

THE CHEESE AND DAIRY PRODUCTS SHOW REVEALS THE 10 «COUPS DE COEUR» FOR 2018 EDITION

The *Coups de Coeur* Competition was launched in 2016 and rewards the best products on show based on a number of criteria, including their originality, their appearance, how they taste and their texture. This year, 56 exhibitors from 8 countries took part, entering 140 cheeses, dairy products and types of packaging. On 8 December, a judging panel was put together to test and then vote for the 10 winning products in the 2018 *Coups de Coeur* competition



**COUPS
DE
COEUR**



Gruyère PDO
Fromagerie Moléson - Stand C114

This Gruyère PDO is refined for 18 months and features a fine crust – the result of time. A cheese that is both fruity and intense – to be enjoyed with a liqueur.



Munster Farmhouse Cheese, Cheesemonger's Selection
Siffert Frech Affineurs - Stand D102

This Munster PDO is slowly refined over time, and so retains all its natural aromas while acquiring authentic flavours with woody hints. Beneath its yellow straw crust, this cheese is surprisingly delicate. A harmonious cheese that lingers on the palate.



La Manigodine
Joseph Paccard - Stand A98

Produced in the Manigod Valley, this farmhouse vacherin is then refined in vaulted cellars before being buried for up to 5 weeks. Manigodine is wrapped in strips of spruce wood and feels very pleasant on the palate.



Erborinato Sancarlone Caffè' in Crosta
Luigi Guffanti - Stand E39

This new kind of blue cheese is refined for at least 90 days after it has been covered with ground coffee beans, lending it a crunchy texture on the palate. This extremely gourmet cheese can even be enjoyed as a dessert!



Satonnay with flower petals
Fromagerie Chevenet - Stand B078

This small fresh goat's cheese made with raw milk is wrapped in flower petals which lend it a texture that is both crunchy and creamy. Once on the palate, nutty notes are detected – a perfect balance!



COUPS
DE
CŒUR



Cheddar

The Fine Cheese Co - Stand A085

This Cheddar is made using traditional methods, refined for 14 months and can be flavoured any way you like it! Its rich, creamy and slightly acid texture make for an exceptional cheese that will surprise on the palate.



Organic Cashel Blue
Cashel Farmhouse Cheesemakers
et The Little Milk Co. - Stand C050

Produced in Ireland, Cahsel Blue is a very creamy organic cow's milk cheese. Once on the palate, the vegetable rennet is very much in evidence and one's taste buds will be spirited off straight to Ireland.



Prune d'Ente mi-cuite
Marc Peyrey - Stand E106

In this revised version, the prunes are sublimated by being half-cooked. This way, they do not lose any of their soft aroma or their sweetness and firmness. This outstanding creaminess is ideal for preparing either sweet or savoury dishes



Pétales de tomates séchées
Marc Peyrey - Stand E106

After they've been blanched and dried, the tomato petals are mixed in with a blend of oils, fresh herbs, oregano and fresh garlic. These fresh combinations bring out all the softness and intensity of products harvested right in the middle of the season



Chauffe Camembert
The Fine Cheese Co - Stand A085

The only winner in the "small supplies and equipment" category, this porcelain Camembert heater is the perfect gift for lovers of warm Camembert... or simply as a means of enhancing the cheese once it has been served on the table.

A judging panel of enthusiastic gourmet professionals: **Marwen Armor** – Cheese retailer, **Didier Bossu**, Cheese retailer Folies Fermières, **Camille Brossard** – specialist blogger Iconocheese, **Michel Daho**, Cheese retailer La Ferme de Passy, **Jonathan Deitch** – specialist blogger M Fromage, **Guillaume Dewet** – Teacher Lycée Hôtelier Belliard, **Marco Lubrano** – Founder of the La Louve Coopérative, **Manu Gault** – Founder of the Collectif Fromaginaire, **Delphine Jegou** – Purchasing Manager La Maison Plisson, **Sara Lacomba** – Cheese producer Ottanta, **Périco Legasse** – Food critic Marianne, **Claire Sicard** – specialised blogger Les Fromages de Clairette as well as 3 highly-informed consumers: **Yannick Bouet, Pierre-Yves Gauthier et Iza Alves.**



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