Press release, 17 November 2026

# 11 gold medals and 2 final places for Gourmino at the 2026 World Cheese Awards

**With 81 points, our Le Gruyère AOP réserve from the village dairy Rossens missed out by an hair's breadth the title of world champion. Three cheeses scored the same. Finally, after removing the best and the worst notes, the title went to a Comté from France. With the Tomme Agnès, Gourmino placed a second cheese within the top 10 cheeses in the world.**

A total of 5'330 cheeses from 45 countries were sent to Córdoba in Spain to compete for the title of world champion. With a total of **25 medals**, Gourmino has once again demonstrated its expertise in affinage and selection. We are proud to have received **5 Super Gold, 6 Gold, 8 Silver and 6 Bronze** medals. Furthermore, we won the awards for **Best Swiss Cheese** and **Best Le Gruyère AOP**; it is a great honor for us.

## Golden expertise in selection - 5 Gourmino selections won Super Gold

### Super Gold - Le Gruyère AOP réserve, Fromagerie Rossens

One of the Gourmino cheeses impressed greatly, first the 270 jury members at the tables and then the 14 super jury members during the live final judging round to determine the world champion. Le Gruyère AOP réserve produced by Vincent Guillet in the village dairy of Rossens obtained 81 points and is one of the top 3 cheeses of the world.

During the last 10 years, Gourmino has been selecting cheeses from this dairy by another Gruyère affineur. The cheeses from Vincent Guillet always stand out thanks to their smooth and pleasant texture, complex roasted aromas and a strong yet pure taste. This cheese has already won medals in 2024 and 2025, which proves the constant high-quality level of this selection. We are extremely proud of our long-standing collaboration, and we would like to congratulate him wholeheartedly on this great success.



Vincent Guillet, village dairy Rossens

### Super Gold - Tomme Agnès, O'lait



Agnès Spielhofer, O'lait

Tomme Agnès is a new addition to the product range of Gourmino. This round 4 kg soft cheese with white mold, made from raw milk, stands out thanks to its appearance and its creamy texture. In addition to champignon there are also notes of dried fruit which together create a strong, full-bodied flavor which is rather intense for a three months old soft cheese.

We are grateful for our collaboration with Agnès, who impressed us over and over again with her craftmanship and her consistently high-quality work.

Agnès: *«I have created this cheese with my father for some time now. Since then, we have continued to refine it, giving it its surprisingly intense taste. I am proud of this great success, which honors the Swiss handicraft and the Swiss dairy branch.»*



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**Super Gold - Gourmino Blue - Fromagerie Plasselb**

This blue cheese, which stands out thanks to its buttery paste and its intense taste, won everyone over this year. This black brick impressed, earning the maximum points for visual, aroma and body. Slightly peppery with a hint of champignon and a sweet, aromatic aftertaste. Another international award for Michael Hanke blue creation!

For Gourmino Goat, a second gold medal went to the dairy of Plasselb. Its unique, soft texture and its floral notes of lavender, sage and white pepper are unmatched. We are proud to work with Michael and to make his outstanding work known internationally. Warm congratulations on this success!



Gourmino Bleu by Michael Hanke



Fabien Kolly & family, Alp Montasson

**Super Gold - Le Gruyère Alpage AOP surchoix Alp Montasson**

This alpine jewel is made in the traditional way over an opened wooden fire, at an altitude of 1'013 m above sea level. Fabien Kolly uses the best alpine milk to make his cheeses, which gives them a floral flavor with a hint of smoke from the open fire. The 19 to 20 points, that this cheese received for its flavor at this year's World Cheese Awards, highlight its intense and pure taste.

We are grateful to Fabien for maintaining this traditional production method, which allows us to select these wonderful cheeses.

**Since 1815 - Gold rush for Gourmino private label**

The private label **Since 1815 - your brand our craft**, launched in 2024, has already won three gold medals this year. The flowery and The extra obtained gold and The rocky even Super Gold. In line with our usual quality standards, we now offer raw milk cheeses which stand for tradition and handcraft under private label. This enables our clients to sell high-quality Swiss cheeses aside from Gourmino range under their own brand according to the motto your brand our craft.

## Special honor for Rahmtaler from the Emmental



Hans-Ruedi Gasser, mountain dairy Oberei

Hans-Ruedi Gasser received 34 out of a possible 35 points for his Rahmtaler, taking home to the mountain dairy Oberei a well-deserved gold medal. The almost 6 months old cheese convinced all round and obtained the maximum score for visual, body and aroma. This success dispels the actual skepticism surrounding Emmentaler and demonstrates that quality speaks for itself. A big thank you to Hans-Ruedi for his commitment for high-quality and congratulations on this success.

## Raclette from the golden cheesemaker from Entlebuch

And another gold medal for Silvio Schöpfer! Following his achievement last year of winning super gold for Luzerner Bergkäse, he received a new gold medal this year for Gourmino Mountain Raclette. This cheese is made from fresh raw milk from cows, grazing on lush flower meadows, and have a savory-velvety and delicately melting texture. It can be enjoyed either cold or warm, a true all-rounder. We congratulate heartily Silvio on his three medals and we are looking forward to trying new creations coming from the mountain dairy Kleinstein.



Silvio Schöpfer, mountain dairy Kleinstein

## Helvetia - a new star in the sky of Thurgau



Christian Gerber, village dairy Neukirch

Christian Gerber won a gold medal for Helvetia, a cheese that is not yet included in our standard assortment. Its visual and aroma totally convinced the judges. The cheese stood out thanks to its firm paste and its rich, fruity and salty aroma. The long affinage of minimum 10 months and the manual care take place in the village dairy of Neukirch. We would like to congratulate Christian on this new creation.

## Overview of all Gourmino medals

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| **Super Gold** | **34 / 35** | Le Gruyère AOP réserve from village dairy Rossens | V. Guillet |
| **Super Gold** | **31 / 35** | Le Gruyère Alpage AOP surchoix | F. Kolly |
| **Super Gold** | **31 / 35** | Tomme Agnès | A. Spielhofer |
| **Super Gold** | **32 / 35** | Gourmino Blue | M. Hanke |
| **Super Gold** | **32 / 35** | Since 1815 - The rocky | Private label |
| **Gold** | **34 / 35** | Gourmino Rahmtaler mild mountain dairy Oberei | HR. Gasser |
| **Gold** | **32 / 35** | Gourmino Goat | M. Hanke |
| **Gold** | **32 / 35** | Sinde 1815 - The flowery | Private label |
| **Gold** | **31 / 35** | Gourmino Mountain Raclette | S. Schöpfer |
| **Gold** | **31 / 35** | Since 1815 - The extra | Private label |
| **Gold** | **31 / 35** | Helvetia | Ch. Gerber |
| **Silver** | **27 / 35** | Gourmino Le Gruyère AOP surchoix from village dairy Sarzens | O. Habegger |
| **Silver** | **29 / 35** | L'Etivaz Alpage AOP surchoix | F. Rosat |
| **Silver** | **29 / 35** | Chrüterhäx | R. Rüegg |
| **Silver** | **29 / 35** | Thurstein | C. Gerber |
| **Silver** | **28 / 35** | Gourmino Rockflower | S. Schöpfer |
| **Silver** | **28 / 35** | Gourmino Hornbacher | M. Spycher |
| **Silver** | **28 / 35** | Emmentaler AOP surchoix | F. Baumgartner |
| **Silver** | **27 / 35** | Tilsiter black | R. Rüegg |
| **Silver** | **27 / 35** | Rostiger Ritter | R. Rüegg |
| **Bronze** | **26 / 35** | Gourmino Le Gruyère AOP surchoix from mountain dairy Fritzenhaus | M. Spycher |
| **Bronze** | **26 / 35** | L'Ecru | A. Spielhofer |
| **Bronze** | **26 / 35** | Appenzeller black label | L. Meier |
| **Bronze** | **25 / 35** | Gourmino Hornbacher little brother | M. Spycher |
| **Bronze** | **24 / 35** | Gourmino Jùscht | F. Baumgartner |
| **Bronze** | **23 / 35** | Ur-Kräuter | F. Spielhofer |

### Seleted from 5'330 cheeses

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 Córdoba, Spain. About the judging process: the 5'330 participating cheeses from 45 countries on 5 continents are mixed and distributed across around 100 tables. This means that an Emmentaler may be compared with Mozzarella or soft cheese in the judging. A jury evaluates around 50 cheeses per table according to visual, body, aroma and flavor. The bronze, silver and gold winners of each table are determined (several identical medals with the same number of points are possible). All gold medal winners are then judged to determine a super gold winner for each table. These super gold winners will take part in the selection of the overall winner and will be judged by a super jury. One favorite per juror will be selected for the final round of judging before the overall winner is determined. An exciting undertaking.

**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. #AffinageInMountain #NothingIsAsPerfectAsNature

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 athentic product.

"Gourmino belongs to the cheesemakers" and advocates for the traditional craft. For small family farms and local milk processing. Moreover, Gourmino stands for quality. In a market where abundance is an everyday occurrence, we stand up for tradition and our philosophy. These results continue to motivate us to follow this path.


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| Visuals | on demand |
| Links | Gourmino<br>Affinage in the mountain<br>Save the Emmentaler<br>World Cheese Awards |