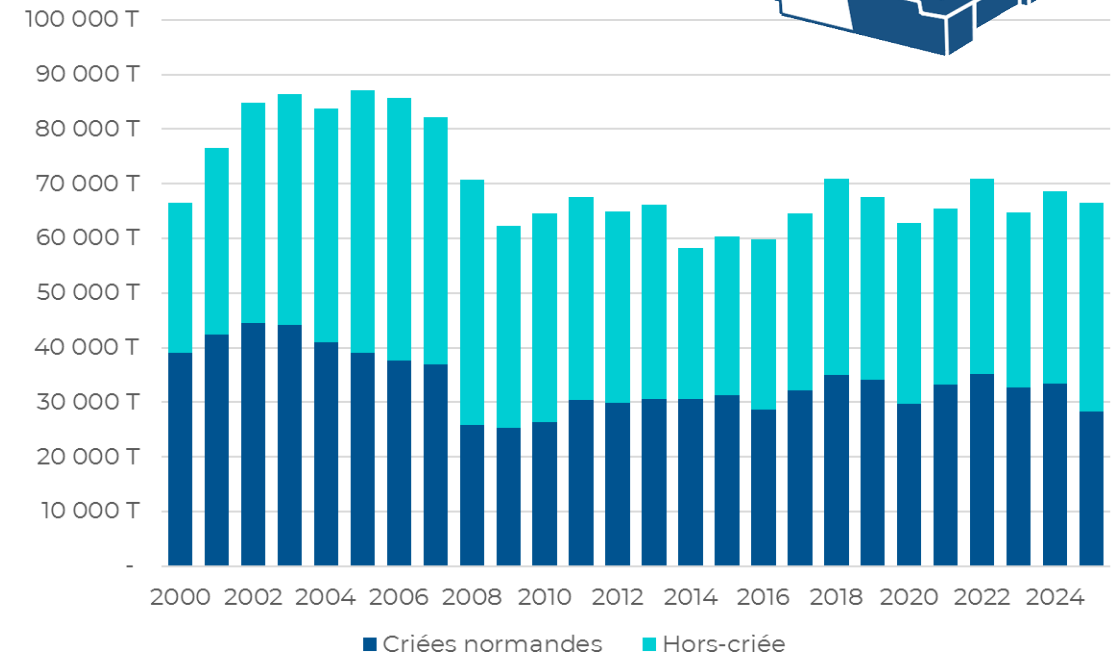
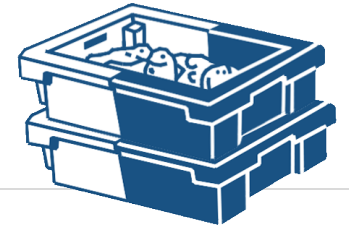
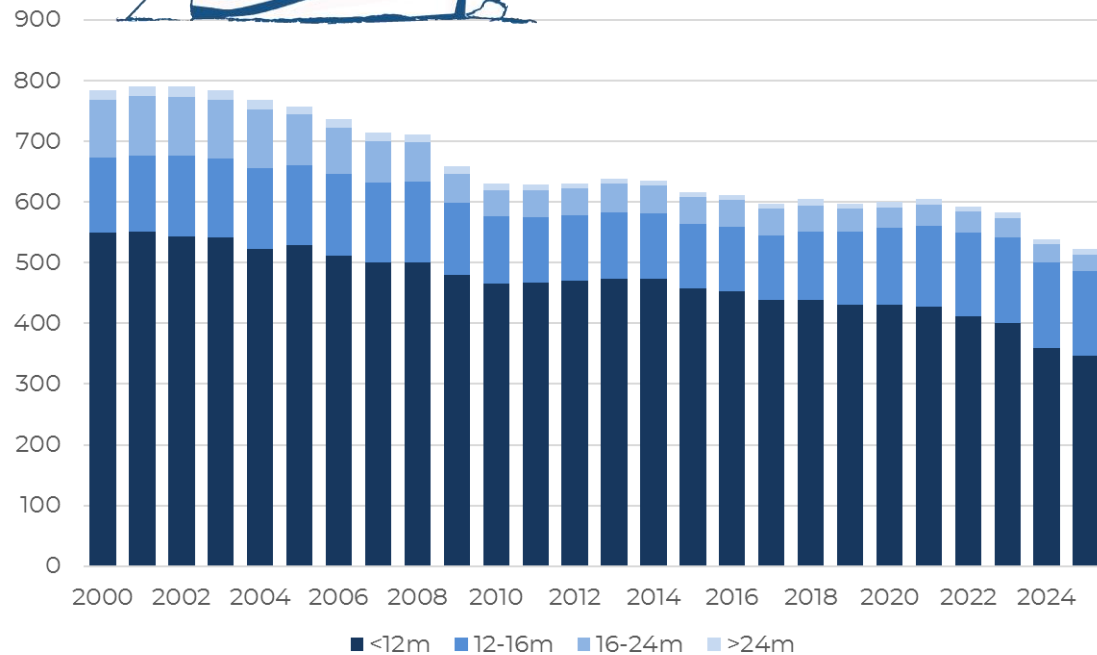


■ Normandie ■ Autres régions



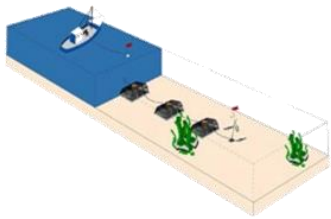
2/3 des coquillages de pêche français !

Une pêche 100% artisanale !

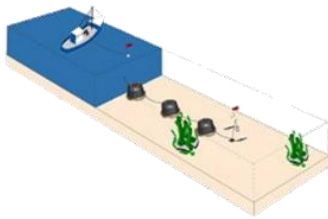


+10 Techniques de pêche ou Métiers !

Casiers

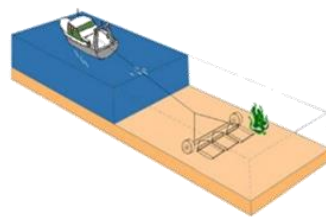


Casier à crustacés



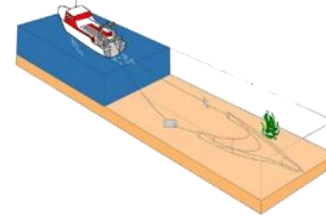
Casier à bulot

Dragues

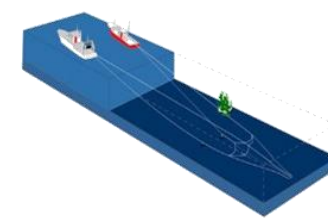


Drague à coquilles

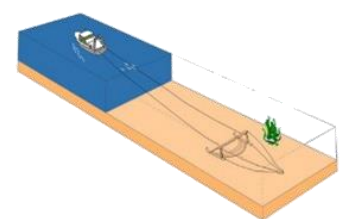
Chaluts



Chalut de fond

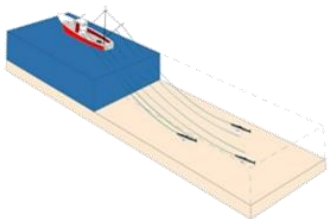


Chalut pélagique (en boeuf)



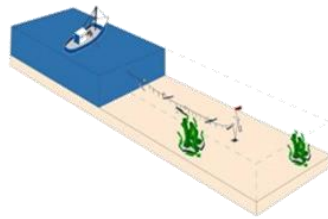
Chalut à Perche

Lignes

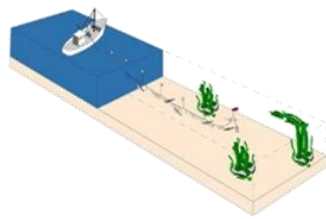


Ligne de traîne

Palangres

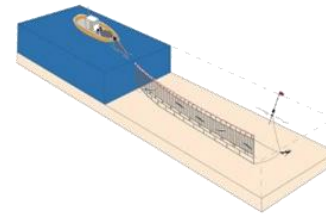


Palangre de fond



Palangre flottante

Filets



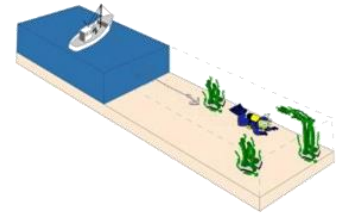
Filet maillant

Pêche à pied



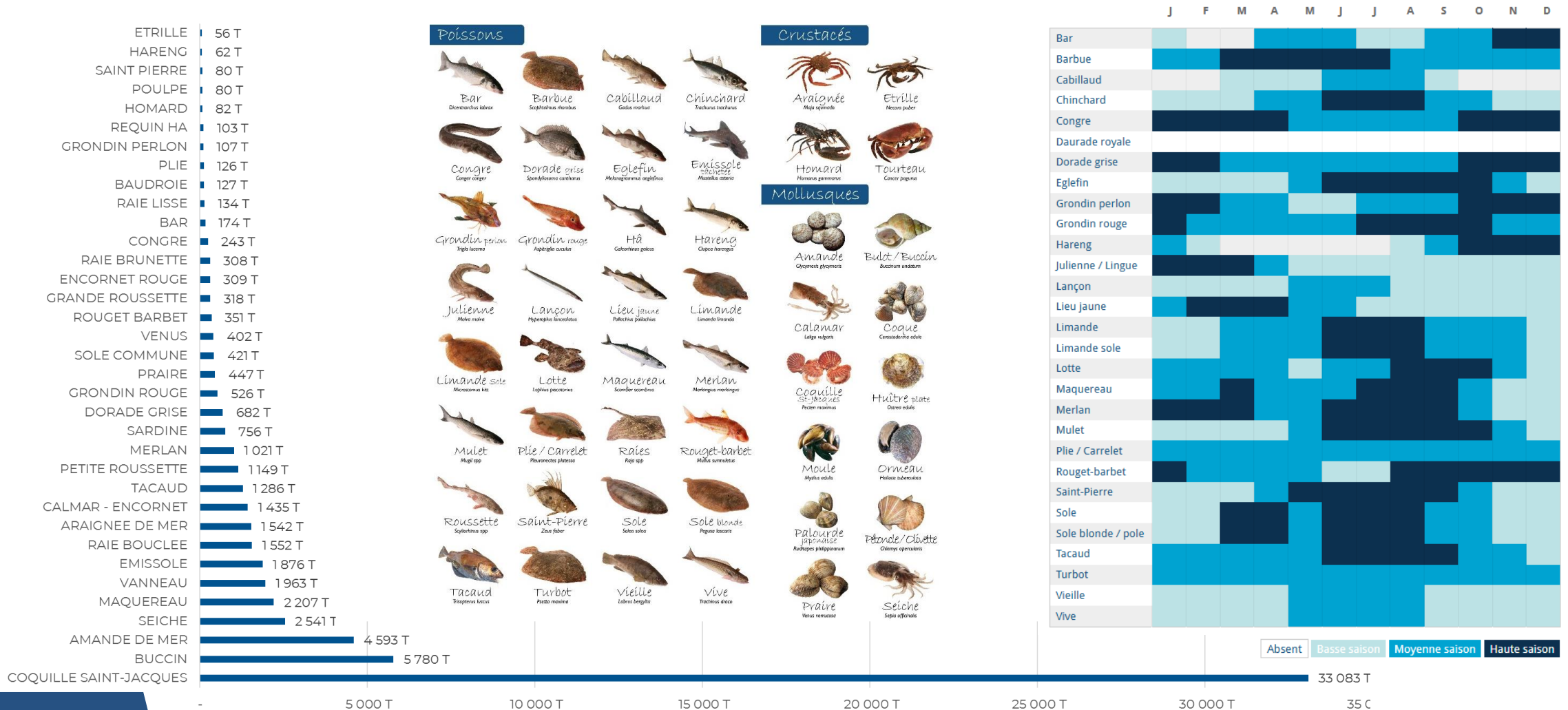
Rateau, fourche...

Plongée

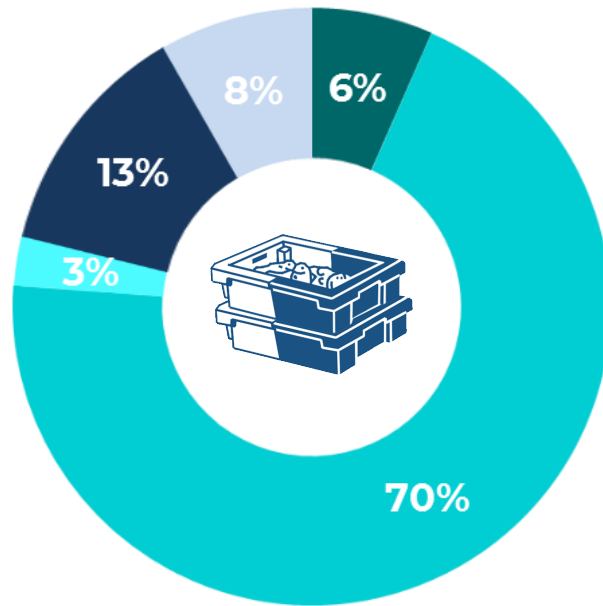


Scaphandre autonome

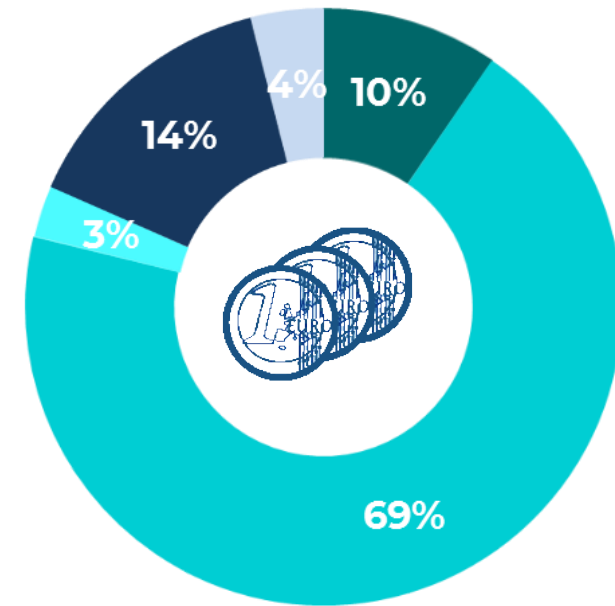
+ 50 Espèces pêchées au fil des saisons !



5 grandes familles d'espèces !



■ Céphalopodes ■ Coquillages ■ Crustacés
■ Poissons ■ Raies et Requins



■ Céphalopodes ■ Coquillages ■ Crustacés
■ Poissons ■ Raies et Requins

70% de coquillages de pêche !

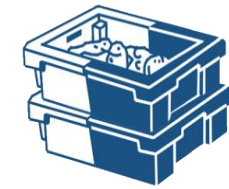
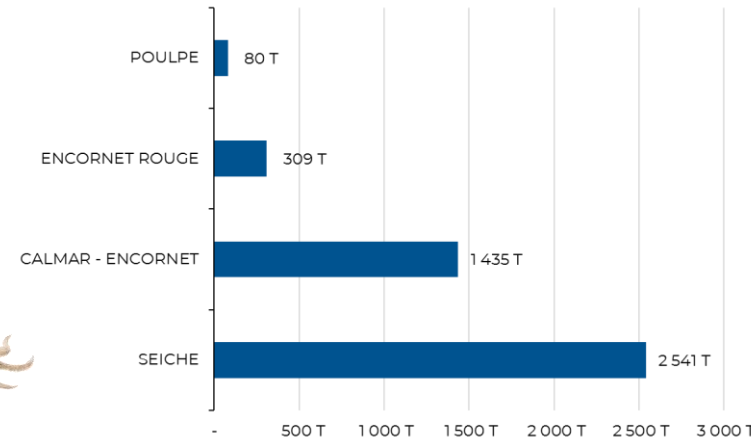
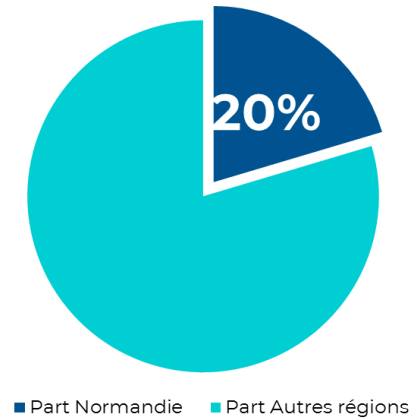
Les 12 principales espèces normandes !



+ 85% des volumes et de la valeur !

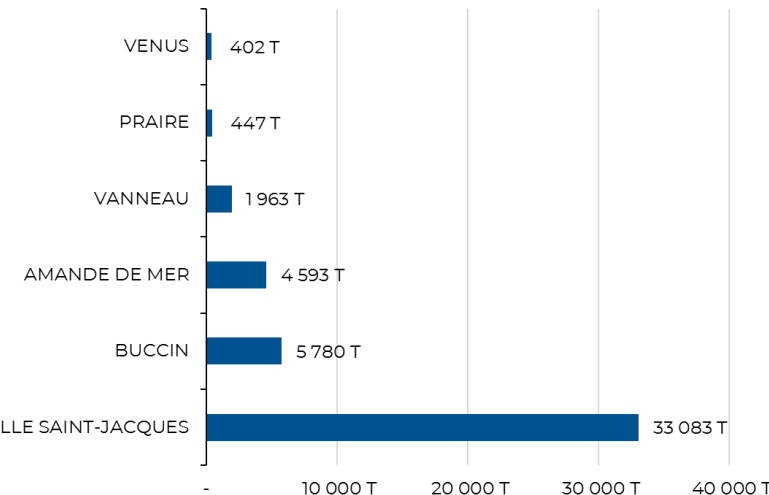
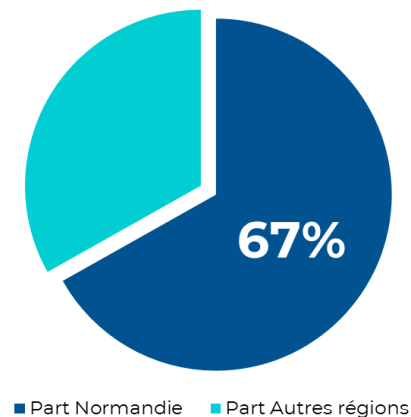
Les mollusques au 1^{er} plan !

CEPHALOPODES



4 365 T

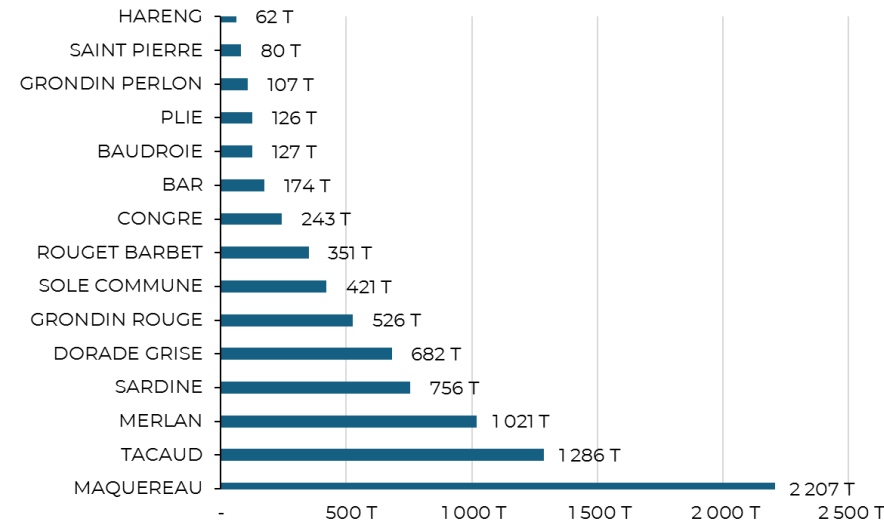
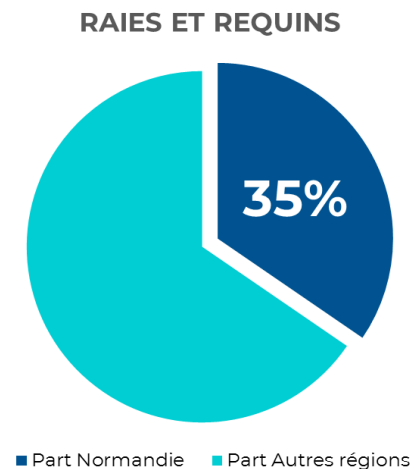
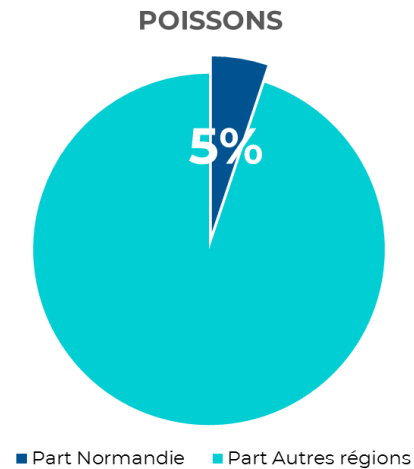
COQUILLAGES



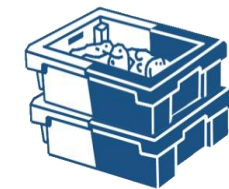
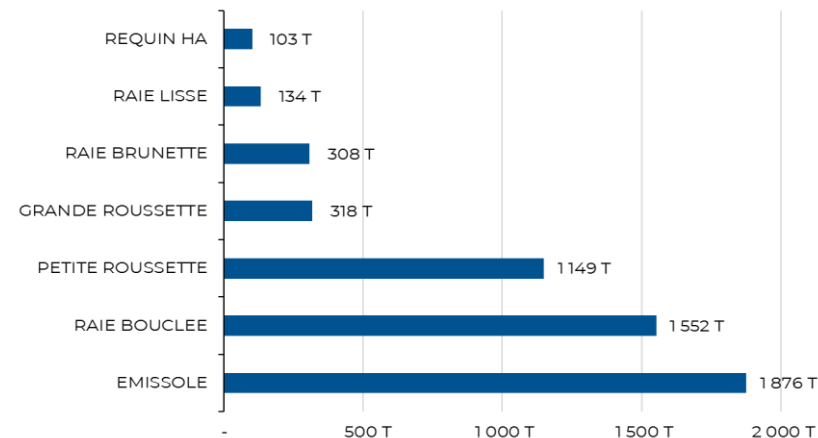
46 265 T

76% des captures normandes !

Des poissons normands très diversifiés !



8 569 T



5 504 T

21% des captures normandes !

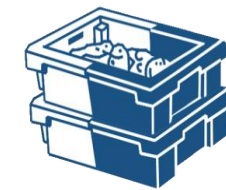
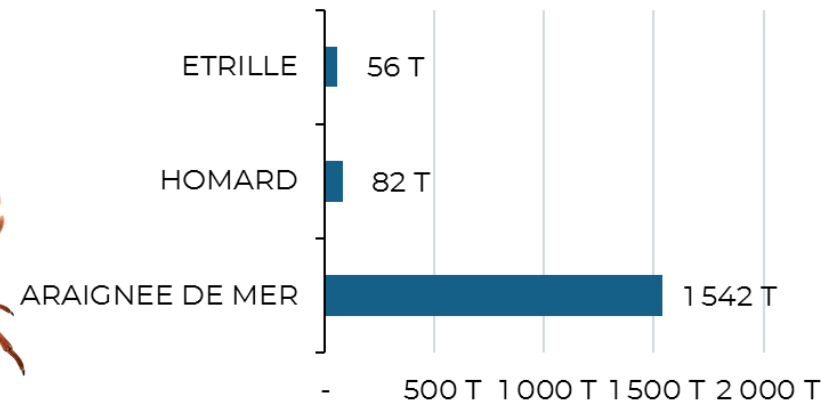
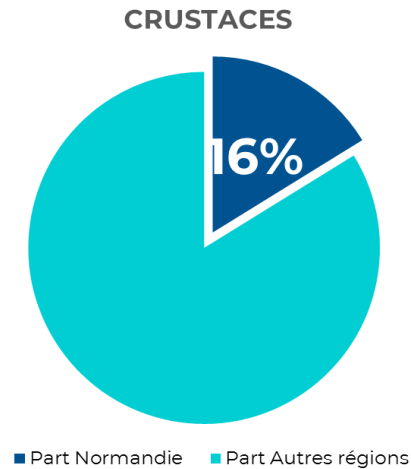
Les bons plans des poissons normands !



Groupes / Espèces	Volumes normands	Part française
Poissons osseux	6 174 T	13%
MAQUEREAU	2 207 T	10%
TACAUD	1 286 T	42%
MERLAN	1 021 T	28%
DORADE GRISE	682 T	40%
GRONDIN ROUGE	526 T	23%
CONGRE	243 T	5%
Raies et requins	5 360 T	41%
EMISSOLE TACHETEE	1 876 T	45%
RAIE BOUCLEE	1 552 T	61%
PETITE ROUSSETTE	1 149 T	53%
GRANDE ROUSSETTE	318 T	61%
RAIE BRUNETTE	308 T	42%



3 crustacés, pas si effacés !



1 786 T

3% des captures normandes !

An aerial photograph of a rugged coastline featuring prominent white cliffs and a sandy beach. The sea is a deep teal color, and a small boat is visible on the water. The text is overlaid on the upper half of the image.

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