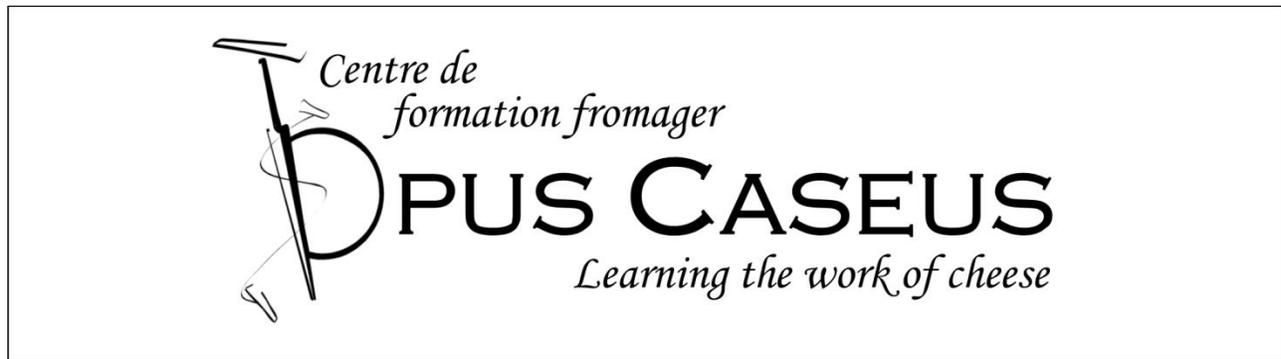


**FOR IMMEDIATE RELEASE**



**Cheese in Paris: An Insider's Tour**  
**February 27 - March 2, 2017**

The [Academie Opus Caseus](#), the center for professional development at [MonS Fromager-Affineur](#) will host an extraordinary week in Paris during the 2017 Salon de l'Agriculture, filled with visits to Paris' top cheesemongers, a cheesemonger's competition, visits to an AOP cheesemaker and top vintner in Sancerre, and even judging French cheese.

**Salon de l'Agriculture:** The program will begin as participants judge French cheese as part of the [Concours Général Agricole](#) 2017, accompanied by Academie director Sue Sturman, who will provide interpretation and guidance. The afternoon will be spent discovering the [Salon de l'Agriculture](#), the animals, the products, and the crowds.



**Cheesemonger visits:** Tuesday and Thursday participants will enjoy visits and tastings at many of Paris' top specialty cheese shops, including Meilleur Ouvriers de France [Marie Quatrehomme](#) and [Laurent Dubois](#) as well as young, up-and-coming cheesemongers.

**Sancerre:** Accompanied by Meilleur Ouvrier de France François Robin, the group will travel to Sancerre on the Wednesday to visit [La Ferme du Port Aubry](#), goat cheesemaker (Crottin de Chavignol AOP). After lunch in Sancerre we will visit the award winning vintner [Domaine Henri Bourgeois](#).



**Registration is limited to 6 participants\***, on a first-come, first-served basis. Cheese professionals only, please. **Registration deadline: January 23, 2017. The cost of the program is \$2500**, and includes 4 nights' hotel, most meals, all ground transportation, entry to the Salon de l'Agriculture. *\*4 participants minimum required to run the program. Visits may be changed, substitutions will be of equal interest.*

The [Academie Opus Caseus](#) is the center for professional development within the MonS Company. The curriculum evolved out of practical, daily experience over decades, in collaboration with top French dairy scientists and researchers. [MonS Fromager-Affineur](#) is widely recognized in France and internationally as one of the premier affineurs in the world, and draws from over 50 years experience in all domains of the cheese business, from production and product sourcing through affinage, national and international distribution, wholesale, and retail.

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For more information, please contact :

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