



*America's Favorite Condiment Museum!*

## FRENCH WALNUT DIJON WINS TOP HONORS AT 2015 WORLD MUSTARD COMPETITION

**MIDDLETON, WI --** The judges have tasted and the judges have decided: **Edmond Fallot Walnut Dijon** is the **Grand Champion** of the **2015 World-Wide Mustard Competition**.

Held under the direction of the National Mustard Museum in Middleton, Wisconsin, the 2015 World-Wide Mustard Competition drew more than 250 entries in seventeen flavor categories from as far away as Sweden, Greece, and Japan. Judges tasted the mustards “blind,” not knowing if they were tasting international brands or small boutique mustards. Judging took place over a period of several weeks here at the Mustard Museum and at The Coopers Tavern in Madison, WI, where chefs, food writers, restaurateurs, and mustard aficionados gathered to pick the medal winners and the Grand Champion.

“Edmond Fallot Walnut Dijon, Gold Medal winner in the Exotic Mustard Category, was named Grand Champion,” reports **Barry Levenson**, Curator of the National Mustard Museum and director of the competition since 1995.

“It has a bright walnut flavor and a real bite, making it an excellent mustard for fish, meats, and especially as a base for a walnut salad dressing.” The Fallot mustard factory — known as the “Moutarderie” — is located in Beaune, France, in the heart of Burgundy and only 44 km from Dijon.

In addition to the exotic category, judges tasted sweet-hot, honey, whole-grain, classic hot, pepper-hot (medium and scorching), horseradish, herb, garlic, fruit, spirit, American yellow, and deli mustards, as well as mustard-based dressings and BBQ sauces. “The competition shows how varied the flavors and style of mustard are,” says Barry Levenson. “The judges’ choice of an exotic mustard as Grand Champion shows that there’s more to mustard than yellow, brown, and Dijon. Of course, those classic flavors remain the top selling mustards in the United States and favorites among mustard eaters everywhere.”

The nonprofit National Mustard Museum features the world’s largest collection of mustards (more than 5,700) and mustard memorabilia. The Museum is open daily from 10 am to 5 pm.

*For more information, including a list of all the medal winners, visit the Museum website, [mustardmuseum.com](http://mustardmuseum.com).*

*Contact Museum Curator Barry Levenson at 608-831-2222 or [curator@mustardmuseum.com](mailto:curator@mustardmuseum.com).*

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