



CHEESE CAPITALS



The Ultimate Guide

Cheese Capitals of the World: A Gourmet Tour

Delight in the ultimate cheese-lovers' tour, as we guide you through the most prestigious cheese capitals around the globe. From the renowned cheese caves of Roquefort in France to the artisan dairies in Parma, Italy, each destination offers a unique taste of local tradition, craftsmanship, and excellence. This exclusive journey promises to immerse discerning travelers in the finest cheese experiences, from private tastings to behind-the-scenes tours of historic cheesemakers.

1. Parma, Italy



- **Top Cheese Varieties:** Parmigiano-Reggiano (also known as the "King of Cheeses").
- **Notable Producers:** Caseificio Gennari, Bertinelli, and Bonat.
- **Associations:** Consorzio del Formaggio Parmigiano-Reggiano (Parmigiano-Reggiano Cheese Consortium).
- **Cheese Experiences:** Exclusive tours of centuries-old dairies, private cheese aging cave tours, and helicopter tours of the Parmigiano region. Visitors can also enjoy private tastings with wine and balsamic vinegar pairings at local luxury farm estates or Michelin-starred restaurants.

- **Where to stay**



Grand Hotel di Parma - Parma, Italy

[BOOK YOUR STAY >](#)

2. Roquefort, France



- **Top Cheese Varieties:** Roquefort (sheep's milk blue cheese).

- **Notable Producers:** Société des Caves de Roquefort, Papillon, Carles.
- **Associations:** Confédération Générale des Producteurs de Lait de Brebis et des Industriels de Roquefort (General Confederation of Roquefort Producers).
- **Cheese Experiences:** Private tours of the renowned limestone caves where Roquefort is aged, VIP tastings of rare and aged Roquefort, and exclusive cheese and wine pairing sessions with local sommeliers. Some châteaux offer gourmet cheese-focused menus in their fine dining restaurants.
- **Where to stay**



La Bastide en Gascogne - Barbotan-les-Thermes, France

[BOOK YOUR STAY >](#)

3. Gouda, Netherlands



- **Top Cheese Varieties:** Gouda (aged and young), Leyden.
- **Notable Producers:** Henri Willig, Cono Kaasmakers, De Weyde.
- **Associations:** Dutch Cheese Board.
- **Cheese Experiences:** Attend exclusive cheese markets with VIP access, tour the family-owned farms where Gouda is produced, and enjoy a curated cheese and craft beer or wine tasting. Luxury accommodations offer cheese-centered experiences like Gouda cooking classes and private tastings with local cheese masters.
- **Where to stay**



Hotel Des Indes The Hague - The Hague, Netherlands

[BOOK YOUR STAY >](#)

4. Normandy, France



- **Top Cheese Varieties:** Camembert, Livarot, Pont-l'Évêque.

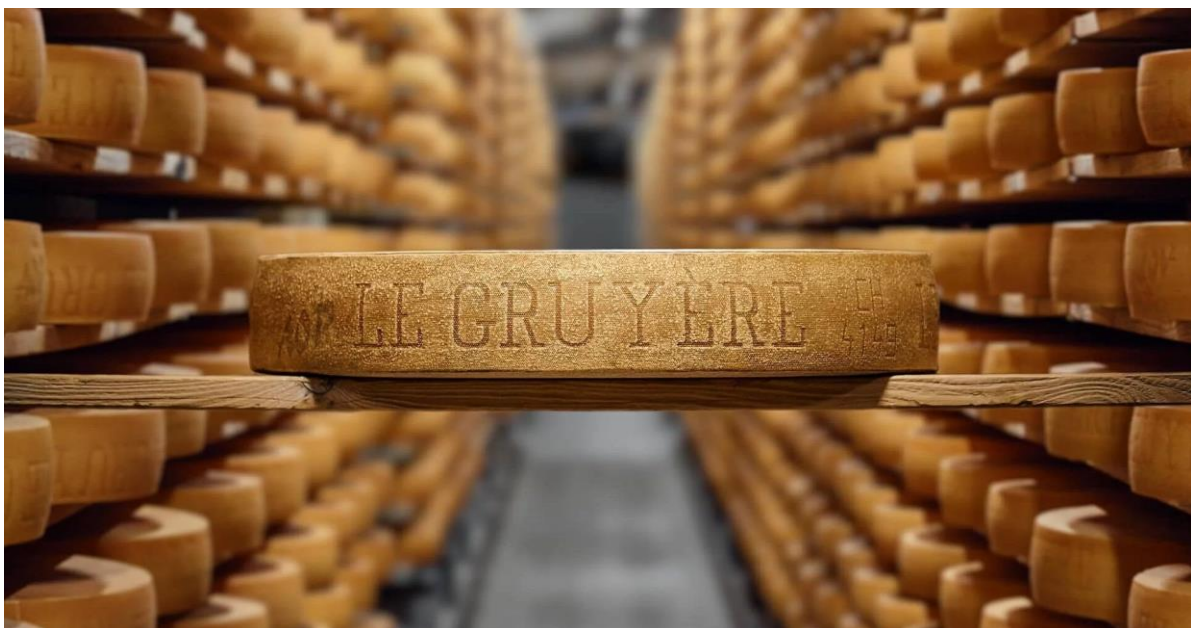
- **Notable Producers:** Isigny Sainte-Mère, Graindorge, Moulin de Carel.
- **Associations:** Association de Défense et de Gestion des AOP Laitières Normandes (Normandy Dairy AOP Association).
- **Cheese Experiences:** Guided farm tours, private tastings of Camembert directly from the cellar, and stays in historic farmhouses with dedicated cheese and cider pairing dinners. Some hotels offer luxury picnics with curated cheese selections while overlooking Normandy's lush countryside.
- **Where to stay**



Le Grand Hotel de Cabourg - MGallery Hotel Collection - Cabourg, France

[BOOK YOUR STAY >](#)

5. Gruyères, Switzerland



- **Top Cheese Varieties:** Gruyère.
- **Notable Producers:** Fromagerie de Gruyères, L'Étivaz.
- **Associations:** Interprofession du Gruyère (Gruyère Cheese Association).
- **Cheese Experiences:** VIP access to cheese cellars in Gruyères, private tastings of exclusive batches of Gruyère, and private tours of mountain dairies. Guests can also indulge in cheese fondue dinners prepared by top chefs in luxury chalets, with bespoke wine pairings.
- **Where to stay**



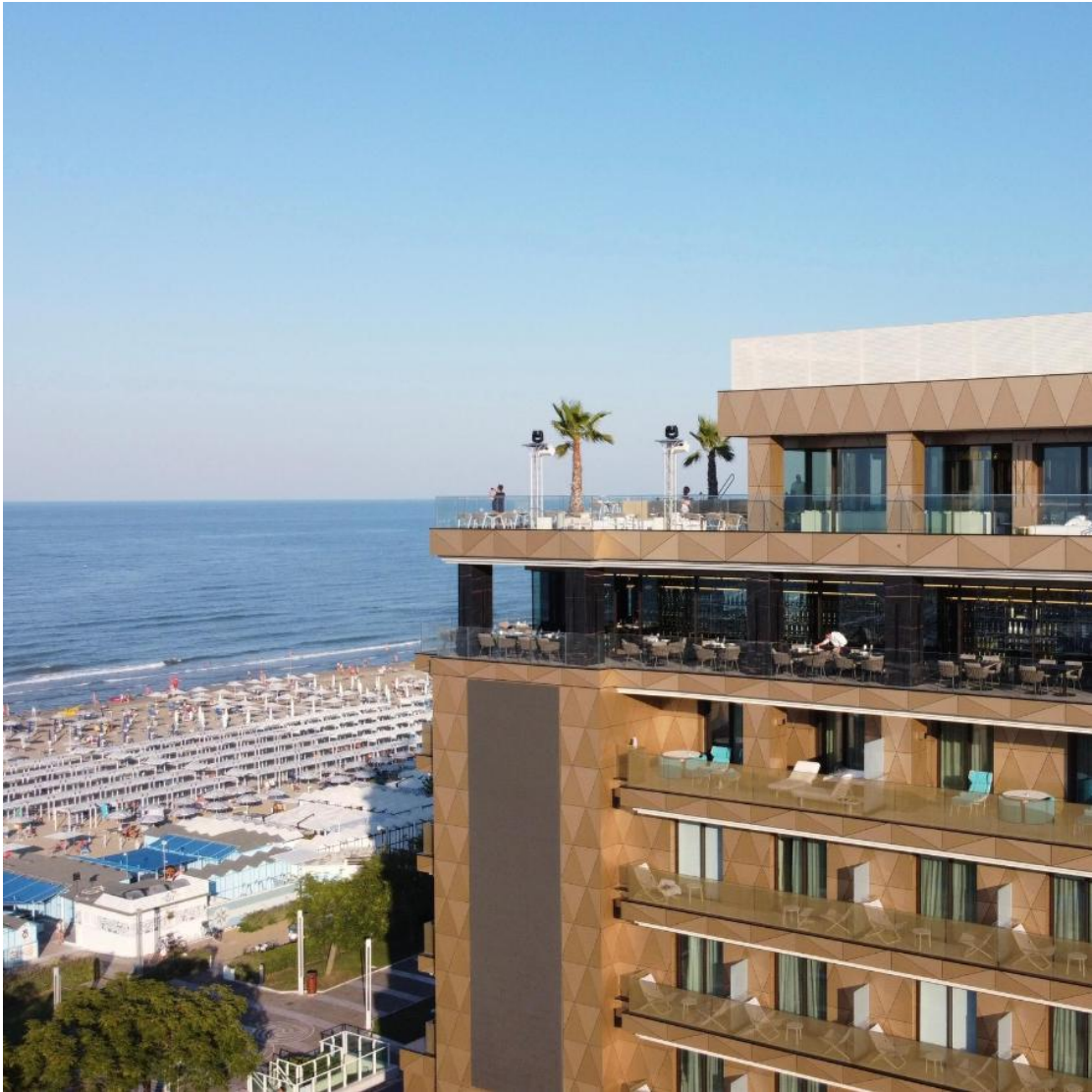
Grand Hotel du Lac - Relais & Châteaux - Vevey, Switzerland

[BOOK YOUR STAY >](#)

6. Emilia-Romagna, Italy



- **Top Cheese Varieties:** Parmigiano-Reggiano.
- **Notable Producers:** Caseificio La Traversetolese, Latteria Sociale San Pietro.
- **Associations:** Consorzio del Formaggio Parmigiano-Reggiano.
- **Cheese Experiences:** Helicopter tours of dairy farms, exclusive tastings of aged Parmigiano-Reggiano (up to 100 months), and private cooking classes where guests can learn to create traditional dishes using the cheese. Gourmet farm-to-table dinners paired with aged balsamic vinegar and fine wines round out the experience.
- **Where to stay**



The Promenade Luxury Wellness Hotel - Riccione, Italy

[BOOK YOUR STAY >](#)

7. Somerset, England



- **Top Cheese Varieties:** Cheddar (traditional farmhouse).
- **Notable Producers:** Montgomery's, Keen's, Westcombe Dairy.
- **Associations:** Somerset Cheese Makers Association.
- **Cheese Experiences:** Exclusive behind-the-scenes tours of traditional Cheddar farms, guided by cheese makers themselves. Luxury accommodations offer private tastings of aged Cheddar paired with English wines, and some estates offer multi-day stays with gourmet cheese menus.
- **Where to stay**



The Manor House Hotel and Golf Club – Wiltshire, United Kingdom

[BOOK YOUR STAY >](#)

8. Piedmont, Italy



- **Top Cheese Varieties:** Castelmagno, Robiola, Toma.
- **Notable Producers:** Beppino Occelli, Caseificio Pier Luigi Rosso.
- **Associations:** Associazione Produttori Castelmagno (Castelmagno Cheese Producers Association).
- **Cheese Experiences:** Guided hikes through the Piedmont mountains to visit traditional dairy farms, exclusive cheese and wine tastings in centuries-old cellars, and luxury retreats offering cooking classes focused on Piedmontese cuisine with artisanal cheese as the highlight.
- **Where to stay**



Casa di Langa - Cerretto Langhe, Piedmont, Italy

[BOOK YOUR STAY >](#)

9. La Mancha, Spain



- **Top Cheese Varieties:** Manchego.
- **Notable Producers:** Quesos Corcuera, Finca Fuentillezjos, Dehesa de los Llanos.
- **Associations:** Denomination of Origin Manchego Cheese Regulatory Council.
- **Cheese Experiences:** VIP access to Manchego producers, with private tastings and farm tours. Guests can enjoy luxurious stays at estates where they can witness the cheese-making process from start to finish, including tasting rare, aged Manchego paired with fine Spanish wines.
- **Where to stay**



Castilla Termal Brihuega - Brihuega, Spain

[BOOK YOUR STAY >](#)

10. Västerbotten, Sweden



- **Top Cheese Varieties:** Västerbotten.
- **Notable Producers:** Normmejerier (the only authorized producer of Västerbotten cheese).

- **Associations:** Swedish Cheese Producers Association.
- **Cheese Experiences:** Private tours of Västerbotten dairy farms, exclusive tastings of Västerbotten cheese, and visits to luxury lodges where guests can enjoy the region's wild, unspoiled nature while indulging in cheese-centric tasting menus.
- **Where to stay**



Elite Hotel Knaust - Sundsvall, Sweden

[BOOK YOUR STAY >](#)

This comprehensive guide showcases the best destinations for cheese connoisseurs, offering unique experiences and tastings in luxurious settings that cater to discerning travelers. From private tours of historic cheese dairies to gourmet pairings in beautiful rural estates, this journey through the world of cheese is designed to immerse you in the ultimate epicurean experience.