

PRESS RELEASE 29.10.2023
Raclette World Championships

The 1st Raclette World Championships are about to close a record-breaking weekend that brought together over 10,000 visitors and lovers of melted cheese. The competition rewarded 9 cheeses and awarded the 3 World Champion titles to Swiss cheeses

An international competition and 3 winners!

For this first edition, 7 countries were represented and put their cheeses in competition: Switzerland, of course, and its neighboring countries, France and Italy, but also Belgium, Romania, Canada and Great Britain. The cheeses lined up on the starting grid were tasted, analyzed and rated by a jury made up of experts, foodservice professionals and consumers from the general public. The 87 competing cheeses were judged according to very precise criteria: texture, appearance, aroma, overall impression and taste. After an elimination phase, the super jury crowned the following cheeses:

• **Raw milk Raclette :**

1. Fromagerie Le Pont (Champéry, Valais, Switzerland)
2. EARL Les Noisetiers (Leschaux, Haute-Savoie, France)
3. Fromagerie de Liddes (Liddes, Valais, Switzerland)

• **Raclette made with raw alpine milk :**

1. Alpage de Tanay (Vouvry, Valais, Switzerland)
2. Alpage Er de Lens (Lens, Valais, Switzerland)
3. La Ferme à Gaby (Champoussin, Valais, Switzerland)

• **Other raclette cheese**

1. Fromagerie Seiler Sélection by Wyssmüller Maître Fromager (Giswil, Obwald, Switzerland)
2. Milco SA (Vuisternens-en-Ogoz, Fribourg, Switzerland)
3. Walker Bergkäseerei AG (Bitsch, Valais, Switzerland)

The Super Jury was made up of : Laetitia Gaborit, Meilleur Ouvrier de France Fromager (FR), Bernard Mure-Ravaud, Maître Fromager et Meilleur Ouvrier de France (FR), Eddy Ballifard, Raclette du Valais AOP ambassador (CH), Philippe Moreau, Vice Premier Fromager de Belgique 2010 (BE), François Raemy (CH), globe-trotting cheesemaker, Roger Dubosson, master cheesemaker (CH), Andréas Leibundgut, member of FROMARTE (CH) and John Haldemann, sensory analyst at the Agroscope research institute (CH).

Over 10,000 people celebrate raclette

Over the weekend, more than 10,000 visitors from Switzerland, France and elsewhere made their way to Morgins to celebrate the emblematic Valais dish in a convivial and festive atmosphere. Over the 3 days of the event, more than 30,000 raclettes were served, 4 tonnes of potatoes were delivered for the weekend and xx gherkins were consumed.

The Raclette World Championships in figures:

- 10'000 visitors
- 30'000 raclettes served
- 4 tons of potatoes at the opening
- 6 pallets of gherkins and onions

Pictures of the weekend : <https://www.swisstransfer.com/d/65b3c1d2-34f1-4901-8d5c-c916ba0c025d>

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