

FERMIERS BASCO-BÉARNAIS

FARMSTEAD CHEESES FROM THE PYRENEES



The coop Fermiers Basco-Béarnais groups 50 farmers, all of them strongly attached to the centuries-old local shepherds' tradition.

The raw milk from the mountain, the farmstead making, the natural rind and a long maturing process are the guarantees of quality of these uncooked, pressed paste cheeses.

*Among our cheeses is the **AOP Ossau-Iraty sheep cheese**, with a subtle hazelnut aroma, firm and balanced flavour. The specific knowledge the farmers perpetuate from generation to generation is the promise of an untouched authenticity.*

FARMSTEAD SHEEP MILK CHEESES

VALLEE D'ASPE AOP OSSAU-IRATY aged 5 to 8 months	4.5 kg
OSSAU-IRATY SELECTION aged 8 to 10 months	
« LOU REY » aged 10 to 12 months	
« BERGER BASQUE » aged 3 to 4 months	3 kg
« ESCADUT » aged 3 to 4 months	750 g
« PITXUN » aged 2 to 3 months	450 g
<i>2 cheeses by case / 12 small cheeses by case</i>	

FARMSTEAD COW MILK CHEESES

VALLEE D'ASPE aged 3 to 5 months	4.5 kg
LE SOMPORT aged 2 to 3 months	4 kg / 400 g
<i>2 cheeses by case / 12 small cheeses by case</i>	

FARMSTEAD COW AND SHEEP MILK CHEESES

VALLEE D'ASPE aged 3 to 5 months	4.5 kg
<i>2 cheeses by case</i>	

FARMSTEAD GOAT MILK CHEESES

VALLEE D'ASPE aged 3 months	2.5 kg
TOMETTE PUR CHEVRE aged 2 months	700 g
<i>2 cheeses by case / 12 small cheeses by case</i>	

Shelf-life : 60 days (90 days for the Ossau Iraty, the Selection, the Berger Basque and the Lou Rey)