

Bayonne Ham and the secrets of perfection. All four seasons



Salting in the winter, rest in the spring, drying in the summer and ageing in the fall: **salterers recreate the natural rhythm of the seasons.**

The salting process is performed according to the time-honored traditions. Whole, **fresh hams are rubbed with salt from the Adour River basin** and then covered with a thick layer of salt.

After salting, the hams are hung for a few weeks to rest in **a cool, well-ventilated room where the conditions resemble beautiful spring weather.**



INDICATION GÉOGRAPHIQUE PROTÉGÉE

Jambon de Grande Origine



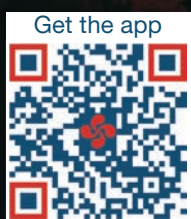
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In summer, the hams are placed in special **drying rooms** where the **long ageing process** begins.

The muscular parts of the ham are carefully covered with a mixture of pork fat and flour, a key procedure called **“pannage”** (coating). This allows the meat to dry ever so slowly over the course of the long ageing process.

The final step of gradual **ageing** comes in autumn, when the ham takes on all its unique qualities and character: its **sweet flavour, balanced saltiness and delicate aroma.**



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