

CHEESE AND DAIRY PRODUCTS SHOW : THE 9 CONTEST WINNERS « COUPS DE CŒUR » 2024

Fourme de Montbrison, Gruyère AOP, Ossau-Iraty, beurre de baratte... Here are the 9 gold nuggets voted “Coups de Cœur” at the Cheese and Dairy Products Show 2024. On December 6, an exceptional jury met to select 9 products from the 180 in competition. On the podium were 3 countries well known for their cheeses: France, Italy and Switzerland. A selection that honors the excellence, diversity and originality of the cheeses and dairy products that will be presented at the next show, from February 25 to 27 in Paris.

The 9 winning products are :

France

- Ossau-Iraty
- Taupinette with dill
- 200 g basket of extra-fine churn butter with Noirmoutier salt crystal
- Goat Moelleux
- Straw Saint-Nectaire PDO Caves Soron
- Fourme de Montbrison PDO

Italy

- Bufarolo Stagionato
- Surfin'Blu

Switzerland

- Gruyère PDO Vieux-Fribourg 15 months



OSSAU-IRATY - AGOUR - FRANCE (64) - STAND B 059

This PDO cheese from the Basque Country is made from the milk of traditional ewe breeds (*Manex tête noire*, *Manex tête rousse* and *basco béarnaise*) that are fed naturally, with neither GMOs nor silage. Aged on wooden boards for many months, it is remarkably delicate and mild, with subtle notes of hazelnut and dried fruit. Its soft texture, aromatic complexity and length make for an exceptional taste experience. It is also a two-time World's Best Cheese winner at the World Cheese Awards and has won many medals at the *Concours Général Agricole* (French national agricultural show).

BUFAROLO STAGIONATO – QUATTRO PORTONI SRL – ITALY – STAND F 096

Bufarolo Stagionato, a cheese made from Italian water buffalo milk, is new for 2023! This is a washed-rind cheese, created from a paste that is acidified by the temperature of the milk. Its initially chalky texture moistens gradually as it matures. Its rind is carefully tended with water and salt, offering a holistic sensory experience involving both taste and smell that lingers on the palate. Delicious with salad or dried fruit.



GRUYERE PDO VIEUX-FRIBOURG 15 MONTHS – FROMAGERIE MOLESON SA – SWITZERLAND – STAND J 094

Produced using raw, silage-free milk and traditional methods, *Vieux-Fribourg Gruyère* PDO stands out because of its 15-month ageing period. This cheese has a delicate, melt-in-the-mouth texture and a fruity taste with hints of roasted hazelnuts. Recognisable by its golden rind, it will delight lovers of hard cheeses. It can be enjoyed with mountain honey for perfect balance on the palate.

TAUPINETTE WITH DILL - JOUSSEAUME – FRANCE (16) – STAND A 086

An innovative creation by *Fromagerie Jousseume*, *Taupinette* (registered trademark) with dill is a flavoured version of its famous farmhouse cheese made from raw goat's milk. Ladle-moulding and a subtle touch of dried dill enhance this new recipe. It will be enjoyed for its smooth, light texture and is ideally paired with a white *Pouilly Fumé*.



**200g BASKET OF EXTRA-FINE CHURN BUTTER WITH NOIRMOUTIER SALT CRYSTALS
BAECHLER – FRANCE (47) - STAND K 066**

The extra-fine churned butter with *Noirmoutier* salt crystals won the jury over because of its exceptional quality, standing out among the competing dairy products. With a fat content of over 85.5%, this butter has a fine texture, a rich yellow colour and a deliciously salty flavour. Perfect for cooking or spreading on toast, this traditional butter is enjoyed for its salt crystals and delicious flavours. To be tasted on a quality baguette!



GOAT MOELLEUX - SCHMIDHAUSER- FRANCE (74) - STAND D 070

New product, the Goat Moelleux is a thermised goat's milk cheese weighing around 1.5 kg. Aged for 6 weeks on a spruce board, it is incomparably soft and creamy. Something new for your 2024 cheeseboards!



**STRAW SAINT NECTAIRE FERMIER PDO CAVES SORON
S.C.P.R. - ETS FROMAGES ET TERROIRS - FRANCE (12) - STAND E 059**

This *Saint-Nectaire* is a pressed uncooked cheese made from whole raw cow's milk. It is farm-produced and matured on straw in natural volcanic cellars. On the palate, it has a melt-in-the-mouth texture and an incomparable taste. It is perfect served unaccompanied, on a cheese platter.



SURFIN' BLU - QUATTRO PORTONI SRL– ITALY – STAND F 096

Surfin Blu is a blue cheese made from pasteurised whole water buffalo milk, refined in craft beer. Made with care using milk from the farm's herd, it is produced with *Roqueforti penicillium*. After curding, cutting and pouring into square moulds, each piece, weighing approximately 4 kg, is salted in brine and aged for about 90 days. The result: a delicate combination of both creamy and pronounced flavours, carefully packed in plant-based paper.



**FOURME DE MONTBRISON PDO - S.C.P.R. – ETS FROMAGES ET TERROIRS - FRANCE (12)
STAND E 059**

A blue-veined cow's milk cheese produced and matured at the *Fromagerie du Pont de la Pierre*. Cut through its orange rind to reveal a creamy, soft and fragrant paste, with delicate blue marbling. On the palate, it provides a consensual, well-balanced taste that expresses finesse rather than strength. To be enjoyed with good quality rye bread!



AN OUTSTANDING JURY

To elect the Coups de Cœur 2024, 25 professionals from all over the world came together to share a common passion: the love of cheese and quality dairy products.

- Ferial Adidou – Fromagerie FADIDOU
- Léo Begin – Fromagerie La Fruitière
- Michael Bellissa – Fromagerie Bellisson
- Samuel Bourdin – La Cité du Lait
- Camille Brossard – Fromagerie Le Fort
- Oksana Chernova – PRO CHEESE
- Carle Darney – Lycée des métiers Belliard
- Débora De Carvalho Pereira - Association SerTãoBras
- Chantal de Lamotte – Salon du Fromage et des Produits Laitiers
- Alain Dubois – Salon du Fromage et des Produits Laitiers
- Virginie Dubois Dhorne – Fromagerie La Finarde
- Michel Fouchereau – La Classe fromager MOF
- Roxane Fourgous – Bières et Fromages
- Jeanne Gaffet – La Louve
- Ahlem Gharbi – Institut Français à Alger
- Sara Lacomba – Storia e Sapori
- Régis le Boucher – Fromagerie Histoires et Fromages
- Marco Lubrano – La Louve
- Claude Maret – Fédération des Fromagers de France
- Emily Monaco – Journalist
- Alice Sattanino – ONAF
- Evert Schönhage – Burgundisch Lifestyle
- Arnaud Sperat-Czar – Profession fromager
- Susan Sturman – Makers & Mongers
- Patrice Violette – Lycée des métiers Belliard



"It was very interesting to see the different sensitivities within the jury. We talked a lot about sensations, smells, textures... Overall, the cheeses were unanimously appreciated", Ahlem Gharbi, Institut Français à Alger

"It's a great opportunity to get together with professionals and talk about the products of the moment. It's a great way to share and enjoy each other's company. I appreciate the fact that we don't give notes, but rather 'coups de cœur'" Samuel Bourdin - La Cité du Lait



18th edition

BIENNAL TRADE SHOW FOR PROFESSIONNALS

Sunday, February 25 to Tuesday, February 27 (9 h – 19 h)
Pavillon 7.3 - Paris Expo Porte de Versailles

290 exhibitors from 15 countries

8,000 French and international trade visitors expected

An ecosystem from production to distribution: dairy products, cheeses, materials and equipment, accompanying products, institutions and services.



<https://www.facebook.com/salondufromageparis?ref=hl>



<https://www.instagram.com/salondufromage/>



<https://www.linkedin.com/company/salon-du-fromage/>

Comexposium

The Comexposium Group is a world leader in the organization of events and the animation of communities around their business and their passions. Comexposium organizes over 150 events for professionals and the general public, covering more than 10 sectors of activity (agriculture/food, retail/digital, fashion/accessories, leisure, etc.). A creator of experiences and encounters between people, the group connects 48,000 exhibitors and 3.5 million visitors, 365 days a year. Through its events (SIAL, All4Pack, Paris Retail Week, One to One E-Commerce, Foire de Paris, Rétromobile...), Comexposium keeps its communities connected all year round via effective, targeted omnichannel levers.

<https://www.comexposium.com/>

Contacts presse - Agence Madame Kotoba

Bérengère Creton – bc@madamekotoba.fr - 06 62 62 93 49 // Cécilia Ah-Tong – cat@madamekotoba.fr – 06 44 19 23