

Jambon de Bayonne

One of the legendary hams of Europe, Jambon de Bayonne has been made in southwest France and sold at the port of Bayonne for generations. Only hams produced with strict adherence to PDO regulations may be sold by this name. Agour Jambon de Bayonne is carefully aged for 12 months to bring out the full flavor profile that makes these hams famous.



TASTING NOTES ▶ Tender and sweet, with a nuanced nutty flavor and a melt-in-your-mouth texture

USES ▶ Fry and stir into scrambled eggs with piperade, a Basque stew of peppers and tomatoes

ORIGIN ▶ PAYS BASQUE, FRANCE