

A brief portrait

The Jura is one of the 26 cantons in Switzerland. It is the youngest and one of the smallest cantons.

Facts and figures

The Canton of Jura has more than 82,000 inhabitants. About 15% are foreigners.

The canton of Jura covers an area of 858 km² and is divided into four districts:

Delémont, Porrentruy, Moutier and Franches-Montagnes. There are 51 municipalities.

Each region is culturally and economically different.

The capital is Delémont and people speak French.

History

Before 1815 the territory of the Jura belonged to the Bishopric of Basel. In 1815, at the Congress of Vienna, it was given to the Canton of Bern. But the people of the Jura retained their language and culture, which tend to the Francophone. Over time, tensions developed between this French-speaking part and the rest of the canton of Bern. At the beginning of the 20th century the idea of creating a new canton arose. Finally, on 23 June 1974 the inhabitants voted to create the Canton of Jura, which became official on 1 January 1979. Part of the Jura (the Bernese Jura) remained in the Canton of Bern. The city of Moutier joined the canton of Jura on January 1, 2026.

Traditions and festivals

The customs of the Jura are linked to religious festivals and the seasons.

- In February, the Delémont Valley and Franches-Montagnes celebrate carnival
- In spring, Delémont celebrates the “Danse sur la Doux”
- In summer, almost every village has a “fête du village”
- In August, Saignelégier attracts thousands of visitors to the Saignelégier Horse Show (Marché Concours National de Cheval)
- Every two years, on the last weekend of August, the Braderie takes place in Porrentruy (Braderie) in even-numbered years (e.g., 2026, then 2028) and in Moutier (Braderie) in odd-numbered years (e.g., 2027, then 2029).
- In September, Le Noirmont hosts the Chant du Gros music festival
- In November, we celebrate Martinmas in Ajoie

Local products

The canton of Jura is known for its local products:

- Tête de Moine AOP cheese (a local product)
- Damassine PDO (alcoholic spirit)
- Saucisse d'Ajoie IGP
- Boudin is a sausage made from pork blood that is eaten at Martinmas

Many farmers and artisans create other high-quality regional products. Every two years, a major competition for local products takes place in Courtemelon.

Additional information (links, addresses, information sheets, brochures)

www.bonjour-jura.ch/en/canton-jura/a-brief-portrait