

# FRENCH CHEESE CLUB

TERROIRS & TRADITIONS



COMTÉ  
RIVOIRE  
JACQUEMIN



Fromagerie  
**BERTHAUT**



**E. GRAINDORGE**

**Lincet**  
*Didier Lincet*

**l'étoile**  
du SUD

NEWSRELEASE – FOR IMMEDIATE RELEASE



## Epoisses takes Gold Medal at World Cheese Championship

Madison, Wis. - April 25, 2008 – The French Cheese Club is proud to announce that *Epoisses* of the Fromagerie Berthaut is the recipient of the first prize of the “Open Class Soft Cheese” category in the 2008 World Championship Cheese Contest. The Wisconsin Cheese Makers Association gathered in Madison, Wisconsin March 11-13, 2008 to consider 1941 entries from 19 countries. Out of possible 100 points, the Epoisses scored 99.45! Jean Berthaut is the only French cheesemaker to be awarded a distinction this year. He announced that he was “very pleased to be honored by the prestigious Wisconsin Cheese Makers Association”. He made the trip from France to receive his Award on April 24. The World Championship Cheese Contest is the largest international cheese competition in the world. For more information on the contest go to <http://www.wischeesemakersassn.org/index.html>. For pictures go to <http://www.frenchcheeseclub.com/wccc.htm>.



**The proud winner:** a classic French cheese from Burgundy, dating back to the 16<sup>th</sup> century. In 1991, the Epoisses obtained the Appellation of Origine Controlée Epoisses of Burgundy and has won over 80 awards in France. Its fabrication technique is very specific and particularly complex: the milk stemming from qualified producers undergoes a slow clotting. A patient re-wiping, precedes the maturing of about five weeks, during which time the cheese receives manual and individual care, two to three times a week, with water loaded more and more with Marc de Bourgogne. Its rind then slowly takes on a beautiful red-orange tint. Its aroma is rich. Its flavors stay sweet and subtle. Recommended Wine pairing: Chablis

Created in 2007, the French Cheese Club is a group effort by 5 of France's most renowned cheese makers to promote their cheeses and the French cheese tradition at large

Members of the French Cheese Club:

**Didier Lincet** : Chaource, Brillat-Savarin, Delice de Bourgogne, Saint-Florentin

**E. Graindorge**: Pont l'Évêque, Livarot, Grain d'Orge, Camembert au Calvados, Neufchâtel

**Etoile du Sud**: Saint Marcellin, Saint Felicien, Boucantrin, Roves des Garrigues, Provençal

**Fromagerie Berthaut**: Epoisses, Perrière, Trou du Cru, Affidélise, Soumaintrain

**Rivoire-Jacquemin**: Comté

For further Information: Call Cecile Delannes 1 646 825 0425 or go to [www.frenchcheeseclub.com](http://www.frenchcheeseclub.com)

For more information on French cheese at large, visit [www.cheesesoffrance.com](http://www.cheesesoffrance.com)

