



**Marin French Cheese Co. Awarded Three Medals at the 2022 World Cheese Awards**

— *Triple Crème Brie Wins Silver* —

— *Golden Gate® Washed-Rind Triple Crème Cheese and Petite Truffle Brie Win Bronze* —

**Petaluma, Calif. (Nov. 23, 2022)** — The prestigious annual World Cheese Awards that took place in Wales on November 2 recognized Marin French Cheese Co. with three medals. [Triple Crème Brie](#) won a silver medal in the Brie category for its enduring excellence while [Golden Gate® Washed-Rind Triple Crème Cheese](#) and [Petite Truffle Brie Cheese](#) each won bronze medals.

The wins recognize three of Marin French Cheese Co.'s bestselling cheeses spanning its history as the oldest artisan cheesemaker in the United States and its range of soft ripened cheeses. Triple Crème Brie represents 150-plus years of experience perfecting just the right mix of cultures and ripening techniques. Golden Gate — introduced in 2021 — is a savory washed rind triple crème cheese that signals the next generation of premium cheeses. Petite Truffle Brie combines the heritage of traditional cheesemaking with a luxurious inclusion of earthy black truffles.

Triple Crème Brie first achieved notice at the 2005 World Cheese Awards in London when it became the first American-made cheese to win a gold medal in the Brie category, shocking the cheese world. Five years later in 2010, Marin French Cheese Co. won gold again. Having previously been the sole domain of European and specifically French cheesemakers, the awards recognized the skill of an American maker of brie-style cheeses.

“The team at Marin French Cheese Co. is so honored by this international recognition,” says Bonnie Kaufman, Associate Brand Manager. “These awards are an affirmation of the 150-plus years of experience we bring by marrying old world cheesemaking traditions, new world innovation and ingredients, and the unique terroir of our historic creamery location in West Marin. The quality of our cheeses is our top priority, and these prestigious awards both validate and inspire our continued hard work.”

The World Cheese Awards is the globe's most prestigious cheese-only judging contest hosted annually by the Guild of Fine Food. A record 4,434 cheeses from 42 countries and 900 companies entered this year's 34<sup>th</sup> contest. Judges representing 250 of the world's leading cheese experts

scored each cheese in a blind tasting on the appearance of its rind and paste, its aroma, body and texture and — most importantly — its flavor and mouthfeel.

### **Don't Miss Out on These Award-winning Cheeses**

Find World Cheese Awards winners [Triple Crème Brie](#) (8 oz. and 16 oz.), [Golden Gate Washed-Rind Triple Crème Cheese](#) (8 oz.), [Petite Truffle Brie Cheese](#) (4 oz.) and other Marin French Cheese Co. artisan cheeses at grocery stores and cheese counters across the country and via the website's [Store Locator](#). Also available at [Northbay Creameries](#), the online shop for Marin French Cheese Co. and its sister brands, Laura Chenel and St. Benoit Creamery. Locals and travelers can visit the Marin French Cheese Co. [cheese shop](#) at its historic home in Petaluma in West Marin, California.

Visit the [Product Page](#) for a full list of Marin French Cheese Co. products. See a list of the many awards Marin French Cheese Co. has received over the years on the [Press Page](#).

### **About Marin French Cheese Co.**

Marin French Cheese Co. is the country's oldest cheese company, operating at its historic creamery in Marin County since 1865. Marin French Cheese Co. marries traditional French cheesemaking techniques with California terroir and an innovative spirit to produce award-winning and original cheeses. Made with high-quality local ingredients, its cheeses reflect one of life's simplest and most authentic pleasures: experiencing good food.

For more information, visit [MarinFrenchCheese.com](https://MarinFrenchCheese.com) or follow on [Instagram](#) @marinfrenchcheese or [Facebook](#) @marinfrenchcheesecompany

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