

THE 10 BEST CHEESES OF 2026

DISCOVER THE « COUPS DE CŒUR » FROM THE CHEESE AND DAIRY PRODUCTS SHOW.

Which cheeses will be on our plates this year?



Following a blind tasting by a jury of international experts, The Cheese And Dairy Products Show « Coups de Cœur » competition has unveiled the 10 cheeses that will define 2026. From among 175 competing products, a rigorous selection has emerged, reflecting a rapidly evolving sector that blends artisanal excellence, creativity and mastery of maturing. Between tradition and novelty, which cheeses will we find tomorrow on cheese platters, at cheese shops or in restaurants?

Cheeses that define today's taste

From traditional cheeses to bold creations, these 10 contest winners illustrate today's cheese: faithful to its roots, yet open to new expressions and new ways of enjoying it. Each one bears witness to meticulous craftsmanship, proven expertise and a wide variety of flavours and pleasures.

This selection highlights **European cheeses**, including countries such as France, Italy and Switzerland. This judging directly echoes the results of a study conducted for The Cheese and Dairy Products Show, which states that although the French remain very attached to French cheeses (99%), they also favour cheeses from Italian (40%) and Swiss (29%) origin.

Beyond their origin, the award-winning cheeses share one essential common feature: a **precise and demanding, sometimes daring, maturing process that accentuates their full character**. The result? More complex textures, deep flavours and creative taste experiences.

La Crémeuse goat's milk Tomme

Prolactine - Cave Rousseau – France - Stand L 006

A wonderfully mild Tomme, defying all preconceptions. Its maturation in a natural cellar gives it a unique flavour profile and delicate, slightly fruity aromas. A cheese loved by all, whether enjoyed on its own, on a nice slice of bread or with some fruit.



La Crémeuse goat's milk Tomme
Prolactine Cave Rousseau

Le Crémeux

Fromagerie Moléson – Switzerland - Stand F 004

The name says it all! A cheese that exudes indulgence... Enriched with cream and matured for several months, it offers a smooth texture and a lovely lingering finish. A generous product with a distinctive flavour that breaks away from the traditional norms of pressed cheeses.



Le Crémeux
Fromagerie Moléson

Goat's brique

Prolactine - Cave Rousseau – France - Stand L 006

With its original shape and creamy texture, this tomme puts a new spin on the classics. Artisanally matured in Chambéry, its mild character develops with a gently sweet finish.



Prolactine Cave Rousseau
Goat's brique

Mature Gruyère PDO from Les Forts de la Tine

Huguenin Fromages – Switzerland - Stand D 014

Matured between 18 to 22 months, this Gruyère PDO reveals the full richness of raw milk. Its firm texture and powerful aromas make it a cheese with character and one that is particularly addictive. A great classic taken to the highest level.

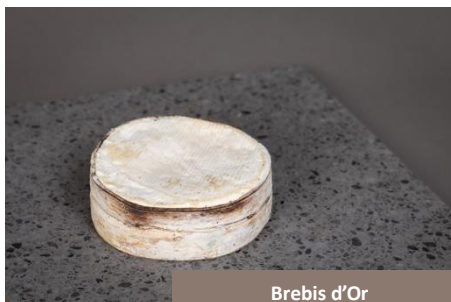


Mature Gruyère PDO
from Les Forts de la Tine
Huguenin Fromages

Brebis d'Or

Fromagerie Moléson – Switzerland - Stand F 004

Fromagerie Moléson is once again on the podium with this soft sheep's milk cheese. Wrapped in a spruce strap, it develops delicate woody notes that enhance the milk's sweetness. It also reveals its full potential when warmed - simply baked in the oven and enjoyed with a few potatoes. A comforting cheese, perfect for all seasons.

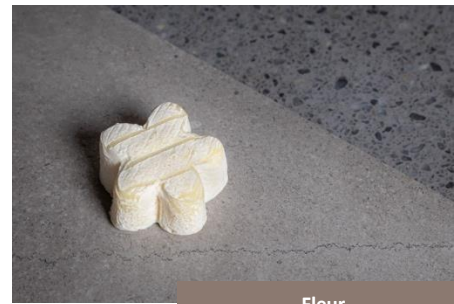


Brebis d'Or
Fromagerie Moléson

Fleur

Fromages Bach – France - Stand L 006

A small goat's cheese, as cute as it is delicious. Crafted by hand from raw milk, it reveals a delicate flavour, enhanced by a small, irresistible size that begs to be tasted. A charming creation that will look great on a cheese board.



Fleur
Fromages Bach

1955 Pecorino PDO

Busti Formaggi – Italy - Stand L 061

This is the full force of Italy! Matured for a long time, this Pecorino PDO reveals a richness and depth that unfold as you savour it. Mild at first, then becoming more intense, it develops notes of butter and dried fruit that linger on the palate. A cheese with character for those who love a good discovery.



1955 Pecorino PDO
Busti Formaggi

Goat's milk blue cheese

Société Laitière de Laqueuille – France - Stand L 006

A blue cheese that redefines the very conventions of its kind. Made from goat's milk, it combines mildness and character in a surprising balance. Both creamy and slightly intense, it offers an original alternative to more traditional blue cheeses. Ideal for adding variety to your dining experience, it pairs very well with a little honey or dried fruit.



Goat's milk blue cheese
Société Laitière de Laqueuille

BluDivino

Caseificio Pier Luigi Rosso – Italy - Stand P 001

A blue cheese unlike any other, matured in Barbera d'Asti red wine. The result: a cheese with deep aromas and a melt-in-the-mouth texture that is almost indulgent. Halfway between cheese and dessert, it surprises with its intensity and finesse. A unique experience, designed for those who love to discover new flavours.



BluDivino
Caseificio Pier Luigi Rosso

L'Horloger

Fromages Spielhofer – Switzerland – Stand L 032

A cheese inspired by Swiss watchmaking, where everything is a matter of time and precision. Its pressed texture reveals a subtle, balanced flavour. Its appearance, inspired by a watch face, makes it a unique product, as beautiful to look at as it is enjoyable to share on a cheese board. Its added bonus? It can be cut minute by minute according to weight.



L'Horloger
Fromages Spielhofer

AN EXCEPTIONAL JURY

The jury, comprising 25 experts from all corners of the globe — Brazil, the U.S, France, Belgium, Poland and many others — reflects the richness and diversity of the world of cheese. These professionals — cheesemongers, consultants and specialist journalists — have put their expert judgement to work in a rigorous tasting process, ensuring that every « Coup de Cœur » reflects recognised expertise.

- Fernando Medina - Zenoff – The Cheese and Dairy Products Show
- Annick Polese – Fédération des Fromagers de France
- Xavier Thuret - Ligue des Fromagers Extraordinaires
- Ferial Adidou – Fromagerie Fadidou
- Léo Begin – Fromagerie La Fruitière
- Michael Belissa – Fromagerie Belisson
- Samuel Bourdin – La Cité du Lait
- Oksana Chernova – Pro Cheese
- Débora De Carvalho Pereira - SerTãoBras Association
- Virginie Dubois Dhorne – Fromagerie La Finarde
- Roxane Fourgous – Bières et Fromages (blog)
- Jeanne Gaffet – La Louve
- Régis Leboucher-Bisson – Fromagerie Histoires et Fromages
- Sara Lacomba – Storia e Sapori
- Emily Monaco – Journalist
- Alice Sattanino – ONAF
- Evert Schönhage – Cheese Choice
- Arnaud Sperat-Czar – Profession fromager
- Susan Sturman – Makers & Mongers
- François Robin – Cheesemaker MOF 2011
- Ludivine Canard - Linéaires
- Bartosz Wilczynski - Radio Kulinarne Wine Podcast
- Vincent Ferniot – Journalist
- Emilie Caverro – Fromagerie Emilie
- Marco Lubrano – La Louve

See you at the Cheese and Dairy Products Show!

Come and discover these cheeses and many more at the 19th edition of the fair, from 7 to 9 June 2026 at Paris Expo Porte de Versailles.

The Cheese and Dairy Products Show: 3 days, events, competitions, 300 exhibitors from 15 countries and 8,500 professionals expected to meet key players in the sector and discover the latest trends in the sector.

Trade show for industry professionals only.

Photo credit: Nathalie Savale

ABOUT COMEXPOSIUM

Comexposium is one of the world's leading organizers of professional and consumer events. The Group organizes 400 trade shows, exhibitions, conferences and one-to-one meetings in 80 cities across 20 countries, including SIAL, the world's leading network of events for food industry professionals; Wine Paris and Vinexpo, the leading global network of business events dedicated to wines and spirits; Who's Next; Foire de Paris; Retromobile; the Salon du Chocolat; Silmo; iMedia; ad:tech, etc.

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