

Press release, dated 6th March 2026

World Championship Cheese Contest 2026: Numerous award-winning Appenzeller[®] cheese producers. Lucas Meier from the Kirchberg cheese dairy secured the runner-up title with his Appenzeller[®] Purple Label.

The renowned World Championship Cheese Contest took place in Wisconsin, USA, from March 3 to 5, 2026. During three days, 56 experts evaluated over 3,300 cheese varieties, butters, yogurts and other dairy products from 25 countries in 150 categories. Among the winners was Appenzeller[®] cheese, which impressed the judges with its creamy texture and unmistakably tangy flavour.

The following Appenzeller[®] cheesemakers won in the categories listed below:

The first three places in **category 52 (Appenzeller[®], young)** went to the following cheesemakers for their Appenzeller[®] Silver Label cheese:

- 1st place Gold: with 99.3 points, Christian Tschumper, Käserei Tschumper
- 2nd place Silver: with 98.7 points, Peter und Raffael Gantenbein, Käserei Riethof
- 3rd place Bronze: with 98.55 points, Tim Länzlinger, Käserei Sântisblick

The first three places in **category 53 (Appenzeller[®], aged)** went to the following cheesemakers for their Appenzeller[®] Black Label and Purple Label cheese:

- 1st place Gold: with 99.1 points, Lucas Meier, Käserei Kirchberg, Appenzeller[®] Purple Label
- 2nd place Silver: with 98.95 points, Urs Buchegger, Appenzeller Schaukäserei, Appenzeller[®] Black Label
- 3rd place Bronze: with 98.85 points, Johannes Eberle, Käserei Muolen, Appenzeller[®] Black Label

2nd place in the overall WCCC ranking across all categories

From the category winners in around 150 categories, an international super jury selected the 20 best products to participate in the final round. Both Lucas Meier's Appenzeller[®] Purple Label and Christian Tschumper's Appenzeller[®] Silver Label made it into the top 20 of the overall rankings.

Lucas Meier from the Kirchberg cheese dairy had particular cause for celebration: his Appenzeller[®] Purple Label was awarded an outstanding 98.45 points, putting it in second place in the overall rankings, just behind the winning cheese, which had a lead of only 0.23 points. Lucas Meier and his Appenzeller[®] Purple Label can now proudly call themselves vice world champions.

The Appenzeller[®] cheese consortium congratulates all WCCC winners and their milk suppliers on this outstanding achievement and considers itself fortunate to have such excellent and dedicated cheesemakers and milk producers among its ranks.

At last year's World Cheese Awards (WCA) in Bern, an Appenzeller[®] Purple Label cheese took third place in the overall rankings. These latest successes at the World Championship Cheese Contest in Wisconsin are further proof of the exceptional quality awareness and professional craftsmanship of our Appenzeller[®] cheese makers. They are among the best in the world and have no need to fear comparison.

To view the other participants, click on the following link:

<https://worldchampioncheese.org/results/>

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