FROMAGERIE DE L'ISLE MC TM

FROMAGERIE DE L'ÎLE-AUX-GRUES

The cheeses

In the heart of the Saint Laurent

Since 1977, whipped by the winds and rocked by the St. Lawrence River, the largest artisanal cheese factory in Canada stands at the heart of a unique location that built its authenticity and the local economy. The Fromagerie de l'Île-aux-Grues comes from an environment where solidarity, an island microclimate and centuries-old know-how have made it possible to create extremely refined products while preserving local agriculture and the terroir.

The cheese factory exclusively processes milk from the island's dairy producers into exceptional fine cheeses that have been repeatedly recognized in international competitions.

Fromagerie de l'Île-aux-Grues
210, chemin du Roi
Isle-aux-Grues (Québec) G0R 1P0

(418) 248-5842

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FROMAGERIE DE L'ISLE MC TM

Prestige Collection

World-renowned cheeses born from a passion that combines artisanal know-how and a truly unique terroir.

Product	Description	Format	Size	Un./cs	UPC (GTIN 12)	Caisse (GTIN 14)
IAG73120	L'Angélique-À-Marc	wheel	1,24 kg var.	1	066129073127	90066129073120
IAG46581	La Bête-À-Séguin	wheel	0,99 kg var.	1	066129465816	90066129465819
IAG73120	Le Riopelle de l'Isle	wheel	1,24 kg var.	1	066129073127	90066129073120

De l'Isle Collection

Very fine cheeses, grouped together to cover a more consensual range of tastes and textures.

Product	Description	Format	Size	Un./cs	UPC (GTIN 12)	Caisse (GTIN 14)
IAG46481	Canotier de l'Isle	wheel	10 kg var.	1	066129120937	90066129120930
IAG46781	Cheval noir de l'Isle	wheel	1,62 kg var.	4	066129045407	90066129045400
IAG46881	Curé Quertier de l'Isle	wheel	1,18 kg var.	4	066129013307	90066129013300
IAG47081	Houblonneux de l'Isle	wheel	1,19 kg var.	4	066129062602	90066129062605
IAG73130	Macpherson de l'Isle	wheel	1,16 kg var.	4	066129073134	90066129073137
IAG55367	Tomme de Grosse-Île	wheel	1,59 kg var.	4	066129553674	90066129553677

Aged cheddars made with unpasteurized milk

Building our history for over a hundred years, they are at the heart of our cheese-making tradition.

Product	Description	Format	Size	Un./cs	UPC (GTIN 12)	Caisse (GTIN 14)
IAG10150	Medium Cheddar (6 months)	Box	150 g	9	066129001502	10066129001509
IAG274	Medium Cheddar (6 months)	Block	275 g	30	066129002745	10066129002742
IAG50227	Medium Cheddar (6 months)	Block	2,2 kg var.	8	066129502276	90066129502279
IAG151	Old Cheddar (1 year)	Box	150 g	9	066129001519	10066129001516
IAG275	Old Cheddar (1 year)	Block	275 g	30	066129002752	10066129002759
IAG50228	Old Cheddar (1 year)	Block	2,2 kg var.	8	066129502283	90066129502286
IAG10152	Extra-Old Cheddar (2 years)	Box	150 g	9	066129001526	10066129001523
IAG10276	Extra-Old Cheddar (2 years)	Block	275 g	30	066129002769	10066129002766
IAG50229	Extra-Old Cheddar (2 years)	Block	2,2 kg var.	8	066129502290	90066129502293

Mild cheddar made from pasteurized milk

Handmade cheeses directly from the basin, in the pure artisanal tradition.

Product	Description	Format	Size	Un./cs	UPC (GTIN 12)	Caisse (GTIN 14)
IAG428	Mild Cheddar	Block	180 g	48	066129004282	10066129004289
IAG426	Mild Cheddar	Block	350 g	48	066129004268	10066129004265
IAG427	Mild Cheddar	Block	2,2 kg var.	8	066129004275	90066129004278

Other delights

Products made by our partners

Product	Description	Format	Size	Un./cs	UPC (GTIN 12)	Caisse (GTIN 14)
IAG60809	3-cheese Fondue de l'Isle	For 2 persons (or starter for 4 to 6)	350 g	6	628110608093	10628110608090
IAG60819	3-cheese Fondue de l'Isle	Snack size	125 g	6	628110608208	10628110608205

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FROMAGERIE DE L'ISLE

DOMINANT AROMA
Vegetable, lactic

INTENSITY
Medium

WINE PAIRING
Aromatic and mellow

L'ANGÉLIQUE -À- MARC

Presentation

Floral and woody

L'Angélique-À-Marc is the second cheese born from our collaboration with the artist Marc Séguin. If La Bête-À-Séguin is characterized by its fragrance and its resolutely "animal" taste, L'Angélique-À-Marc seduces with its dominant "vegetable" and nuanced with a medium intensity. The wooden strap that surrounds the wheel during its ripening adds a slightly woody touch to its runny heart. A true cheesy beauty. A cheese of extreme finesse that is a great art.

Exceptional. 100% authentic.

TYPE OF CHEESE
Soft cheese with a mixed washed rind strapped with wood

HUMIDITY	52%
MILK FAT	22%
REFINING	60 days
SHELF LIFE	40 days*
WHOLE WHEEL	1,24 KG ±

Made from Unpasteurized cow milk exclusively from l'Isle

* after packaging

AWARDS AND DISTINCTIONS

Sélection Caseus	World Cheese Awards
2024	2023 (bronze)

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FROMAGERIE DE L'ISLE MC TM

LA BÊTE -À- SÉGUIN MC TM

DOMINANT AROMA
Animal, vegetable

INTENSITY
Medium to strong with aging of the cheese

WINE PAIRING
Aromatic and mellow

Presentation

Bold. Assertive. Uncompromising. 100% authentic.

Exactly like the internationally renowned painter who was personally involved in the creation of this soft cheese with a decidedly "animal" aroma and taste. Under a slightly wrinkled white semi-bloomy rind with pink and reddish veins that become more pronounced with age, there is a smooth, light yellow to straw yellow paste depending on the season, very melting in the mouth, with a taste of butter and hazelnuts with hints of garlic and cabbage that become more tangy with ageing.

TYPE OF CHEESE
Soft cheese with a semi-bloomy rind

HUMIDITY	51%
MILK FAT	26%
REFINING	60 days
SHEL LIFE	40 days *
WHOLE WHEEL	0,99 KG ±

Made from unpasteurized cow milk exclusively from l'Isle

* after packaging

AWARDS AND DISTINCTIONS

World Cheese Awards
2025 (Best Canadian Cheese & Super Gold medal)
2023 (Gold) & 2018 (Bronze)

Royal Agricultural Winter Fair
2018 (2nd position in its category)

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FROMAGERIE DE L'ISLE MC TM

DOMINANT AROMA
Mild butter, cream

INTENSITY
Mild

WINE PAIRING
Aromatic and mellow

le riopelle de l'Isle MC TM

Presentation

A pure masterpiece

Riopelle de l'Isle is the first triple cream artisanal cheese produced in Quebec. Made from unpasteurized milk, it retains the typical aromas of l'Isle's terroir. Under its beautiful whitish and fluffy rind, we can see a soft ivory paste with a creamy texture. To the taste, it reveals flavors of butter, fresh mushroom with a vegetal and salty touch. It seduces with its soft and creamy intensity in the mouth, sometimes becoming runny. Its texture is incomparably supple. In the mouth, its buttery taste is quite exquisite.

TYPE OF CHEESE
Soft cheese with a bloomy rind

HUMIDITY	45%
MILK FAT	35%
REFINING	60 days
SHELF LIFE	37 days *
WHOLE WHEEL	1,32 KG ±

Made from unpasteurized cow milk exclusively from l'Isle

* after packaging

AWARDS AND DISTINCTIONS

Sélection Caseus
2023, 2019, 2010, 2003 and 2002

World Cheese Awards
2018 (Bronze) & 2017 (Gold)

British Empire Cheese Show
2018 (3rd place)

Royal Agricultural Winter Fair
2017 (1st place) & 2016 (3rd place)

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FROMAGERIE DE L'ISLE MC TM

DOMINANT AROMA
Cream, hazelnut

INTENSITY
Medium to strong

WINE PAIRING
Aromatic and robust

canotier de l'Isle MC TM

Presentation

A pure tradition of the island

Directly inspired by an ancestral recipe developed by the first cheesemakers of l'Isle at the beginning of the 20th century, the 12 to 18 months aging of Canotier de l'Isle gives it an intensity and smoothness with exceptional flavors. Under its thin ochre-toned crust, the ivory paste reveals a rich and enveloping taste with very typical hints of hazelnut with beautiful fruity and creamy notes. Le Canotier de l'Isle was created in 2012 to celebrate the 35th anniversary of Fromagerie de l'Île-aux-Grues and in tribute to its founders. It remains one of our most popular classics to this day.

TYPE OF CHEESE
Firm paste with a washed rind

HUMIDITY	38%
MILK FAT	30%
REFINING	12 to 18 months
SHELF LIFE	60 days *
WHOLE WHEEL	10 KG ±

Made from unpasteurized cow milk exclusively from l'Isle

* after packaging

AWARDS AND DISTINCTIONS

World Cheese Awards
2023 (Silver), 2017 (Gold) and Best Canadian Cheese

Royal Agricultural Winter Fair
2015

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FROMAGERIE DE L'ISLE MC TM

DOMINANT AROMA
Cream, hazelnut

INTENSITY
Mild

WINE PAIRING
Aromatic and mellow

cheval noir de l'Isle MC TM

Presentation

Ashy and flamboyant allure.
Soft and melting like the docile beast.

A smooth, semi-soft paste of pale yellow to straw yellow color depending on the season. On the nose, it has a pleasant smell of slightly acidic fresh milk and undergrowth as it ages, while on the palate it reveals a melting texture with a taste of butter and hazelnut.

TYPE OF CHEESE
Semi-soft cheese with a bloomy and ash-coloured rind

HUMIDITY	41%
MILK FAT	30%
REFINGING	60 days
SHELF LIFE	60 day *
WHOLE WHEEL	1,62 KG ±

Made from unpasteurized cow milk exclusively from l'Isle

* after packaging

AWARDS AND DISTINCTIONS

International Cheese Competition – SIAL
2019 (Champion - cheese with an ash rind)

World Cheese Awards
2018 (Bronze)

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FROMAGERIE DE L'ISLE MC TM

DOMINANT AROMA
Butter, fruity

INTENSITY
Medium

WINE PAIRING
Aromatic and mellow

curé quertier de l'Isle MC TM

Presentation

A surprising melting paste with a very buttery taste under a sandy crust

Under its washed and brushed ochre-coloured rind, slightly sandy and crispy as it ages, lies a smooth paste, light yellow to straw yellow depending on the season, creamy, supple, melting, with a taste of butter, hazelnut and roasted almonds.

TYPE OF CHEESE
Semi-soft paste with a washed rind

HUMIDITY	45%
MILK FAT	28%
REFINING	60 days
SHELF LIFE	45 days *
WHOLE WHEEL	1,18 KG ±

Made from unpasteurized cow milk exclusively from l'Isle

* after packaging

AWARDS AND DISTINCTIONS

World Cheese Awards
2025, 2023 & 2018 (Bronze)

Royal Agricultural Winter Fair
2018 (2nd place in its category)

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FROMAGERIE DE L'ISLE MC TM

DOMINANT AROMA
Herbal, hoppy

INTENSITY
Medium

WINE PAIRING
Fruity and medium-bodied

houblonneux de l'Isle MC TM

Presentation

Crust washed with L'Étoffe du pays beer
Improved refining, excellence guaranteed!

In this improved version by our master cheesemaker Yoann Gach, the cheese is now rather refined on the surface by washing with beer which gives it a less sticky, very slightly sandy crust.

L'Étoffe du pays from the Côte-du-Sud artisanal microbrewery in Montmagny and the Islands, a robust beer for keeping (9% alcohol) with aromas of plums, raisins and dried fruits, infuses the cheese rind with its amber nuances to create a truly enjoyable cheese. The combination of beer and this smooth, tasty paste gives the cheese a unique mouthfeel and taste, slightly grassy and hoppy.

100% local, this cheese is a tangible witness of the collaboration between passionate artisans from the same region for audacity and innovation through complete respect for their authenticity.

TYPE OF CHEESE
Semi-soft cheese with a beer-washed rind

HUMIDITY	42%
MILK FAT	32%
REFINING	60 days
SHELF LIFE	45 days *
WHOLE WHEEL	1,19 KG ±

Made from unpasteurized cow milk exclusively from l'Isle

* after packaging

AWARDS AND DISTINCTIONS

World Cheese Awards
2025 (bronze)

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FROMAGERIE DE L'ISLE MC TM

DOMINANT AROMA
Fruity, lactic

INTENSITY
Mild to medium

WINE PAIRING
Aromatic and mellow

macpherson de l'Isle MC TM

Presentation

Smooth as can be

This surface-ripened cheese offers a semi-soft, creamy paste with a subtle, mild and consensual taste. A surprising streak of vegetable ash is revealed in the heart of a smooth straw-yellow paste. The slightly crispy orange rind gives the Macpherson de l'Isle a fruity accent accompanied by subtle sulphur nuances as it ages.

TYPE OF CHEESE	Semi-soft cheese with washed rind and ash streak in its paste
HUMIDITY	45%
MILK FAT	28%
REFINING	60 days
SHELF LIFE	45 days *
WHOLE WHEEL	1,16 KG ±

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* after packaging

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FROMAGERIE DE L'ISLE

DOMINANT AROMA
Mushroom, lactic

INTENSITY
Medium

WINE PAIRING
Aromatic and mellow

tomme de grosse-île

Presentation

Fine wild mushroom aromas

Originally made from the milk of a single herd of Swiss Brown cows on l'Isle, fed partly of hay from the pasture, this semi-soft cheese with a mixed and brushed rind reveals a beautiful uniform paste dotted with small openings. Today, Tomme de Grosse-Île is made exclusively from unpasteurized milk from producers of l'Isle. On the palate, we discover aromas of wild mushrooms with a slight tangy taste that tends towards fruitiness.

TYPE OF CHEESE
Semi-soft cheese with a mixed rind

HUMIDITY	45%
MILK FAT	30%
REFINING	90 days
SHELF LIFE	90 days *
WHOLE WHEEL	0,99 KG ±

Made from unpasteurized cow milk exclusively from l'Isle

* after packaging

AWARDS AND DISTINCTIONS

World Cheese Awards
2025 (Silver), 2018 (Bronze), 2016 (Gold & Silver) and 2015 (Gold)

Royal Agricultural Winter Fair
2018 (1st place in its category)

Sélection Caseus
2011 (Grand prix du public)

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FROMAGERIE DE L'ISLE MC TM

DOMINANT AROMA
Fruity, halzelnut

INTENSITY
Medium to strong with aging of the cheese

WINE PAIRING
Aromatic and robust

aged cheddar
Île-aux-grues

Presentation

A unique signature at the very origin of the cheese factory

A range of aged cheeses offering a nuanced palette of distinctive flavors and aromas. Their artisanal production is rooted in a long cheesemaking tradition in the island, dating back to the early 20th century. Six months of aging are required to give our **Medium Cheddar** its slightly tangy and mild flavor. Our **Old Cheddar** reveals its nutty aroma after one year of aging. Our **Extra-Old Cheddar**, aged for two years, will seduce you with its drier, slightly grainy texture and more pronounced nutty flavor.

TYPE OF CHEESE
Smooth and firm pressed cheese

HUMIDITY	33%
MILK FAT	37%
REFINING	6 months to 2 years
SHELF LIFE	1 year *
SIZES	150 G, 275 G & 2,2 KG ±

Made from unpasteurized cow milk exclusively from l'Isle

* after packaging

AWARDS AND DISTINCTIONS

British Empire Cheese Show
2016 (Old & Medium), 2015 (Extra-Old)
2014 (Extra-Old 2e place),
2012 (Extra-Old)

Sélection Caseus
2015 & 2014 (Medium finalist)

World Cheese Awards
2015 (Old Bronze)

Royal Agricultural Winter Fair
2014 (Old 3rd place)

Canadian Cheese Awards
2014 (Medium)

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FROMAGERIE DE L'ISLE

DOMINANT AROMA
Lactic, hazelnut

INTENSITY
Mild to medium with aging of the cheese

WINE PAIRING
Aromatic and robust

mild cheddar
Île-aux-Grues

Presentation

On the Gruois' table since forever

Our mild Cheddar made with pasteurized milk offers perfect comforting accents. Handcrafted and molded in micro-production for exclusively regional distribution, our mild Cheddar has a firm yet melt-in-the-mouth texture. A truly delicious taste of fresh milk from a century-old artisanal tradition specific to Isle. From breakfast to dinner, it ennobles this category of cheese too often wrongly considered as a simple everyday product.

TYPE OF CHEESE	Unripened firm cheese
HUMIDITY	37%
MILK FAT	33%
REFINING	none
SHELF LIFE	8 months *
SIZE	350 G

Made from pasteurized cow milk exclusively from l'Isle

* après emballage

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FROMAGERIE DE L'ISLE MC TM

DOMINANT AROMA
Fruity

INTENSITY
Medium

WINE PAIRINGS
Fruity & vibrant
Fruity & light

fondue
3-cheese de l'Isle

Presentation

An exceptional fondue, rich in the terroir of Île-aux-Grues

The 3-cheese fondue from Isle-aux-Grues offers fruity notes, aromas of undergrowth and hazelnuts. Well-balanced and creamy, it has the honor of being made with Canotier de l'Isle, Tomme de Grosse-Île and aged cheddar from Île-aux-Grues. These wonderful cheeses are made exclusively from unpasteurized cow's milk from the dairy farms of the island.

SUGGESTION OF ACCOMPANIMENTS

Of course, with a beautiful artisanal baguette and with figs (fresh or dried), the contrast is exquisite. Try green apples or smoked salmon.

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1001 FONDUES

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