

Le Canotier de l'Isle wins Best Canadian Cheese at World Cheese Awards 2017

Le Canotier de l'Isle from the Société Coopérative Agricole de l'Isle-aux-Grues has been named the Best Canadian Cheese, sponsored by Olympic Cheese, at the 30th annual World Cheese Awards, following over 3,000 cheeses being judged in a single day at Tobacco Dock in London.

Forming part of this year's Taste of London Festive Edition, the 30th anniversary edition of the awards saw entries from a record breaking 35 different countries, with the final Super Jury naming Cornish Kern, an alpine-style cheese made by the UK's Lynher Dairies Cheese Company, as the World Champion Cheese 2017.

With a total of three Gold, two Silver and eight Bronze awards going to entries from Canada this year, the judges shined a spotlight on the hard work and dedication of the nation's cheesemakers on this truly international stage. Among the other producers taking awards back to Canada from the largest cheese-only competition on the planet, are a Gold winning Alfred le Fermier 24 mois made by Fromagerie la Station, a Silver winning Mozzarina di Bufala from Saputo Dairy Products Canada G.P. and a Bronze winning Fuoco from Fromagerie Fuoco.

Entries made their way by road, rail, air and sea, via 12 consolidation points located in every corner of the globe, which channelled cheeses into London from nations including Australia, Bosnia and Herzegovina, Columbia and South Africa. The 230-strong judging panel brought together more nations than ever before, representing six continents and 29 different countries, from South Africa and Japan to Mexico and the USA, to taste, nose and grade all 3,001 cheeses in a single day, giving Bronze, Silver, Gold and Super Gold awards to winning cheeses.

With the top 16 cheeses selected, the audience then gathered at Taste of London Festive Edition to watch the International Super Jury debate the world's best cheeses. Made up of top names from the global curd community, featuring cheese makers, buyers, retailers and writers, including Nick Tsioros, owner of Olympic Cheese in Toronto, Roland Barthélemy, President of Guilde des Fromagers in France, Norwegian cheesemonger Siri Helen Hansen-Barry, Claudia Bowman from McIntosh & Bowman Cheesemonger in Australia and Mary Quicke from Quicke's in the UK, the final panel made their cases for their chosen cheeses live on World Cheese TV, before crowning this year's World Champion Cheese. Taste of London Festive Edition took place at Tobacco Dock in London from 16-19 November. For more information, visit <https://london.tastefestivals.com>.