Ossau-Iraty



A product of the farming and cattle-raising system, this farmhouse ewe's milk cheese comes from the Pyrénées Atlantiques region. In the 14th century it was recognised as a trading currency in various rental or purchase contracts and was the leading source of income for shepherds. Its name is derived from Ossau Valley in Béarn and the Iraty mountains in the Basque Country. A ewe's milk cheese that is reputed to keep well, it is traditionally eaten with black cherry jam but some gourmet lovers recommend trying it with quine paste.

CHEESER
SHEEP'S
MILK

YEAR OF LABELLING
1980

KEY FIGURES

1141
Milk producers

173
Farmhouse producers

10
Production plants

14
Maturing plants

4986
Tons marketed in 2020

SITE WEB DE L'APPELLATION :
www.ossau-iraty.fr

Cutting

Ossau-Iraty is traditionally cut into slices 4 to 5mm thick, cutting perpendicular to the length of the cheese. It can also be cut into cubes or triangles 2 to 3mm thick for a more modern presentation.

Breads

Cereal bread

Food pairings

Alcohol abuse is harmful to your health.

Drink in moderation.

Dry white wine from Béarn (Jurançon), the Basque Country (Irouléguy) or Jura
Loire red wine
Brut champagne
Dark beer
Peated Islay whisky
Jura red wine
Loire red wine
Bordeaux red wine
Champagne red wine
Demi-sec Champagne demi-sec
Lager
Rosé Champagne
Red tea from China

Appearance

Ossau-Iraty comes as a generous-sized flat cylinder (two sizes available): around 2.5kg and 4.5kg). The rind is natural and its colour ranges from yellow-range to grey. The corners of the Basque type are right angles, whereas the Béarn type has rounded corners.

Texture

The texture of Basque Ossau-Iraty is quite firm, dry and slightly crumbly. The texture Béarn Ossau-Iraty is moister and more soluble. The cheese literally melts in the mouth as soon as you start chewing. This special texture is associated with a freshness that covers the whole palate.

Smell

Milky, plant and sometimes animal flavours.

Taste

Dried fruit, ewe.