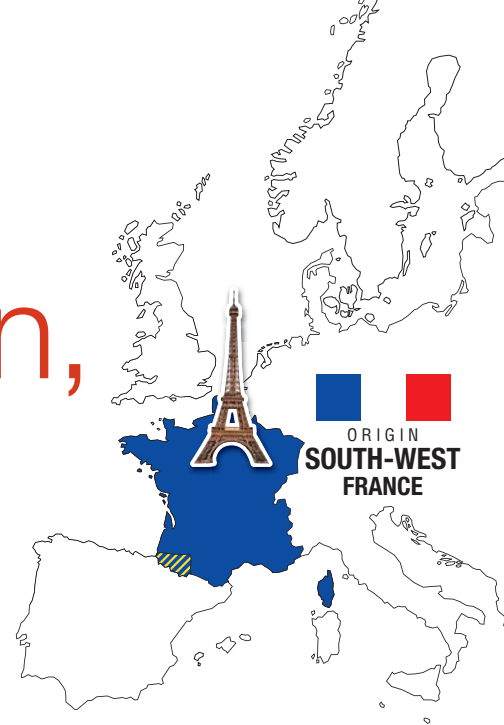


Bayonne Ham

The Adour River Basin, an exceptional land

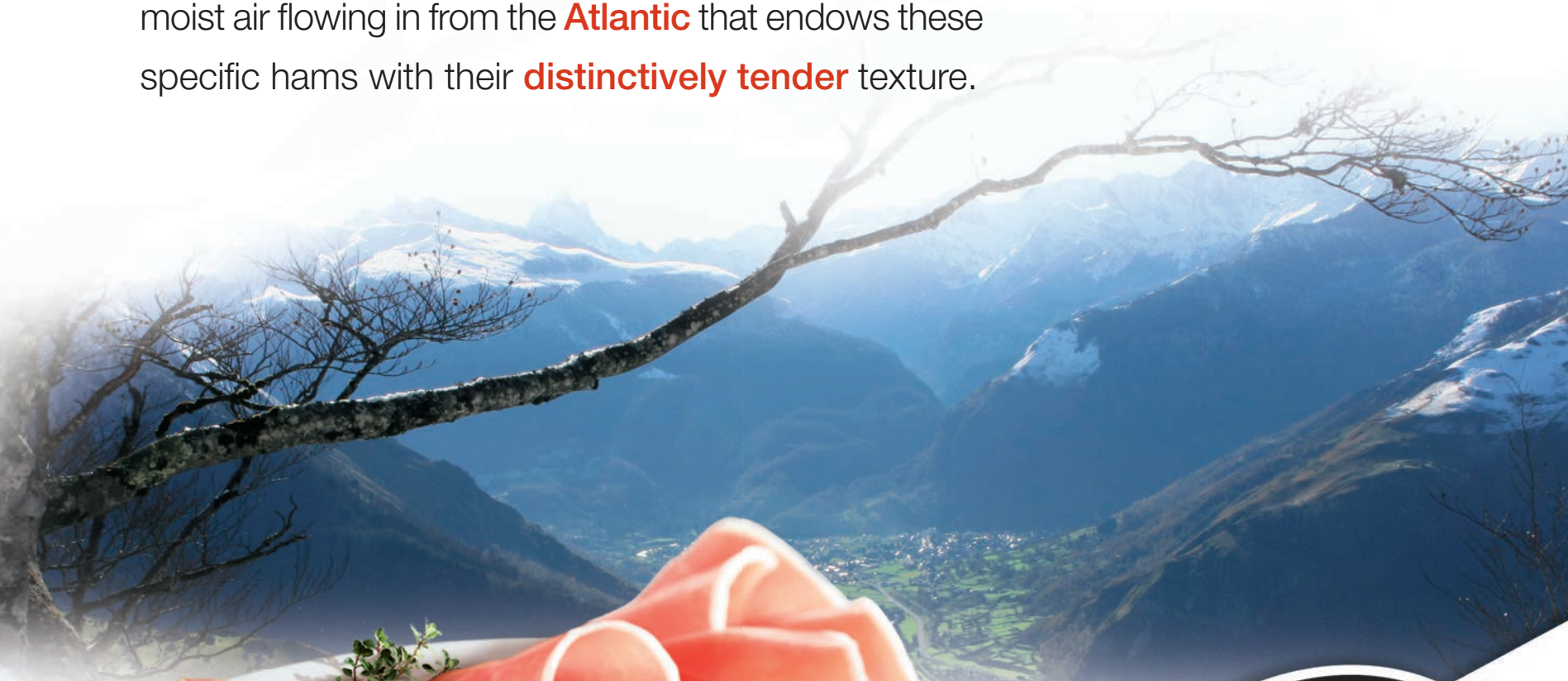
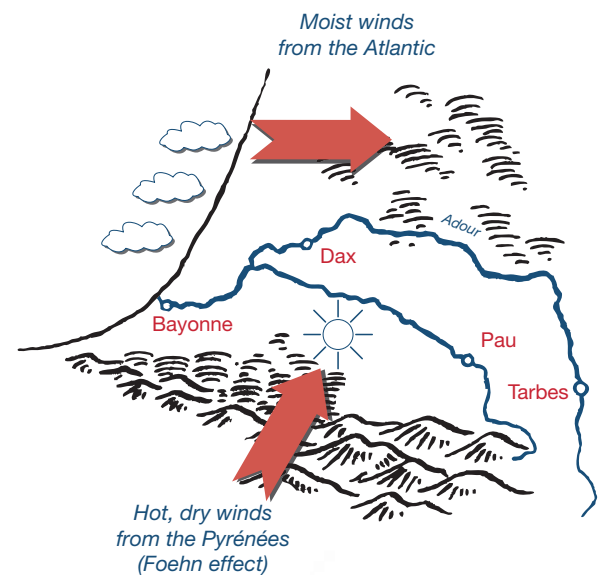


The ham's name comes from the place where it was originally sold: the Port of Bayonne.

But in reality, Bayonne Ham is **the product of an entire region: the Adour River basin.**

The unique climate of the Adour River basin is what gives Bayonne Ham its perfect balance.

Winds from the south, known as **"Foehn"**, rise from the **Pyrénées** mountains and provide the ideal conditions for proper drying of the meat. This is balanced with the moist air flowing in from the **Atlantic** that endows these specific hams with their **distinctively tender** texture.



INDICATION GÉOGRAPHIQUE PROTÉGÉE

Jambon de Grande Origine

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