PRESS RELEASE

Angélique-À-Marc stands out once again at the CASEUS Selection awards

L'Isle-aux-Grues, October 29, 2026 – Fromagerie de l'Isle celebrates a new recognition for L'Angélique-À-Marc, which won a Caseus award in the *Soft cheese with washed, mixed or natural rind* category, at the 26th Selection CASEUS awards ceremony, held at the Musée de la civilisation in Quebec City.

This distinction highlights a cheese creation that stands out as much for its unique character as for the care taken in its production. It also testifies to the expertise of the cheese factory team, which helps to make Isle-aux-Grues cheeses known far beyond its shores.

A creation where art meets cheesemaking expertise

Angélique-À-Marc was born from the collaboration between Fromagerie de l'Isle and Quebec artist Marc Séguin. The second cheese created through this partnership, it illustrates the meeting of artistic creation and the precision work of the master cheesemaker.

Handcrafted from non pasteurized cow milk sourced exclusively from farms on Isle-aux-Grues, this soft cheese has a washed, mixed rind and a wooden strap that accompanies its maturation. It offers a predominantly vegetal, medium-intensity aromatic profile, punctuated by delicate woody notes and a runny center that reveals its full finesse.



L'Angélique-À-Marc
Soft cheese with a washed, mixed rind, strapped with wood
Made from unpasteurized cow milk exclusively from the Isle

Beyond its taste qualities, L'Angélique-À-Marc also has a social and cultural dimension: part of the sales contributes to Les Arts de l'Isle MC scholarship program, which supports the local artistic community.

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FROMAGERIE DE L'ISLE

"This distinction is a great source of pride for our entire team. L'Angélique-À-Marc is a cheese that allows us to explore a unique approach, at the crossroads of cheesemaking expertise and artistic creation. Seeing this approach recognized by the Selection CASEUS jury encourages us to continue our work with the same passion and attention to detail," emphasizes **Francis Ouellet-Pagé**, General Manager of Agrilait s.e.c.

Fromagerie de l'Isle wishes to congratulate all members of its team who contribute to the excellence and quality of its products. It also thanks Marc Séguin for this special collaboration, as well as its distribution and retail partners who contribute to the success of its cheeses.



From left to right:
Laura Dufour, Cheese Ripener
David Huot, Cheesemaker
Yoann Gach, Master Cheesemaker

About Fromagerie de l'Isle | Agrilait s.e.c.
Opened in 1977, Fromagerie de l'Isle perpetuates a cheesemaking tradition that dates back to the early 20th century on Isle-aux-Grues. It exclusively transforms milk from the island's dairy farmers into cheeses that reflect the richness of their terroir and the expertise of its team.

Fromagerie de l'Isle is part of Agrilait s.e.c., the dairy processing subsidiary of Agiska Coopérative, which also includes Fromagerie St-Guillaume and Aliments La Bourgeoise.

About the CASEUS Selection competition
The Sélection CASEUS competition showcases the excellence and diversity of cheeses made in Quebec. It highlights the talent of cheesemakers and helps to promote Quebec's cheese industry.

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