

Lugano, 5 October 2024

Swiss Cheese Awards: Three Swiss champions crowned.

At the 13th Swiss Cheese Awards on 4 October in Lugano, the three best Swiss cheeses were chosen and awarded the title of “Swiss Champion”. The Swiss Cheese Awards are the most important event in the Swiss cheese industry. As in previous years, the Swiss Cheese Awards attracted numerous cheese lovers and experts from all over the world.

From among the [32 category winners](#), the best Swiss cheeses in the Extra-Hard/Hard Cheese, Semi-Hard Cheese and Soft/Fresh Cheese categories were chosen by an international, 37-member super jury. As the official category winners, the following three cheeses may now call themselves “Swiss Champions”.

- 1. Extra-Hard/Hard Cheese: Le Gruyère AOP from Markus Sturny, Käserei Lanthen**
- 2. Semi-Hard Cheese : Le Brigand du Jorat from Muhamet Lekiqi & Renaud Freymond, Fromagerie de Saint-Cierges SA**
- 3. Fresh/Soft Cheese: Vacherin Mont d’Or from Serge André, Fromagerie André SA, Romanel-sur-Morges**

“The Swiss Cheese Awards have once again demonstrated the incredible variety and quality of Swiss cheese,” says Hans Aschwanden, President of FROMARTE, and adds: “For us cheesemakers, it’s particularly exciting to see what other producers are doing.”

Award ceremony

At the award ceremony in Lugano, not only were the three “Swiss Champions” chosen, but all 32 category winners were also honoured and awards presented for the most beautiful cheeseboards. In the cheeseboard competition, first place went to Vauthey Manon, Cugy. Another highlight of the award ceremony was the performance by “Swiss Mentalist” Federico Soldati, who dedicated his programme to the magic of cheese.

Laboratoire du Goût

In collaboration with aspiring chefs, FROMARTE organized the "Laboratoire du Goût" competition. Parallel to the Swiss Cheese Awards, a smaller selection of cheeses was evaluated by a jury composed of students from the fields of gastronomy and culinary arts. They, too, chose their top cheese, crowning the winner of the "Laboratoire du Goût" category

Cheese Festival cheese market

The Cheese Festival cheese market in Lugano runs until Sunday as part of the Festa d’Autunno. You can taste and purchase the 32 category winners and other regional specialities there.

Swiss Cheese Awards 2026 in the city of Fribourg

The organisers are looking forward to the upcoming Swiss Cheese Awards 2026, which will be held in the city of Fribourg from 6–11 October 2026. A small delegation from the city of Fribourg was present in Lugano to take over the baton from Lugano. “The City of Fribourg is delighted to be organising this important event for the Swiss cheese industry in 2026,” declares Mayor Thierry Steiert. “As part of the network of UNESCO Creative Cities in the field of gastronomy, the city looks forward to assuming its role as a showcase for a canton with a strong agricultural and food

strategy, particularly in the area of cheese production.” The canton of Fribourg has a rich cheese tradition and is home to some of the most famous and traditional cheeses in Switzerland, such as Le Gruyère AOP or Vacherin Fribourgeois AOP

Click here for the rankings:

[Cheese Awards \(cheesesfromswitzerland.com\)](https://cheesesfromswitzerland.com)

Follow this link for high-resolution pictures and impressions:

<https://mediahub.schweizerkaese.ch/pinaccess/showpin.do?pinCode=i6hCrTMkqTfC>

Further information at **cheese-awards.ch** and **cheese-awards.schweizerkaese.ch**

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Switzerland Cheese Marketing AG (SCM) is a neutral, non-profit umbrella organisation for the Swiss cheese industry. SCM combines the strengths of all industry players and promotes the sale of cheese from Switzerland as a popular premium product at home and abroad.

FROMARTE is the umbrella organisation for Swiss cheese artisans. Its primary objective is to strengthen commercial structures in this sector. FROMARTE creates optimum framework conditions for its members and represents their interests in politics and the market. FROMARTE is committed to preserving the unique cheese culture and cheese diversity in Switzerland.