

Press release

World champion and top rankings for Gourmino

The best cheese in the world is Le Gruyère AOP made by Michael Spycher, Mountain Dairy Fritzenhaus (BE).

Michael is world champion over 3'000 competitors from 29 countries in 141 categories at the World Championship Cheese Contest in Wisconsin. After 2008 und 2020 he did it again, which means he is now 3 TIME WORLD CHEESE CHAMPION!

In addition to Michael Spycher's Gold Medal, also the Silver Medal went to a Gourmino cheesemaker in the category "Gruyere": Michael Hanke, Village Dairy Combremont (VD) achieves the second place with his Gourmino Le Gruyère AOP. That is not all; Gold was also achieved in the "Rinded Swiss Style" category. Stefan Haldner, Village Dairy Sommeri (TG) is "Best in Class" with his Gourmino Emmentaler AOP. In addition, Michael Hanke, Village Dairy Combremont (VD) won the Silver Medal for his goat cheese semi-hard besides his success with Gruyère. The great Gourmino result is complement by the 3rd place of Silvio Schöpfer, Mountain Dairy Kleinstein (LU) as well as another 9 Top10 places in various categories.

World Champion Le Gruyère AOP made by Michael Spycher at the mountain dairy Fritzenhaus

And he did it again - what a unique story of success!! Michael Spycher's participation in the Wisconsin competition is one of a kind. After 2008 and 2020, he won the Gruyère category again and also won the overall victory across all categories. And this for the third time! No one from Switzerland has ever achieved this before, and the competition has been held every two years since 1957. A huge success for Michael Spycher, his entire cheese team, the milk producers of the cheese dairy in Emmental and of course for Gourmino.



Michael Spycher, Mountain Dairy Fritzenhaus (Photo © Tom Trachsel Photography)



Michael Hanke, Village Dairy Combremont (Photo © Yvonne Richardet)

Also highly pleasing are the other rankings in this category. Michael Hanke, Village Dairy Combremont (VD) follows in second place and Urs Leuenberger, Mountain Dairy Vorderfultigen (BE) achieved the fourth place. A look at the points comparison of the three cheesemakers shows, how close the decision was; M. Spycher achieved 99.5 points, M. Hanke 99.45 and U. Leuenberger 99.35 points. For Gourmino as an affineur, this is a great success and it proves that the daily quality efforts are rewarded and that the focus and orientation on longer matured cheeses is successful.

Haldner wins with Emmentaler for the first time

In the 'Rinded Swiss Style' category, Stefan Haldner, Village Dairy Sommeri (TG), won with his Emmentaler AOP, after Gourmino cheesemakers had already won this award at the last two events. This is the first gold medal for Stefan Haldner. A joyful event for the young cheesemaker and a motivation for the entire dairy team to continue to focus on quality in the future. In this category, more Gourmino cheesemakers achieved a top 10 ranking with Emmentaler AOP or Rahmtaler.



Stefan Haldner, Village Dairy Sommeri (Photo © Tom Trachsel Photography)

It is worth mentioning that in all three competitions, second place went to the same producer from the USA. Roland Sahli, Managing Director of Gourmino, who was himself jury member in Wisconsin, was able to talk to the cheesemaker, who incidentally also has Swiss roots himself: He will keep trying until he can beat the Swiss once, according to his healthy attitude towards the competition. But he has a high regard for Swiss cheese expertise in raw milk cheese.

Overall winner out of 141 categories



The World Cheese Championship Contest takes place every second year in Wisconsin. This year, around 3,000 cheeses from 29 countries entered in 141 categories. The jury was composed of around 50 experts from 16 countries, who judged the cheeses in the individual categories, according to a deduction system for cheese defects primarily in taste and consistency. From all category winners, twenty were selected for the final round to be judged individually by all jury members to choose the overall winner.



Swiss cheese craft is highly valued

Switzerland provides a relatively large field of participants due to its cheese expertise and cheese tradition. This year, over 200 cheeses from Switzerland were registered. Swiss cheese was highly valued by the jury of experts, as Roland Sahli, Managing Director of Gourmino, was able to ascertain again this year with pleasure and pride in the discussions. He has served on the jury by invitation three times in the last 20 years. "Switzerland enjoys an excellent reputation, particularly because of the good education of its cheesemakers; this is also proven time and again by the good results at international competitions. But in many cases, international medal winners have also enjoyed part of their education in Switzerland or have employed cheesemakers from Switzerland in their companies."

Gourmino congratulates all cheesemakers to their achievement and thanks them for their passion, pride and commitment to the traditional Swiss cheese craft, which is highly valued by international experts.

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.

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Visuals	On demand
Links	Gourmino www.gourmino.ch
	Affinage in the Mountain www.gourmino.ch/en/affinage/in-the-mountain/
	World championship contest http://www.worldchampioncheese.org/

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