

## 12 DAIRY PRODUCTS AND CHEESES AT THE LYRE D'OR COMPETITION

### WHO WILL BE THE 2026 CHEESE PLATTER CHAMPION?

On 8 June, Paris will host a major event for the cheese industry: **the Lyre d'Or Competition**, organised by the Union des Fromagers d'Île-de-France as part of the Cheese and Dairy Products Show 2026.

A benchmark competition for the industry, the Lyre d'Or will bring together **12 cheese mongers** from all over France, selected for their expertise and dedication to the trade. Through a series of demanding challenges, they will showcase the precision of their techniques, their understanding of the product and the creativity that enriches their profession. **See you on the 8<sup>th</sup> of June at 11 am at the Cheese and Dairy Products Show, Paris Expo Porte de Versailles.**

### WHO ARE THE 12 CHEESE MONGERS COMPETING?

- **BERTRAND Thomas** (69)
- **BEYSSIER Sophie**  
Les Fromagers du Mont-Royal (31)
- **BONPART Arno**  
Beillevaire Cheese Shop (75)
- **BOTTASIGI Béranger**  
Janin Cheese Shop (39)
- **BRIZARD Renaud**  
Double Crème Cheese Shop (93)
- **DUVAL Thibault**  
Fromagerie du Noyer (74)
- **JUAN Valentine**  
Crémerie du Lac – Alain Michel's Cheeses (74)
- **MANDAROUX Alexia**  
La Sapaudie Cheese Shop (73 & 38)
- **PERRAUD Patrick**  
Le Comptoir Crémier (69)
- **SALLEZ David**  
Philippe Olivier Cheese Shop (59)
- **Moussa Traoré**  
Quatrehomme Cheese Shop (75)
- **VENDEVILLE Déborah**  
L'Affinée Cheese Shop (59)



### 3 CHALLENGES AT THE HEART OF CHEESE-MAKING EXPERTISE

Throughout the competition, the contestants will be assessed on three main criteria, combining technical skill, creativity and respect for the ingredients.

#### 'Reception Platter' Challenge

Preparing a platter for 30 people, showcasing raw-milk cheeses from ethical producers who respect animal welfare.

- Cutting technique
- An eco-friendly presentation inspired by an eco-friendly festival: prioritising local products from ethical production, respecting animals, the environment and people.

#### "Trompe-l'œil Cheese" Challenge

An original creation using cheese as a base, in the form of an optical illusion:

- At least 8 identical bite-sized pieces or one piece to share
- No electrical equipment or cookie cutters allowed
- Judged on creativity and balance of flavours

#### "The 3 Mystery Cheeses" challenge

On-site tasting of 3 specified cheeses:

- Creating original cuts
- Presentation on a platter
- Identification of the products



@Nathalie Savale

### A COMPETITION THAT CELEBRATES EXCELLENCE OF THE TRADE

Organised by the Union des Fromagers d'Île-de-France, La Lyre d'Or aims to promote the expertise of cheese mongers, highlighting the precision of their techniques, the quality of their products and the creativity of their presentations.

Each edition highlights the high standards of the profession and reveals talents capable of elevating cheese - an iconic product of France's gastronomic heritage.

**Lyre d'Or Competition Awards Ceremony**  
**Monday 8 June 2026, 4.30 pm to 5.30 pm – Competition Area**

**See you at the Cheese and Dairy Products Show!**

From **7 to 9 June 2026** at Paris Expo Porte de Versailles, come and discover, put a face to the cheeses and meet the people who bring them to life: producers, affineurs, distributors and many others.

On the programme: three days of discussion and discovery with **270 exhibitors from 15 countries**, featuring tastings, competitions, conferences and culinary events.

**For the first time, the Cheese and Dairy Products Show will be held alongside the Gourmet Selection Show (7–8 June).**

PRESS CONTACTS – AGENCE MADAME KOTوبا

Bérengère Creton – [bc@madamekotoba.fr](mailto:bc@madamekotoba.fr) – 06 62 62 93 49 // Cécilia Ah-Tong – [cat@madamekotoba.fr](mailto:cat@madamekotoba.fr) – 06 44 19 23 56