

Cheese and charcuterie are back to the Concours de Lyon

*Lyon, the capital of the senses and taste, provides a prestigious setting
for the selection of the world's best cheese and charcuterie.*



This 2027 edition will take place on Friday, December 04th, 2026, at the Cité Internationale de Lyon.

The competition is international in scope: jurors from across the world will taste and mark cheese and charcuteries from many countries. The best in each category will be awarded a Gold or Silver Medal. At the end of the competition, the best product from each country will receive a special prize.

An increasingly successful competition.

Thanks to its success and the growing number of registered samples each year, the Concours International de Lyon is once again welcoming Cheese and Dairy Products in its selection and since 2025 opened its door to Charcuterie. The 2026 results were clear: almost 3 000 samples tasted from 21 countries and 919 products crowned gold or silver medals.

Presidents who does honour to Lyon's gastronomy.

Each year, a famous cheesemonger or charcuterie specialist is selected as the honorary president of the Competition, to spread its renown and attract the attention of the press and professionals. For the 2026 edition, the presidency has been entrusted to Marc Janin, Meilleur Ouvrier de France Cheesemonger and Jérémie Crauser, World Pâté-Croûte Vice-champion.

Demanding Commissioners Generals.

Didier Lassagne, Meilleur Ouvrier de France Cheesemonger et Bernard-Marie François, Meilleur Ouvrier de France Charcutier-Traiteur will make sure that samples are in conformity and tasting is carried out properly.

Under control tasting.

The quality manager will make sure all samples are tasted in compliance with very strict Concours de Lyon regulations and ISO9001 certification.

How to register your samples ?

Until November 06th 2026 > Online registration on www.concourslyon.com

Until December 01st 2026 > Samples reception

Registration fees > 45€ per sample

About the Concours de Lyon



The Lyon International Competition is registered with the DGCCRF. It is committed to applying the strict rules and regulations governing tastings.



This certification demonstrates to producers the involvement of the Competition in showcasing their work. Consumers, for their part, will see it as a sign of rigorous selection, high quality and a competition worthy of their trust.



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Concours International de Lyon