



## Press Release

# A sensational overall victory as well as two gold medals and further top rankings for Gourmino in the USA

The success story continues. For the 4th time in history, the world championship title at the World Championship Cheese Contest (WCCC) in Wisconsin, USA goes to Gourmino. Michael Spycher from Mountain Dairy Fritzenhaus (BE) won the title again. This year with the Hornbacher "little brother" in the semi-hard cheese category. The matured Gourmino Emmentaler AOP surchoix from Beni Näf, Village Dairy Guntershausen (TG) also impressed the jury. It won gold in the Emmentaler category. Michael Hanke, Village Dairy Combremont-le-Petit (VD) was awarded silver. He won 2nd place in the blue cheese category with his Gourmino Bleu de Combremont. Markus Hengartner and Robin Straub from Village Dairy Rohrenmoos (SG) also made it onto the podium in the Emmental category, reaching 3rd place with their Gourmino Rahmtaler. Gourmino also achieved numerous top 10 placings in various categories. A fantastic result considering that 3,302 cheeses from 25 countries took part in 142 categories.



**4-times World Cheese Champion:  
Gourmino Master Cheesemaker Michael Spycher, Mountain Dairy Fritzenhaus**

**HORNBACHER "LITTLE BROTHER"** category semi-hard cheese „Class 56: Washed Rind / Smear Ripened Semi Soft Cheeses, Aged“



Foto © Tom Trachsel Photography

Michael Spycher, Mountain Dairy Fritzenhaus, won the hearts of the jury with the Hornbacher "little brother" and, after being voted category winner, also won the overall title.



This makes Michael Spycher world champion for a sensational 4th time. In 2008, 2020 and 2022 with his Gourmino Le Gruyère AOP and now, in 2024, with the younger version of the Hornbacher. The winning cheese from 2022, Michael Spycher's Gourmino Le Gruyère AOP, came fourth this year, just 0.225 points behind the gold medal.

Gourmino's decision to launch the Hornbacher's junior this year is strengthened by this result. The 8-month-old Hornbacher impresses with its umami and caramel aroma.

Hornbacher has been traditionally handcrafted for about 40 years following the same recipe.

**CHEESE CRAFTED FOR THE CONNOISSEUR**

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**GOURMINO EMMENTALER AOP SURCHOIX** category Emmentaler „Class 13: Rinded Swiss Style“



Photo © Tom Trachsel Photography

Beni Näf, Village Dairy Guntershausen, also set another example with his WCCC category victory, following in the footsteps of Stefan Haldner and Fritz Baumgartner; this category therefore remains in Gourmino hands. Moreover, he already won this category in 2008 and as well as two bronze medals in recent years. This proves that consistent quality thinking and action is rewarded in the long term.

Another fact worth mentioning is that Beni Näf won with an Emmentaler surchoix. It was produced in March 2023 and was refined in Reichenbach.

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**GOURMINO BLEU DE COMBREMONT** category Blue Cheese „Class 36: Cheeses with Blue Molding“



The ranking of Michael Hanke, Village Dairy Combremont-le-Petit (VD), is also extremely pleasing. He achieved second place in Wisconsin with his Gourmino Bleu de Combremont.

The wonderfully creamy "Brique", as it is affectionately known, from the idyllic Combremont in Vaud with its unmistakable blue aroma, made the judges' hearts flutter. In addition to the taste, the judges also emphasized the shape.

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**RAHMTALER** category Emmentaler „Class 13: Rinded Swiss Style“



Photo © Tom Trachsel Photography

Markus Hengartner and Robin Straub, Village Dairy Rohrenmoos, reached 3rd place in this Emmentaler category with their Gourmino Rahmtaler. The creamier version of the Emmentaler is still produced by Gourmino dairies according to a traditional recipe and sold exclusively by Gourmino. The WCCC cheese was produced in September 2023.

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An incredible result for the Gourmino team: the World Champion title, 2x gold, 1x silver and 1x bronze as well as numerous top 10-placings is an outstanding achievement and testifies to craftsmanship and passion. And it confirms the high quality of Gourmino cheese. It is a recognition of the tireless efforts of Gourmino master cheesemakers, affineurs and employees to produce and mature high-quality cheeses that conquer and impress the palates and hearts of both, jury and customers.

### Overall winner from 142 categories



The World Championship Cheese Contest takes place every second year in Wisconsin. This year, around 3,302 cheeses from 25 countries were registered in 142 categories. The jury was formed of around 52 experts from 19 countries, who judged the cheeses in the individual categories, according to a deduction system for cheese defects, primarily in terms of taste and consistency. From all the selected category winners, 20 were selected for the final round to be judged individually by all members of the jury 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. Swiss cheese is highly valued by the expert jury. Roland Sahli, Co-managing director of Gourmino and former juror, comments on the importance of the competition: "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 the cheesemakers on their achievements and thanks them for their passion, pride and commitment to the traditional Swiss cheese craft.

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<b>Visuals</b>	On demand	
<b>Links</b>	Gourmino	<a href="http://www.gourmino.ch/en">www.gourmino.ch/en</a>
	Affinage in the mountain	<a href="http://www.gourmino.ch/en/affinage/affinage-in-the-mountain">www.gourmino.ch/en/affinage/affinage-in-the-mountain</a>
	Save the Emmentaler®	<a href="http://www.savetheemmentaler.ch/en">www.savetheemmentaler.ch/en</a>
	World Championship Cheese Contest	<a href="http://www.worldchampioncheese.org">www.worldchampioncheese.org</a>



### 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. The cheesemakers and owners of Gourmino have dared the step in 2017 to develop a former mountain tunnel into a cheese warehouse. Since 2018, under the best and natural climatic conditions, Le Gruyère AOP and Emmentaler AOP as well as some specialties are affinated there. #AffinagelnMountain #NothingIsAsPerfectAsNature

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### Save the Emmentaler®

With the brand **Save the Emmentaler®**, we convey what makes an original and genuine Emmentaler. Our mission is to promote Emmentaler and the cheesemakers from small cheese dairies, the associated decentralized structures and a 700-year-old craft. Not simply for nostalgic reasons, but also to preserve the quality of a genuine natural and authentic product.

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