



WINNERS OF THE BEST OF 2025 COMPETITION

the selection of the finest products of the year

Chaired by Vincent Ferniot, accompanied by his panel of experts, the Best Of competition awarded prizes to the finest products on display at Gourmet Selection, a trade fair for fine foods, which will be held on Sunday 21 and Monday 22 September 2025 at Paris Expo Porte de Versailles. The competition was based on five demanding criteria: taste, quality, innovation, uniqueness and naturalness. The jury, which met on 4 September, tasted no fewer than 180 products to select the finalists in 11 categories.

A carefully curated selection, orchestrated by chefs, grocers, specialist journalists and food influencers: Méli^ssa Djabourian – chair of the 2025 jury, president of Charcutiers du Grand Paris and co-director of Porcelet Rose, Alexis Roux de Bézieux – president of the Fédération des Épiciers de France and founder of the two Causse grocery stores, Philippe Toinard - editor-in-chief of Gault & Millau and BFM TV columnist, Jean-Pierre Clément - former chef/purchasing manager at Fauchon and member of the Académie Culinaire de France, Bastien Guerche - fine grocer at Bottega Bastiano and gold medallist in La Meilleure Épicerie de France 2025 by Gourmet Selection, Florian OnAir - food influencer @florianonair and radio host on Latina FM, David Baroche - restaurateur at Brasserie Baroche and charcutier-caterer at Maison Baroche, Marie Racine - food influencer @culturefood, Karine Blanc - creator of Sarabar and pepper and spice specialist.



« Every year, the Best Of competition is a special occasion to celebrate the boldness and creativity of fine food artisans. The 2025 edition revealed products of remarkable inventiveness and quality, capable of surprising the palate and reinventing uses. Behind each winner is a story of passion, expertise and respect for taste. It is this richness that makes Gourmet Selection a unique event and confirms, more than ever, the dynamism of the sector. »

Vincent Ferniot, President of the Best Of competition

Gourmet Selection & Galeries Lafayette Le Gourmet

For the first time, a partnership has been established with Galeries Lafayette Le Gourmet, allowing a selection of winners to be listed and benefit from occasional promotion of their products in the prestigious Parisian boutique in spring 2026. This is a unique opportunity for visibility in the heart of an iconic location for French gastronomy and art de vivre.

Best of Best

Fleurs de Chocolats “Inflorescence” box of floral pastes - France

With its delicate flower pastes, Fleurs de Chocolats reinvents fruit paste as an organic and poetic floral confectionery. Its Inflorescence box set brings together 12 refined flavours: from rose to mimosa, jasmine and poppy, in a sweet plant-based setting. Each bite is an infusion of nature, both subtle and surprising. An artisanal, sensory confectionery creation for lovers of exceptional sweets.

Retail price including taxes: 42€ (320 g)

Website: fleursdechocolats.com



Jury' Favourite

La Ferme des 7 Fontaines Raviole with young partridge and roasted sesame seeds – Belgium

An original catering creation where the delicacy of young partridge meets the delicately toasted crunch of roasted sesame seeds. The subtle, textured filling develops woody and slightly smoky notes, enhanced by a fine dough made from French flour. Frozen to preserve all its qualities, this high-end ravioli combines taste and practicality. Produced in a sheltered workshop, it embodies both culinary innovation and social commitment. A refined and original product for those who want to surprise their guests.

Website: www.7fontaines.be



Oils & Vinegars

Moulin de la Veyssière Virgin prune kernel oil – France

Made from prune pits from south-western France, this rare, cold-pressed virgin oil reveals delicate notes of almond and a slight bitterness. Its golden colour and versatility make it a unique product, perfect for seasoning sweet and savoury dishes, or enhancing frangipane or almond cream.

Retail price including taxes: 19,40€ (20 cl)

Website: moulindeaveyssiere.fr



Seafood Products

Atelier d'Angresse Fumoir artisanal Smoked bluefin tuna loin – France

Handcrafted from line-caught bluefin tuna, this unique lomo combines respect for the product with refinement. Brined and smoked over beech wood, it recalls the delicacy of fine charcuterie, halfway between Bündnerfleisch and pata negra from the sea. Presented in thin slices, it offers an incomparable melt-in-the-mouth texture: a rare and exceptional product, born from the passion of the line fishermen and the expertise of the workshop.

Retail price including taxes: 19,80€ (100g)

Website: fumoir-angresse.fr



Stand
A056

Savoury Groceries

Conserverie Sillon Cassoulet with Couenne sausage and duck wings France

Sillon pays tribute to this classic dish from south-western France with a homemade cassoulet that is as generous as it is refined. The cannery prepares it in the purest tradition using rigorously selected ingredients: tender beans, flavourful duck wings and pork rind sausage combined with a unique blend of fourteen peppers and herbs. Presented in an elegant glass jar, without preservatives, this ready-to-eat dish is sure to win over lovers of Occitan cuisine.

Retail price including taxes: 9,90€ (300g)

Website: conserveriesillon.com



Stand
C067

Deli meats, cures meats, catering

Maison Huchin Potjevlesch – France

Maison Huchin authentically revisits this Flemish speciality combining pork, chicken, rabbit and veal, slowly cooked in their broth. Presented in an elegant glass jar, this generous dish is traditionally enjoyed with chips and a green salad. A family heritage magnified in a deliciously premium recipe.

Retail price including taxes: 9,95€ (400g)

Website: maison-huchin.com



Stand
E049

Sweet Groceries

Cocoripop

Gourmet peanut butter popcorn – France

Cocoripop has created an organic, artisanal confectionery that is as crunchy as it is addictive. This caramelised popcorn reveals a meringue centre, enhanced by the creaminess of peanut butter and a hint of Guérande sea salt. A unique recipe that reinvents the pleasure of popcorn in a highly indulgent version.

Retail price including taxes: 5,90€ (80g)

Website: cocoripop.com



Stand
C027

Jams & Honeys

Confiture et Compagnie

Smoked Harissa Apricot Jam – France

As surprising as it is delicious, this artisanal preparation combines the sweetness of apricot with the power of subtly balanced smoked harissa. Confiture et Compagnie presents a creation with a unique character: sweet, spicy and delicately smoky, it can be enjoyed as a gourmet condiment. Equally at home with a strong cheese, grilled meat or a refined sandwich, this jar reinvents the use of jam and will appeal to those who love sensory discoveries.

Retail price including taxes: 8€ (220g)

Website: confitureetcompagnie.fr



Stand
E085

Chocolate factory

Encuentro Chocolate

Bar Filled with Organic Iranian Pistachios – France

Encuentro unveils a 70% Peruvian chocolate bar filled with 80% organic pistachios from Iran, harvested by producers for over 8,000 years. Handcrafted and additive-free, it offers a dense, melt-in-the-mouth texture and an intense flavour, combining indulgence with the nobility of the raw ingredients. A unique and memorable chocolate experience.

Retail price including taxes: 13,90€ (100g)

Website: chocolatencuentro.com



Stand
F098

Alcoholic Beverages

Maison Bocquet
Thérèse - France

A tribute to a passionate great-grandmother, Thérèse is an artisanal liqueur designed to celebrate the art of entertaining. Dominated by raspberry, enhanced with blackcurrant, rosemary and lime, it is macerated and blended naturally, without artificial colours or flavours. It can be enjoyed neat, in cocktails or to enhance culinary creations. A refined, versatile and deliciously indulgent liqueur.

Retail price including taxes: 38€ (50 cl)

Website: maisonbocquet.fr



Stand
D112

Non-Alcoholic Beverages

DIVIN NOLOW
Pinot noir 0.5% - France

DIVIN NOLOW reinvents alcohol-free Pinot Noir with refinement and subtlety. Aged partly in oak barrels and stainless steel vats, then delicately dealcoholised, it retains all the finesse and balance of a great wine, both on the nose and on the palate. A unique tasting experience that responds to new consumer trends.

Retail price including taxes: 16,50€ (75 cl)

Website: divinnollow.fr



Stand
C128

Hot Drinks

BIBO
Le Sarrasin - France

Inspired by Japanese sobacha, Le Sarrasin de BIBO transforms a French seed into a unique infusion. Artisanal roasted in Nouvelle-Aquitaine, it reveals notes of toasted hazelnut and chestnut, for a smooth and comforting cup, served hot or iced. An organic and responsible beverage that reinvents the ritual of hot drinks.

Retail price including taxes: 14€ (150g)

Website: bibo-boissons.fr



Stand
C074

Condiments

Fallot
Strong Dijon mustard in a tube, vintage edition – France

The last independent mustard factory in Burgundy, Edmond Fallot offers this strong Dijon mustard, made using a stone mill with 100% regional seeds. Its vintage, practical and recyclable packaging makes it easy to use on gourmet getaways, for making a sandwich on the go!

Retail price including taxes: 3,50€ (150g)

Website: fallot.com



Stand
E063



Galerias Lafayette
LE GOURMET

The Galeries Lafayette Prices

The Galeries Lafayette Le Gourmet jury, composed of Atika Khireddine, food and catering purchasing director, and Nina Vallée, food and catering buyer, was impressed by the high standard and originality of the entries. In the end, six artisans were selected after the tastings.

« The criteria of rarity and uniqueness are found in all the selected products. We were enthusiastic about the products we tasted, as evidenced by the fact that we awarded prizes to two more companies than planned. These products are unique and stand out for their originality and the quality of their ingredients. »

Their selection reflects current trends – kefir, lupin, lentils – and will be showcased in spring 2026 in the famous **Galeries Lafayette Le Gourmet Paris Haussmann store**.

Courtoisies

Vegetable terrines made with green lentils, walnuts and smoked salt – France

With their graphic, designer look, these plant-based preparations offer a modern and responsible take on the world of terrines. They perfectly combine organic green lentils from the Hauts-de-France region with the sweetness of walnuts, all enhanced with a subtle touch of smoked salt. A committed and elegant alternative, perfect for surprising guests with an aperitif or offering as a refined gift.

Retail price including taxes: 5,95€ (95g)

Website: courtoisies.fr



Stand
E127

Eplem – Kefir Tarragon - France

A rare and daring proposition: an organic kefir with subtle hints of tarragon that can be stored at room temperature, which is unusual for this type of naturally sparkling drink. Its tangy freshness, subtly enhanced by tarragon, appeals with its balanced sweetness and aromatic personality. Enjoy it neat or in a cocktail !

Retail price including taxes: 6€ (33cl)

Website: eplem.fr



Stand
C127

Conserverie Sillon - Garlic, Chilli and Sesame - France

A real favourite with the jury! Inspired by Asian flavours, this condiment combines the intensity of garlic, the spicy heat of chilli and the richness of sesame, captivating with its intensity and creativity. Designed to enhance meat, fish or vegetables with a simple touch, it whets the appetite to discover the rest of a promising and characterful range, simply named « Les Condiments ».

Retail price including taxes: 7,50€ (180g)

Website: www.conserveriesillon.com



Stand
C067

Lupi Coffee – Dark Lupi Coffee - France

A 100% French alternative to coffee, Lupi Coffee Dark appeals with its intense flavour and notes of toast, similar to traditional black coffee. Caffeine- and gluten-free, rich in protein, fibre and minerals, this innovative drink combines taste, nutritional benefits and environmental commitment with a 75% reduction in carbon footprint. A surprising discovery that reinvents the coffee break while promoting a local industry.

Retail price including taxes: 6€ (250g)

Website: www.lupicoffee.com



Stand
D131

Huilerie des 5 Saveurs – Extra virgin hazelnut oil – France

This artisanal oil reveals all the richness of roasted fruit: aromas of toasted hazelnuts and praline on the nose, a smooth and silky texture on the palate, and a slightly woody finish. Rich in essential fatty acids and vitamin E, it combines indulgence with nutritional benefits. An authentic yet modern success, it enhances seasonings, cooked dishes and even sweet preparations.

Retail price including taxes: 21€ (50cl)

Website: huileriedes5saveurs.com



Stand
A114

Maison Marc – Pickled gherkin mustard – France

Original and flavourful, this mustard surprises with its refined combination of the powerful Burgundy condiment and the crunchiness of Malossol gherkins. Perfectly balanced and elegantly presented in attractive packaging, it embodies the expertise of Maison Marc and stands out as an innovative product with character in the world of condiments. It goes equally well with red meat, fried potatoes or a simple omelette.

Retail price including taxes: 5,80€ (170 ml)

Website: maisonmarc.com



Stand
C117



PRACTICAL INFORMATION

Paris Expo Porte de Versailles - Pavillion 5.2
Sunday 21st & Monday 22nd September - from 9.30am to 6.30pm
www.salon-gourmet-selection.com



About Gourmet Selection by SIAL

Gourmet Selection is the leading trade show dedicated to quality groceries, gourmet products and exceptional expertise. Over two days, it brings together a wide variety of players: producers, artisans, distributors, local retailers and specialist retailers. A true showcase of quality and culinary creativity, the trade show offers a comprehensive overview of current and future trends in France and internationally. In 2025, 360 exhibitors representing 504 brands and 4,500 trade visitors are expected to attend to exchange ideas, share knowledge, discover new products, find inspiration and source suppliers.

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