



## GOURMET SELECTION: A SUCCESSFUL FIRST SUMMER EDITION!

**Changing seasons without losing its identity: that was the challenge facing Gourmet Selection. Mission accomplished. On 7 and 8 June 2026, 5,500 professionals attended this first summer edition, boosted by an unprecedented co-location with the Cheese and Dairy Products Show. A new format that encouraged interaction between both shows and that therefore led to a wealth of discoveries.**

### THE WINNING COMBINATION OF FINE FOOD AND CHEESE

With **5,500 professionals, 270 exhibitors, 360 represented brands, and 50% new exhibitors**, this first summer edition highlights Gourmet Selection's strong momentum. Held alongside the Cheese and Dairy Products Show, which attracted **7,600 professionals**, Gourmet Selection reached a broader audience, with many visitors taking the opportunity to attend both shows.

Gourmet Selection also confirms a growing appeal among international professionals, with **22% of visitors** coming from **72 countries** - double the number recorded in 2024. The show also enjoyed strong visibility, reaching a total of 5.13 million people across all its social media channels.\*



"The fine food sector is constantly reinventing itself, driven by entrepreneurs, expertise and products that matter. This edition perfectly illustrated this, whilst the co-location with the Cheese and Dairy Products Show opened up new perspectives and fostered excellent synergies between the cheese and dairy sectors and the fine food sector."

*Fernando Medina Zenoff, Director of Gourmet Selection*

### A TRADE SHOW THAT UNCOVERS THE GEMS OF TOMORROW

Beyond the products, Gourmet Selection shines a spotlight on the women, men and companies driving the quality delicatessen sector forward. This ambition was demonstrated by the launch of the **Business Initiatives Award**, the first edition that recognised **La Plantation** for its committed business model and awarded **PureCake** the Jurys Favourite award.

This drive to showcase talent was evident throughout the show. **The Experts Agora** sparked discussion on the sector's key challenges, whilst **Sentier des Découvertes** and **la Place des Comptoirs** put the spotlight on a new generation of brands. An edition that confirms, more than ever, Gourmet Selection's mission: to spotlight and bring forward the players who shape the future of fine food.



La Plantation



Pure Cake

## WHEN FLAVOUR AND EXPERTISE ARE REWARDED

The highlights of the show, the Best Of and La Meilleure Épicerie de France competitions shine a spotlight on those who make the world of quality delicatessen shine. Exceptional products, remarkable expertise, inspiring concepts and innovative customer experiences: these awards recognise initiatives that help to revitalise the sector and inspire the entire profession.

**Best of Best:** **Pellorce & Jullien** - Marrons Verveine Gift Set

**Jury's Favourite:** **Bricelet Maison Orset** - Savoie Bricelet with Beaufort AOP

**Condiments, oils and vinegars:** **Douga Douga** - Premium XL Gift Set: Kabylie Olive Oil

**Seafood products:** **La Falaise qui Rougit** - Smoked herring rillettes, mustard seed pickles

**Savoury Groceries:** **Territoire de Provence / Maison Bremond** - Croccanti Dried Olives

**Charcuterie, cured meats & delicatessen:** **Ibericos Revisan / Don Agustín** - Chorizo Cular Extra Ibérico de Bellota Natural Artisan, Superior Quality

**Sweet Groceries:** **Territoire de Provence / Confiserie du Roy René** - Box of 20 Henri Bardouin Pastis calissons

**Jams & Honey:** **Confiture Parisienne** - Lotus Redcurrant Jam

**Chocolates:** **Maison Vertueux** - Box of 5 dark chocolate rochers

**Alcoholic beverages:** **Maison Bocquet** - Bernard

**Non-alcoholic beverages:** **Wright Tea** - Sparkling Pinky Tea

**Hot drinks, herbal teas:** **Flore Norman** - 'Pays d'Auge' apple, pear, caramel & calvados herbal tea

**Non-food:** **Milhe et Avons** - Cartogratin Gift Set



For the second year running, Gourmet Selection is partnering with **Galeries Lafayette Le Gourmet** to offer several winners of the Best Of competition a privileged showcase within the Parisian department store. A wonderful opportunity for these artisans to introduce their creations to an audience of discerning gourmets.

**Chiki Bam** - Thai Max

**La Falaise qui Rougit** - Smoked herring rillettes, mustard seed pickles

**Le French Biscuit** - Ready-to-eat hazelnut biscuits

**Maison Vertueux** - 65% cocoa and hazelnut spread

**La Plantation** - Khmer spicy crispy oil

**Deux Béliers** - Hespérides- Gourmet Session IPA

**Marou** - Mangoes coated in 65% grand cru dark chocolate

**Maison Orset** - Savoie Bricelet appetiser with Beaufort AOP



**Galeries Lafayette**  
LE GOURMET

**La Meilleure Épicerie de France** competition, meanwhile, honoured five establishments:



**Gold Medal:** *Le Comptoir Corrézien (Paris, 75)*

**Silver Medal:** *La Ferme (Carcassonne, 11)*

**Bronze Medal:** *L'F by Dominique Ferrero (Porticcio, 20)*

**Jury's Favourite:** *Repas de Cave (Dives-sur-Mer, 14)*

**Rurality Award:** *L'Empreinte (Corzé, 49)*

## Gold Medal: Le Comptoir Corrézien (75)



Founded in **1986**, **Le Comptoir Corrézien** was built on a simple conviction: sourcing the finest products directly from French producers. Homemade **foie gras**, **wild mushrooms**, **seasonal truffles** and **Aquitaine caviar** make up a discerning selection, renowned for its freshness and authenticity.

**Since 2007**, Laurent Delacotte has carried on this legacy by upholding the same high standards of quality, whilst making advice, a personal touch and a friendly atmosphere the hallmarks of this establishment, which has become a benchmark for both private customers and chefs.

## THEY BROUGHT THIS EDITION TO LIFE: A WORD FROM EXHIBITORS AND VISITORS

"Gourmet Selection is an unmissable event for our brand. Here we meet our core target audience, engage with qualified buyers and showcase our new products. But what we appreciate above all is the tasting, which allows us to directly share the quality and expertise behind our products."

### La Cour d'Orgères - France

"We are very pleased with our participation in Gourmet Selection. The event is exceptionally well organised and we met qualified visitors who were genuinely interested in our products. to spotlight and bring forward the players who shape the future of fine food. It is an unmissable event for the fine food sector and we look forward to returning for the next edition."

### Fausto Sea Artisans- Portugal

Gourmet Selection is an unmissable event for our sourcing work. Here we discover new brands, talk to producers and identify emerging market trends. It is an intimate trade show where the quality of discussions is excellent, with products that meet our expectations: they are beautiful, delicious and well-made.

**Clémence Le Tannou, FMCG Purchasing Manager**  
**La Grande Épicerie de Paris - France**



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## SAVE THE DATE: SEE YOU ON 13 & 14 JUNE 2027

Building on the success of this first summer edition, Gourmet Selection is already looking forward to welcoming professionals from the fine food sector on 13 and 14 June 2027 at Paris Expo Porte de Versailles.



[www.salon-gourmet-selection.com](http://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.

### About Comexposium

Comexposium is one of the world's leading organizers of professional and consumer events. The Group organizes 400 trade shows & consumer exhibitions, convention-exhibitions, one-to-one events, in 80 major cities in 24 countries around the world.

A world leader in Food & Beverage events, the Group, through its F&B Division, operates iconic brands including SIAL Network, Wine Paris (and other Vinexposium events), Salon Mondial du Chocolat et de la Pâtisserie, Gourmet Selection, Cheese & Dairy Products Show and Djazagro, attracting nearly 1.5 million attendees and 26,000 exhibitors across more than 35 events in Paris, Amsterdam, Shanghai, Hong Kong, Ho Chi Minh City, Mumbai, Dubai, New York, Montreal, Toronto, Algiers, Istanbul, and Lima.

Comexposium also delivers a dynamic portfolio of strong, well-established brands, such as Foire de Paris (leisure), One to One Retail E-Commerce (retail), Les Assises de la Cybersécurité (security), l'Etudiant (education), Who's Next and Silmo (fashion), Rétromobile and Jakarta Auto Week (transport & mobility).

With an engagement strategy awarded the Positive Company® CSR certification in 2025, the Group, headquartered in Greater Paris, employs 1,200 talents across all Group entities.

[www.comexposium.com](http://www.comexposium.com)

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