



PRESS RELEASE

The goat cheese *Le Cendrillon* from La Maison Alexis de Portneuf crowned the best cheese in the world!

(Montréal, October 2, 2009) – *Le Cendrillon*, produced by La Maison Alexis de Portneuf Inc., has been crowned World Champion, all categories combined, at the prestigious and influential World Cheese Awards 2009. *Le Cendrillon* was therefore hailed the world's best cheese after competing alongside 2,440 cheeses from 34 countries.

The winners were revealed yesterday evening during a gala held in the Canary Islands and attended by nearly 300 of the world's top cheese experts.

Produced in St-Raymond-de-Portneuf, *Le Cendrillon* is an ash-covered soft surface-ripened soft goat cheese. It is available across Canada in cheese boutiques and large grocery stores.

On September 21, 2009, La Maison Alexis de Portneuf Inc. was also awarded the coveted « Prix du Public » at the Selection Caseus 2009 for *La Sauvagine*. This competition recognizes Quebec's fine cheeses. The *Bleubry* and the *Chèvre des Neiges* Triple Cream Brie from La Maison Alexis de Portneuf Inc. also earned top honours in their respective categories.

We are extremely proud to accept these honours. La Maison Alexis de Portneuf Inc. continues to merit, year after year, international recognition due to the excellent work of our master cheese makers – artisans whose passion is equalled only by their skill.

– 30 –

Information

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