

Press release

Gourmino cheese maker wins the World Cheese Award

Gourmino Le Gruyère AOP made by Urs Leuenberger, Mountain Dairy Vorderfulltigen (BE) wins at the World Cheese Awards 2022 in Wales. A great success! With 4,434 cheeses from 42 countries taking part, the ripened Gourmino cheese with the "Affinage in the Mountain" seal from the Bernese Oberland completely impressed the jury.

After the extraordinary success at the World Championship Cheese Contest in Wisconsin at the beginning of March, Gourmino can now be pleased about another victory; winner of the World Cheese Award. This means that Gourmino has won at the two most important international quality competitions - comparable to the Grand Slam in tennis. An exceptional achievement, unprecedented in the 50-year history of the two contests.

The World Cheese Award for Le Gruyère AOP made by Urs Leuenberger, Mountain Dairy Vorderfulltigen

Urs Leuenberger's 12-month Le Gruyère AOP surchoix impressed with its taste profile. Its fine texture and appealing appearance completed the overall picture and impressed the jury.

The winning cheese was handmade by Urs Leuenberger in the mountain dairy Vorderfulltigen in the hilly Gantrisch region. After the care in the cheese dairy, the Gruyère was selected for the "Affinage in the Mountain" and cared for in Reichenbach in the Kander Valley by the Gourmino Affinage team for 9 additional months.



Urs Leuenberger, Mountain Dairy Vorderfulltigen (Photo ©Tom Trachsel Photography)

In addition to Le Gruyère AOP, Urs and his team also produce the popular specialty cheese "Jüscht".

[find out more about Gourmino cheese...](#)

More top rankings

Besides Urs Leuenberger, a second Gourmino cheesemaker was also in the finals...

Super gold for the Bleu de Combremont made by Michael Hanke, Village Dairy Combremont



Michael Hanke, Village Dairy Combremont

Michael Hanke managed to impress with his Bleu de Combremont. The product is characterized by its creaminess and intense blue mold flavor.

The cheese has only been on the market for a short time and was developed and further refined in quality together with Gourmino over a period of almost two years. Now, after winning the Swiss Cheese Awards, the cheese has also convinced the jury at the World Cheese Awards. This is another success that confirms our strategy and supports us on our way to more specialty stores and new end customers.

In addition to Bleu de Combremont, which is produced exclusively for Gourmino, Michael Hanke, as a contractual partner of Gourmino, mainly produces Gruyère and semi-hard cheese specialties for Gourmino.

In addition to Super Gold, Michael Hanke won two gold medals in Wales

Gold	Le Gruyère AOP réserve (16 months)	Michael Hanke, Village Dairy Combremont
Gold	Gourmino Geiss	Michael Hanke, Village Dairy Combremont

With Hansruedi Gasser, Mountain Dairy Oberei, Gourmino won another gold medal

Gold	Emmentaler AOP réserve (20 months)	Hansruedi Gasser, Mountain Dairy Oberei
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more medals

Silver	Le Gruyère AOP réserve (19 months)	Michael Spycher, Mountain Dairy Fritzenhaus
Silver	Emmentaler AOP réserve (15 months)	Silvio Schöpfer, Mountain Dairy Kleinstein
Bronze	Le Gruyère AOP réserve (16 months)	Urs Leuenberger, Mountain Dairy Vorderfultigen

Once again, Gourmino proves its high competence in the field of matured raw milk cheese and its own specialties of the Gourmino brand.



From 4,434 cheeses to the overall winner



The World Cheese Awards is a cheese competition that attracts participants, exhibitors and visitors from all over the world. Every year this contest takes place in a different country; this year in Wales.

About the judging process: The participating 4,434 cheeses from 42 countries are distributed in a mixed way on 88 tables. So it can happen in the evaluation that for example, an Emmentaler is judged but not directly compared with mozzarella or a soft cheese. For each table, a jury evaluates about 50 cheeses according to appearance, aroma, texture and taste. The bronze, silver and gold winners of the respective table will be determined (multiple medals with the same score are possible). Supergold is chosen from all Gold medal winners per table afterwards. Only 1 Supergold winners of the 88 tables will participate in the election of the overall winner and are judged by the Super Jury.

About Gourmino - "Selection directly from the cheesemaker"

In 2001, in a difficult economic environment, five master cheesemakers came together to market and promote their centuries-old traditional handcraft. The result is Gourmino, the company of the cheesemakers. Our assortment includes a collection of masterfully handcrafted Swiss cheeses made and selected in small mountain and village dairies.



In 2015 the cheesemakers and owners of Gourmino decided to buy four former military galleries at the foot of Blüemlisalp, an impressive mountain in the Bernese Oberland, and turned them into cheese caves. Since 2018, Gourmino is using this natural mountain climate to affine hand selected Gourmino quality cheeses. These cheese gems are aging peacefully on wooden boards deep inside the mountain.

#AffinageInTheMountain #NothingIsAsPerfectAsNature

Gourmino is committed to the traditional handcraft, to small cheese dairies and local milk processing – all of them are small family businesses. Gourmino belongs to the cheesemakers and stands for quality. All the Emmentaler and Gruyère winners mentioned are also owners and thus determine the strategy of Gourmino. In a market where abundance is the order of the day, we stand up for tradition and quality. The results achieved confirm and motivate us to follow this path even more consistently.

Contact Gourmino AG, Yvonne Richardet, yvonne.richardet@gourmino.ch

Visuals On demand

Links

Gourmino	www.gourmino.ch/en
Affinage in the Mountain	www.gourmino.ch/en/affinage/affinage-in-the-mountain
World Cheese Awards	worldcheeseawards.com