



# GOURMET *Selection*

07-08

June 2026

Paris Expo,  
Porte de  
Versailles  
Pavillon 7.2

Press Kit



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## When delicatessens meet cheese shops: The culinary arts are reinventing the customer experience.



Long organised into distinct sectors, the food and drink industry is currently undergoing a profound transformation.

Cheese shops expanding into delicatessen ranges, grocery stores incorporating cheese corners, restaurants becoming retail outlets, and hybrid shops combining tasting sessions, wine cellars and premium products: traditional boundaries are gradually blurring in favour of more holistic, immersive and vibrant experiences.

Faced with consumers who are more curious, more demanding and more attuned to both the origin of products and how they are presented, professionals are rethinking their business models. They no longer simply sell a product: they are building a world, a selection, a signature.

It is within this dynamic that Gourmet Selection is evolving today. For several years now, the trade show has been supporting the transformation of the fine food sector: a sector that is more open, more experiential and more attuned to new consumer habits, without ever compromising on the high standards of quality that make it unique.

The merger with the Cheese and Dairy Products Show is a natural step in this market evolution.

For the synergies between these two sectors have become clear: the same distribution channels, the same expectations regarding sourcing, authenticity, advice and the move upmarket.

This merger opens up new prospects for professionals. It allows for a holistic view of the product range, multiplies opportunities for cross-selling, and inspires new retail concepts where cheese naturally pairs with olive oils, condiments, wines, speciality breads, jams, honeys, and exceptional products from around the world.

In this context, Gourmet Selection is more than ever affirming its role as a source of inspiration and a catalyst for trends. The show highlights consumers' new expectations: a quest for meaning, the pleasure of taste, experience, aesthetics and desirability, as well as the growing influence of social media on product discovery and purchasing behaviour.

More than just a trade show, Gourmet Selection has become an observatory for new premium food cultures. A place where the food businesses of tomorrow are taking shape: more hybrid, more sensory, more experiential... but always guided by a love of the product and excellence.

**Fernando Medina Zenoff,**  
Director of Gourmet Selection



# The essence of the Gourmet Selection Show



## THE DELICATESSEN ON THE MOVE

Innovative products, inspiring concepts, new consumer experiences: Gourmet Selection is much more than just a trade show. A true barometer of developments in the sector, it highlights the trends, brands and models that are shaping the future of the fine food industry.

For over 15 years, the show has been bringing together professionals seeking inspiration, ways to stand out and new opportunities for growth. Its aisles are filled with producers, distributors, grocers, restaurateurs and culinary artisans who come to discover innovations that meet the expectations of an increasingly curious, discerning and connected clientele.

This mission to identify and promote excellence is embodied through two iconic competitions. **The Best Of** competition, chaired by Vincent Ferniot, annually recognises the most remarkable products for their creativity, taste and market potential. **“La Meilleure Épicerie de France”** competition, meanwhile, honours the most innovative and inspiring shops across the country, highlighting new models that are reinventing the customer experience and the food and drink sector.

More open, more experiential and more attuned to new trends, the fine food sector is undergoing a transformation. Amidst hybrid concepts, the move upmarket in retail, the influence of social media, responsible engagement and new consumer expectations, Gourmet Selection has established itself as the essential event for understanding market developments and envisioning the gourmet shops of tomorrow.

« Recognising the finest products and most inspiring concepts is our way of keeping our finger on the pulse of the market. Every year, Gourmet Selection showcases the talent and innovation driving the fine food sector forward. »

**Fernando Medina Zenoff**, Director  
of Gourmet Selection trade show



## Join us

at the Experts' Agora

**Sunday 7 June 2026**

- › **11:30 am to 12:30 pm**  
Awards Ceremony - **Best Of 2026 Competition**
- › **01:15 pm to 02:00 pm**  
Round-table discussion - **Quality groceries and cheese: the art of the perfect pairing!**
- › **02:15 pm to 03:00 pm**  
Conference - **Trends for 2026: 10 indicators of a high-quality grocery store**

**Monday 8 June 2026**

- › **11:15 am to 12:15 pm**  
Awards Ceremony - **La Meilleure Epicerie de France 2026 Competition**

# NOT TO BE MISSED AT THE SHOW

→ **Two brand-new areas dedicated to start-ups and the show's rising stars!**

## 1. LA PLAGE DES GOMPTOIRS

A true showcase of innovation, eight dynamic and creative companies are unveiling their original and inspiring products here. It's a must-visit venue to discover the brands that are revitalising the market and bringing a breath of fresh air to it.

## 2. LE SENTIER DES DÉGOUVERTES

Spotlight on 35 new brands making their debut at Gourmet Selection! This dedicated area highlights the must-see gems and guides buyers to the show's key innovations.

*See pages 24–25 for the exhibition floor plan and the list of exhibitors in these areas.*



→ **The Experts' Agora: the event to explore the future of the delicatessen trade**

The Experts' Agora, the true beating heart of the trade show, brings together the leading voices in the fine food, catering and restaurant sectors over two days. On the programme: conferences and round-table discussions led by industry professionals, analysing emerging trends,

the sector's challenges and developments in the retail sector. Open to all, these sessions encourage practical exchanges between exhibitors and visitors, enabling them to leave with ideas and solutions they can put into practice straight away.

# Gourmet Selection: Key Figures and Statistics

07-08

JUNE 2026

à Paris,

Porte de

Versailles



17th edition

An established and well-recognised event for professionals in the fine food sector since 2009.

## Exhibitors' side

270 exhibitors in 2026

360 brands represented

13 countries represented  
Germany, Armenia, Belgium, Cambodia, Croatia, Denmark, Spain, France, Italy, Japan, Morocco, Portugal, Vietnam.

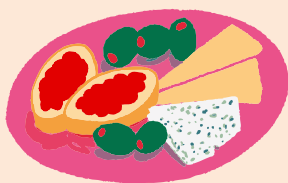
10,000 products (approx.)

37% international exhibitors

THE TOP 5 COUNTRIES REPRESENTED  
(excluding France)  
Belgium, Denmark, Spain, Italy and Morocco

5 worlds

MARKETING ORGANISATIONS & PRESS: 3%



SAVOURY GROCERIES: 48%

Cold meats and cured meats, oils, vinegars and condiments, tinned goods, fruit, flowers and vegetables, seafood, groceries, dairy products and eggs, ready meals, snacks...



NON-FOOD SERVICES: 5%

Insurance, till systems, tableware, home décor, gift wrapping, flowers, kitchenware...



SWEETS GROCERIES: 30%

Biscuits, chocolate, sweets, jams, honey...



BEVERAGES: 15%

Spirits, wines, beers, cocktails, fruit juices, syrups, teas, coffees, herbal teas...

5,350 visitors expected



48% of French visitors come from Île-de-France\*

52% from other French regions

15% of visitors are from abroad

\* Figures from Gourmet Selection 2025

## GOURMET SELECTION: AN EXPANDING AUDIENCE

Long confined to specialist shops, the range of fine food products is now expanding well beyond its traditional outlets. More and more food industry professionals (bakers, pastry chefs, cheesemongers, restaurateurs, etc.) are incorporating dedicated gourmet food corners or sections to enhance their offering and meet the expectations of customers seeking distinctive products. This trend naturally broadens the profile of visitors to Gourmet Selection, which attracts a very wide range of food industry professionals.

### Visitor profiles

- Delicatessen retailers
- Wine merchants, hoteliers
- Restaurant owners
- Butchers and delicatessen owners
- Bakers
- Dairy and cheese retailers
- Caterers...



# Delicatessens: a market that is reinventing itself



Valued at nearly 3 billion euros, the French delicatessen market forms part of a dynamic sector, estimated at 8.4 billions euros according to Xerfi. But beyond its economic significance, it is above all its capacity for renewal that characterises the world of quality delicatessen products today.

Long associated with indulgent purchases or special occasions, fine food is now becoming part of consumers' everyday lives. The search for quality, the quest for authenticity, and a growing interest in traditional craftsmanship, local produce and specialities from around the world: expectations are evolving and prompting professionals to rethink their product ranges, concepts and distribution models.

**Gourmet Selection has established itself as a key observer of these developments. In 2026, this momentum will be reflected in particular by the creation of the Prix Initiatives Entreprises, organised in partnership with Le Monde de l'Épicerie Fine. This new award is designed to recognise companies that innovate, invest and devise new drivers for the development of the fine food sector.**



« Whilst the French are being more careful with their spending, the fine food sector is proving its resilience. Driven by a desire for quality, authenticity and distinctiveness, the sector continues to appeal to consumers who are keen to prioritise purchases that offer meaning and value. »

**Fernando Medina Zenoff**, Director of Gourmet Selection trade show



## Join us

at the Experts' Agora

**Sunday 7 June 2026**

- › **10:15 am to 11:00 am**  
Conference - **Boosting turnover: the keys to effective merchandising**
- › **05:15 pm to 05:45 pm**  
Awards Ceremony - **Business Initiatives**

**Monday 8 June 2026**

- › **10:15 am to 11:00 am**  
Round-table discussion - **How to maximise your remuneration as a senior executive**
- › **3:30 pm to 04:15 pm**  
Round-table discussion - **The story behind the product: the strength of the Italian model**

# Key figures & outlook: The delicatessen sector is booming!

**9,800** delicatessens  
listed in France by the Yellow Pages **in 2024, compared with 5,300 in 2019**

**+85%** increase in the number of outlets over five years, with a significant number of grocery shops opening in 2021

**55,000** brands  
specialising in fine foods in France

**4%** of the food retail sector

**€3** billion  
in turnover for delicatessens in 2023

This is what the grocery sector represents, which includes not only delicatessens but also so-called "neighbourhood" grocery shops, cheese shops and certain small organic shops.



## THE FRENCH AND DELICATESSENS\*

**84%** say they have confidence in delicatessen products

**91%** highlight the importance of eating high-quality products and would like to eat more of them

**90%** prefer to buy French delicatessen products

**79%** also buy gourmet food products from Mediterranean Europe, particularly Italian (52%), Spanish (23%), Greek (14%) and Portuguese (10%) products

**66%** also buy Asian delicatessen products, particularly Japanese (27%), Indian (23%), Thai (18%) and Chinese (13%)



The retail channels most favoured by the French when buying delicatessen products:



\*Sources: "The French and fine food products", a survey carried out for Gourmet Selection by OpinionWay, May 2022; the 2024 survey "The fine food retail sector" by Xerf

## Competition

# THE BEST OF 2026

The Best Of competition organised by Gourmet Selection, the premium food and drink trade show, has announced its 2026 winners. On 19 May, the judging panel tasted nearly 150 products to identify the most outstanding creations on the market. Taste, quality, innovation, uniqueness and craftsmanship guided the jury's deliberations across around ten categories, showcasing exceptional products from France and beyond. **The awards ceremony will take place at the fair on Sunday 7 June 2026 at 11.15 am.**

With **Vincent Ferniot** as Honorary President, the competition is based on five rigorous criteria: **taste, quality, innovation, uniqueness and naturalness**. These are all factors that appeal to both professionals and consumers seeking 'indulgent' products with high added value.

« Once again this year, the Best Of competition has unveiled a particularly rich and inspiring selection. From reimagined local specialities and influences from further afield to artisanal creations and more daring recipes: this 2026 edition reflects the full diversity and vibrancy of the fine food sector. Behind every winner lies a wealth of expertise, a story and, above all, a desire to offer something unique. »

**Vincent Ferniot**, Honorary President



© Thibaut Voisin

### → *An exclusive partnership*

For the second year running, **Gourmet Selection is joining forces with Galeries Lafayette Le Gourmet** to offer several winners of the Best Of competition a prime showcase within the famous Parisian department store in spring 2027 at Paris Haussmann. This is a wonderful opportunity for these artisans to introduce their creations to a clientele of discerning gourmets.

*Galeries  
Lafayette*

LE GOURMET

## → The Best Of Best



## Chestnut and Verbena Gift Set Pellorce & Jullien, France

Pellorce & Jullien elevates the iconic marron glacé through a creation that is as refined as it is daring. Slowly infused in a verbena-infused spirit, the chestnut reveals vegetal and delicately floral notes that enhance its signature melt-in-the-mouth texture. Coated in a fine layer of sugar that adds a slight crunch, it offers a subtle and elegant taste experience. A contemporary reinterpretation of a great classic of French confectionery, backed by over 160 years of artisanal expertise.

Retail price including taxes: 15,00€ (85g)  
Website : [www.pellorceetjullien.com](http://www.pellorceetjullien.com)

## → Jury' Favourite



## Savoyard bricelet with Beaufort AOP cheese Bricelet Maison Orset, France

Maison Orset is bringing the bricelet back into fashion, a traditional Savoyard speciality dating back to the 16th century. Thin, crisp and delicately golden, this artisanal wafer showcases the richness of the Alpine terroir through fine ingredients such as Beaufort AOP cheese and Savoie white wine. Made entirely by hand according to a family recipe passed down through several generations, this bricelet appetiser captivates with its authenticity, finesse and irresistible crunch. An artisanal speciality that is as authentic as it is delicious.

Retail price including taxes: 6,90 € (100 g)  
Website : [www.maison-orset.com](http://www.maison-orset.com)

## → The winners by category



Stand  
C 13



Stand  
L 36



Stand  
H 04

### Oils & Vinegars

## Premium XL Gift Set: Olive Oil from Kabylie - Douga Douga, Algérie

Round and full-bodied, this extra virgin olive oil surprises with its subtle aromatic profile, blending notes of ripe olives, fresh herbs, almonds and dried fruit. Sourced from wild olive trees in Kabylie, harvested by hand and cold-pressed, it is left to rest for several weeks to mellow its bitterness and reveal its full complexity. Elegantly presented, it embodies Douga Douga's expertise and enhances dressings, grilled vegetables and slow-cooked dishes alike.

Retail price including taxes: 19,90 € (50 cl)  
Website : [www.dougadouga.fr](http://www.dougadouga.fr)

### Seafood Products

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

La Falaise qui Rougit elevates smoked herring with rillettes that boast a refined, briny character. Finely shredded, the fish reveals a melt-in-the-mouth texture enhanced by the delicate crunch of mustard seed pickles. With its smoky notes, hint of acidity and aromatic freshness, this artisanal creation reimagines the conventions of traditional fish rillettes. An elegant and complex seafood speciality, ideal for sharing as an aperitif.

Retail price including taxes: 6,40 € (90 g)  
Website : [www.lafalaisequirougit.fr](http://www.lafalaisequirougit.fr)

### Savoury Groceries

## Croccanti dried olives 40 g Territoire de Provence Maison Bremond, France

Maison Bremond reinvents the Mediterranean olive with its Croccanti, made from Taggiasca olives, a rare variety from the Ligurian hills. Picked and processed by hand on the very day they are harvested, they are gently fermented in a brine infused with thyme and bay leaves before being dried. They offer a refined crunch and notes of herbs, fruit and a hint of salt. To be enjoyed on their own or in cooking, this original, portable format will appeal to those who love culinary discoveries.

Retail price including taxes: 9,90 € (40 g)  
Website : [www.mb-1830.fr](http://www.mb-1830.fr)



*Deli meats, cures meats, catering*

## Extra Iberian Acorn-fed Chorizo (Natural) Artisan, Premium Quality Ibericos Revisan Don Agustín, Espagne

Don Agustín celebrates the finest qualities of Iberian cured meats with this Cular Extra chorizo, made from carefully selected Bellota-fed Iberian pork. True to traditional Spanish recipes, it combines La Vera paprika, natural spices and just the right amount of salt to offer an intense yet balanced flavour profile. Free from artificial additives, this artisanal speciality with its generous texture embodies the authenticity and exceptional craftsmanship of Iberian gastronomy.

Retail price including taxes: 50 €/Kg  
Website : [www.ibericosberman.com](http://www.ibericosberman.com)



*Sweet Groceries*

## Box of 20 calissons flavoured with Henri Bardouin Pastis Territoire de Provence Confiserie du Roy René, France

Le Roy René reimagines the iconic Aix calisson with a refined creation born from the collaboration between two exceptional Provençal houses. Made from finely ground almonds, candied melon from Apt and Henri Bardouin Pastis with 65 botanicals and spices, this delicacy reveals aniseed and herbal notes of beautiful aromatic complexity. Its melt-in-the-mouth texture and lingering finish subtly reinvent this great classic of Provençal confectionery, blending artisanal heritage with culinary innovation.

Retail price including taxes: 26,50 € (box of 20 calissons)  
Website : [www.territoire-provence.com](http://www.territoire-provence.com)



*Jams & Honeys*

## Smoked Harissa Apricot Jam Confiture Parisienne, France

An original creation in which the tangy liveliness of redcurrant meets the floral delicacy of lotus, in a subtle tribute to the world of Claude Monet. Inspired by a personal recipe of the Impressionist master, this jam reveals a soft and elegant aromatic palette, with hints of violet and poppy that evoke the confectionery of yesteryear. Crafted with finesse, it embodies the unique fusion of culinary heritage, artistic inspiration and artisanal expertise.

Retail price including taxes: 16,50 € (250 g)  
Website : [www.confiture-parisienne.com](http://www.confiture-parisienne.com)



Stand  
C 22

*Chocolate factory*

## Box of 5 dark chocolate rochers Maison Vertueux, France

Maison Vertueux elevates the art of the chocolate rocher with a truly indulgent creation, crafted from a smooth praline blending hazelnuts from Lot-et-Garonne and almonds from Drôme Provençale. Coated in intense dark chocolate made from São Tomé cocoa beans, these rochers reveal a refined balance between melt-in-the-mouth and crunch, enhanced by generous chunks of dried fruit. An exceptional artisan confection, crafted using the rare bean-to-bar expertise.

Retail price including taxes: 30 € (210 g)  
Website : [www.maisonvertueux.com](http://www.maisonvertueux.com)



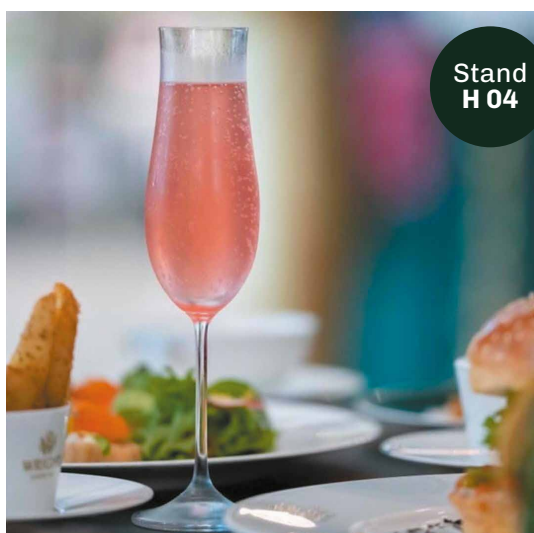
Stand  
E 16

*Alcoholic Beverages*

## Bernard - Maison Bocquet, France

Inspired by the flavours of an almond apricot tart fresh from the oven, Bernard celebrates a more refined and contemporary take on artisanal liqueur. With apricot at its heart, enriched with delicate notes of mirabelle plum, rosemary and apricot kernel, it captivates with its subtle balance between fruity freshness and indulgent richness. Conceived and handcrafted by cousins Victoire & Charlotte, this elegant creation reimagines the traditional codes of apricot liqueur.

Retail price including taxes: 39 € (50 cl)  
Website : [www.maisonbocquet.fr](http://www.maisonbocquet.fr)



Stand  
H 04

*Non-Alcoholic Beverages*

## Sparkling Tea Pinky Wright Tea, Maroc

Wright Tea is redefining festive drinks with Pinky, a refined sparkling tea based on a signature infusion with notes of fig, rose and almond. Caffeine-free, this delicately carbonated creation captivates with its floral and indulgent balance, best enjoyed well chilled. Presented in an elegant bottle inspired by champagne, it stands out as a premium, convivial alternative to alcoholic drinks, designed for all occasions of celebration.

Retail price including taxes: 22 € (75 cl)  
Website : [www.wright1856.com](http://www.wright1856.com)



*Hot Drinks*

## Apple, Pear, Caramel & Calvados Herbal Tea 'Pays d'Auge'

Flore Norman, France

Blended in Normandy, this indulgent infusion celebrates the iconic flavours of the Normandy region. Apple, pear and caramel evoke the sweetness of a fruit tart fresh from the oven, whilst a touch of Calvados Pays d'Auge adds depth and aromatic elegance. Served hot or iced, it offers a comforting drinking experience, combining fruity indulgence with regional expertise.

Retail price including taxes: 21,70 € (100 g)  
 Website : [www.florenorman.com](http://www.florenorman.com)



*Non-food*

## Cartogratin Box Set

Milhe et Avons, France

Cartogratin brings a modern twist to the art of serving individual gratins with a practical and elegant solution. Designed for catering professionals, this baking and serving tray combines functionality with ease of use. Heat-resistant and fully recyclable thanks to its FSC-certified cardboard construction, it showcases dishes whilst making both cooking and serving easier.

Website : [www.milheetavons.com](http://www.milheetavons.com)



→ *The Galeries Lafayette Le Gourmet selection*



# Galeries Lafayette

LE GOURMET

## Thaï Max Chiki Bam, France

Inspired by Asian flavours, Thaï Max combines habanero, lime, ginger, daikon and shiitake mushrooms in a spicy, organic, lacto-fermented sauce, handcrafted in France. Fresh, plant-based and intensely aromatic, it offers a subtle heat that enhances the flavours without ever overpowering them. A sauce with character, designed as a true gourmet condiment.

Retail price including taxes: 11,90 €  
Website : [www.chikibam.com](http://www.chikibam.com)



## Ready-to-eat hazelnut biscuits Le French Biscuit, France

Le French Biscuit reimagines the artisan biscuit with a generous, comforting creation. Made from hazelnut flour and Isigny AOP butter, these biscuits boast a delicately crunchy texture and intensely toasty, indulgent notes. Handcrafted in Île-de-France using carefully selected ingredients, they embody a simple yet exacting vision of indulgence. A heart-warming creation that puts the biscuit back at the heart of every tasting experience.

Retail price including taxes: 5,50 € (120 g)  
Website : [www.lefrenchbiscuit.fr](http://www.lefrenchbiscuit.fr)



## 65% cocoa and hazelnut spread Maison Vertueux, France

Maison Vertueux offers a spread where the richness of cocoa meets the indulgent flavour of hazelnuts in a generous and perfectly balanced recipe. Containing 65% French hazelnuts, this artisanal creation boasts a melt-in-the-mouth texture and a pure flavour, a far cry from traditional spreads which are often very sweet. Made lactose-free using carefully sourced ingredients, it enhances indulgent moments with authenticity and simplicity.

Retail price including taxes: 13,50 €  
Website : [www.maisonvertueux.com](http://www.maisonvertueux.com)



Stand  
F 26

## Khmer Crispy Chili Oil La Plantation, Cambodge

La Plantation presents a crisp, spicy oil inspired by Cambodian flavours. Spices, fried garlic and herbs blend together in an intensely fragrant recipe, enhanced by a delicately crunchy texture. Both bold and balanced, a mere drizzle is enough to elevate noodles, rice, grilled vegetables or even eggs. A creation with character that immediately invites you on a culinary journey.

Retail price including taxes: 12 € (18 cl)  
Website : [www.laplantation.com](http://www.laplantation.com)



Stand  
B 15

## Hespérides - Gourmet Session IPA Deux Béliers, France

Deux Béliers presents Hespérides, a Session IPA that is as fresh as it is elegant – a gourmet beer with intense citrus notes. Low in alcohol yet rich in flavour, it reveals notes of fresh citrus and exotic fruits, with a delicately balanced bitterness. Brewed with precision, this craft beer captivates with its balance and excellent drinkability. A fresh and refined beer, designed equally well as an aperitif or to accompany contemporary cuisine.

Retail price including taxes: 5 € (33 cl)  
Website : [www.deuxbeliers.fr](http://www.deuxbeliers.fr)



Stand  
H 43

## Mangoes coated in 65% grand cru dark chocolate Marou, Vietnam

Marou skilfully combines the intensity of its 65% grand cru dark chocolate with the naturally fruity sweetness of mango. Enveloped in bean-to-bar chocolate made entirely in Vietnam, these mango pieces reveal a subtle balance between deep cocoa notes and exotic freshness. The melt-in-the-mouth texture of the fruit contrasts delicately with the crunch of the coating, for a tasting experience that is as indulgent as it is refined. A unique creation that celebrates Marou's chocolate-making expertise and the aromatic richness of Vietnam's terroirs.

Retail price including taxes: 12,90 € (100 g)  
Website : [www.marouchocolate.com](http://www.marouchocolate.com)

→ The Galeries Lafayette Le Gourmet selection also showcases two other creations that have already been recognised in the Best Of competition:

Galeries Lafayette  
LE GOURMET



Stand  
L 36

Smoked herring rillettes, mustard seed  
pickles  
La Falaise qui Rougit, France



Stand  
C 29

Savoyard bricelet with Beaufort  
AOP cheese  
Bricelet Maison Orset, France



# The delicatessen is becoming a place for a holistic experience

## WINNERS OF LA MEILLEURE ÉPICERIE DE FRANCE AWARD

« A delicatessen is no longer just about offering a selection of fine products: it is becoming a place where people can enjoy a genuine experience. The shops recognised in our competition demonstrate just how much the boundaries between delicatessens, restaurants, wine shops, coffee shops and cheese shops are blurring today. These new concepts meet a strong demand from consumers: to enjoy a more immersive, more human and more tangible taste experience. »

**Fernando Medina Zenoff**, Director of Gourmet Selection trade show

Far from the traditional image of a shop reserved for treat purchases or the festive season, the delicatessen is currently undergoing a profound transformation. The shops recognised in Gourmet Selection's '**La Meilleure Épicerie de France**' competition bear witness to this shift: the delicatessen is becoming a true hub for socialising, tasting and discovery, at the crossroads of retail, catering and the art of hospitality.

Across France, a new generation of grocers is reinventing the customer experience by devising hybrid and immersive concepts: café-grocery shops, tasting corners, wine cellars and on-site dining, cookery workshops, catering services, themed boxes and even convivial spaces designed to encourage customers to linger in the shop. More than just a retail outlet, these venues forge connections, tell a story and assert a strong identity.

This evolution also reflects a growing expectation among consumers: simply buying a product is no longer enough. They now seek an expert selection, a sensory experience, advice, a sense of community and a genuine immersion in a sensory world. The boundaries between delicatessens, cheese shops, wine cellars, restaurants and coffee shops are thus becoming increasingly blurred, shaping the contours of new, more experiential and profitable business models.

**Through its 'La Meilleure Épicerie de France' competition, Gourmet Selection shines a spotlight on these inspiring businesses that are reinventing the sector's conventions and opening up new horizons for professionals in the world of taste.**



→ *Delicatessens setting new standards: discover the winning concepts from Gourmet Selection's « Meilleure Épicerie de France 2026 » competition.*



## Le Comptoir Corrèzien

Paris (75)

**Gold Medal at Gourmet Selection's « Meilleure Épicerie de France 2026 » competition.** A historic establishment prized by both private customers and Paris's top restaurants alike, Le Comptoir Corrèzien perfectly exemplifies the rise of hybrid businesses that blend premium delicatessens with the world of fine dining. Homemade foie gras, ultra-fresh wild mushrooms, seasonal truffles and Aquitaine caviar: the shop cultivates a high-end approach to its produce, historically forged through close ties with chefs. A delicatessen conceived as a true centre for sourcing and gastronomic advice.



## La Ferme

Carcassonne (11)

**Silver Medal at Gourmet Selection's « Meilleure Épicerie de France 2026 » competition.** Having grown out of a family-run cheese shop, La Ferme demonstrates just how much the boundaries between cheese shops, delicatessens and gourmet retailers are blurring today. With over 6,000 products ranging from fresh produce, wines, teas and coffees to charcuterie and exceptional specialities, the brand offers a comprehensive experience centred on flavour. An inspiring model that places equal emphasis on expert advice, the breadth of its range and the customer experience.



## L'F by Dominique Ferrero

Corse (20)

**Bronze medal at Gourmet Selection's « Meilleure Épicerie de France 2026 » competition.** In Porticcio, L'F takes the blending of different functions a step further. Conceived as an 'open house', this venue combines a delicatessen, wine cellar, cheese shop, tasting area, light dining, workshops and meetings with producers. With its fresh produce section, tableware and high-end everyday goods, Dominique Ferrero has created a vibrant space where people come as much to shop as to enjoy a good time.

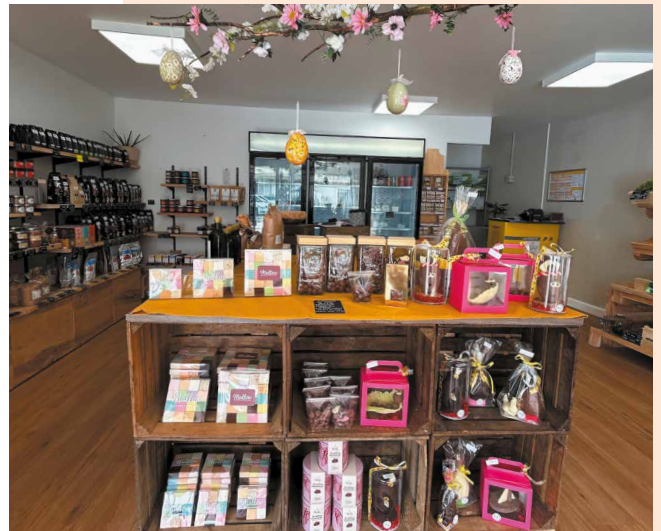




# L'Empreinte

Corzé (49)

**Gourmet Selection's 2026 Rural Grocery Award.** Much more than just a village grocery shop, L'Empreinte is reinventing local retail in rural areas with a multi-service approach: homemade snacks, a post office service, a bread collection point, fresh produce, loose goods and a range of locally sourced products. A modern and deeply human vision of the everyday delicatessen, where the customer experience is based as much on service as on local roots and social connections.



# Repas de Cave

Dives-sur-Mer (14)

**Gourmet Selection's 2026 Jury's Favourite.** Inspired by the art of hosting impromptu gatherings, Repas de Cave transforms the delicatessen into a true hub of conviviality. Cheeses sold by the slice, cured meats, weekend ready-made meals, wines, products to share... the range is designed to cater to new ways of eating, striking a balance between convenience and pleasure. A venue that skilfully blurs the boundaries between wine cellar, cheese shop, caterer, delicatessen and the culture of shared dining.



## Not to be missed at the Agora des Experts

**La Meilleure Épicerie de France 2026 Awards Ceremony**

**Monday 8 June 2026 at 11:15 am**

# Programme of events

Sunday 7 June 2026



## EXPERTS' AGORA

> **10:15am - 11:00am:** Conference

### **Boosting turnover without expanding your shop: the keys to effective merchandising**

- **Hélène GENTER** - Specialist in shop layout & merchandising

> **11:15am - 12:15pm:** Awards ceremony

### **Best Of 2026 Competition**

- **Vincent FERNIOT**, Competition Chair and food journalist, accompanied by **Victoire FINAZ**, Chair of the 2026 Judging Panel and Chocologist, in the presence of the judging panel members

> **01:15pm - 02:00pm:** Round-table discussion

### **Fine foods and quality cheeses: the art of the perfect pairing**

- **Nicola BALESTRA**, Raffinati delicatessen (Paris)
- **Émilie HAUTOBOIS**, Au Temps Des Cerises delicatessen (Chateaubourg)
- **Laura HUARD**, Founder of Plateau and private chef
- **Jessica LASNIER**, Training Officer – Ecole Française du Fromage

> **02:15pm - 03:00pm:** Conference

### **2026 trends: the 10 hallmarks of quality delicatessen produce**

- **Charlène GILOUPPE**, Food Editor

> **03:15pm - 04:00pm:** Round-table discussion

### **Coffee in grocery shops: a practical way to boost turnover.**

Round table organised by the Fédération des Epiciers de France

- **Alice FREMONT**, Director of Cafémétrie, a training and professional development organisation for the coffee industry
- **Vianney HAUTOBOIS**, Au Temps des Cerises delicatessen (Chateaubourg)
- **Pascal MIEVRE**, Rive Gauche delicatessen (Paris)



> **04:15pm - 05:00pm:** Round-table discussion

### **Creating immersive in-store experiences: a powerful tool for building customer loyalty**

- **Virginie LEGRAND**, Private Chef and Founder of Communic Passion
- **Géraldine PORCHER**, Founder of Mets Conseils

> **05:15pm - 05:45pm:** Award ceremony

### **Presentation of the Business Initiatives Award** Organised in partnership with Le Monde de l'Épicerie Fine

- **Florence HARDY**, Chair of the jury and founder of Maison Médélys, accompanied by the jury members

> **05:45pm - 06:30pm:** Conference

### **Digital marketing: moving beyond preconceptions and taking action**

- **Charlène GILOUPPE**, Food Editor



## L'ÉPIGERIE OF GOURMET

> **01:00pm - 01:45pm:** Tasting workshop

### **Pairing Italian cheeses and specialities.** Workshop organised by Eataly.

> **02:00pm - 02:45pm:** Masterclass

### **All the secrets of artisanal panettone** Workshop organised by Ciao Gusto.

- **Luigi BIASETTO**, World Pastry Champion

> **03:00pm-03:45pm:** Tasting workshop

### **Tasting of herbal teas, teas and coffees** Workshop organised by LaGrange

> **04:00pm - 04:45pm:** Tasting workshop

### **Tasting of Best Of products**

Workshop organised in partnership with the Fédération des Epiciers de France

- **Charlène GASC**, winner of the 2024 Rabelais Young Gastronomic Talents Award
- **Magali HEUTTE**, Grocer in a rural area since 2016
- **Michèle PLA**, Former grocer



## EXPERTS' AGORA

› **10:15am - 11:00am:** Round-table discussion

### How can retail managers maximise their remuneration?

Round-table discussion organised by Saveurs Commerce

- **Marie DANIEL**, General Delegate of Saveurs Commerce
- **Michel FONT**, Head of Savings – Malakoff Humanis & Médicis
- **Nicolas VINCENT**, Head of the Exclusive General Agents Network – Malakoff Humanis & Médicis

› **11:15am - 12:15pm:** Awards ceremony

### 'La Meilleure Épicerie de France 2026' competition

- **Fernando MEDINA ZENOFF**, Exhibition Director, accompanied by members of the judging panel

› **01:15pm - 02:00pm:** Round-table discussion

### Responsible sourcing: building a committed and profitable product range

- **Charlotte DROULERS**, Chair of Comensa
- **Lucie HACHETTE**, Master Jam-Maker – Maison Lucie
- **Thomas PARRAIN**, Co-owner and Co-manager of Marlette
- **Alice VASSEUR**, Director of Retail Marketing and Branding – Cafés Richard

› **02:15pm - 03:00pm:** Round-table discussion

### Electronic invoicing: a guide for grocery shops

Round table organised by the Fédération des Epiciers de France

- **Aurélien BERTRAND**, Vice-President of the Fédération des Epiciers de France, B&C Epicerie
- **Sebastien RABINEAU**, Director of the electronic invoicing project at the Directorate-General for Public Finances (DGFIP)
- **Alexis ROUX DE BEZIEUX**, President of the French Grocers' Federation, Epicerie Causses

› **03:30pm - 04:15pm:** Round-table discussion

### The story behind the product: the strength of the Italian model

Round table organised by ICE – Italian Trade Agency

- **Luigi FERRELLI**, Director of the Italian Trade Agency Office in Paris
- **Annaelle SANZ**, Co-founder of Amarsi, an Italian caterer
- **Teodoro VENTURA**, Retail Manager at Eataly Paris Marais
- **MangiaPiano!**, Italian delicatessen and caterer

› **04:30pm - 05:30pm:** Award ceremony

### Les Huiles du Monde: international excellence recognised.

Organised by the AVPA – Agency for the Promotion of Agricultural Products

- **Virginie LEGRAND**, Private Chef and Founder of Communic Passion
- **Ksenia HLEAP**, Communications and Development – AVPA



## L'ÉPICERIE OF GOURMET

› **11:00am - 11:45am:** Tasting workshop

### Oil tasting

Workshop organised by the AVPA – Agency for the Promotion of Agricultural Products

- **Ksenia HLEAP**, AVPA
- **Marcela THIMONIER**, AVPA

› **12:00pm - 12:45pm:** Tasting workshop

### Tasting of 'Best Of' products

Workshop organised in partnership with the Fédération des Epiciers de France

- **Charlène GASC**, Winner of the 2024 Rabelais Young Gastronomic Talents Award
- **Magali HEUTTE**, Grocer in a rural area since 2016
- **Michèle PLA**, Former grocer

› **01:00pm - 01:45pm:** Conference

### A chef's perspective: how organic produce brings flavour and trust to modern catering

Talk organised by the Danish Agriculture & Food Council

- **Adam AAMANN-CHRISTENSEN**, Chef, restaurateur and author, owner of AAMANN

› **02:00pm - 02:45pm:** Tasting workshop

### JABUGO PDO: the excellence of 100% Iberian ham

Workshop organised by Jambons Jabugo PDO

› **03:00pm - 03:45pm:** Tasting workshop

### Oil tasting

Workshop organised by the AVPA – Agency for the Promotion of Agricultural Products

- **Ksenia HLEAP**, AVPA
- **Bénédicté GUIU**, Nutrition and virgin olive oil specialist





# SENTIER DES DÉGOUVERTES

## TABLEWARE

KOENITZ GROUP **B 29** GERMANY

## BISCUITS

BRICELET MAISON ORSET  **C 29** FRANCE

## PRESERVES AND JARS

CONSERVERIE - LA BELLE ILOISE **C 26** FRANCE  
 COURTOISIES **C 19** FRANCE  
 LA FABRIQUE DU ROUGIER **B 19** FRANCE

## ALCOHOLIC DRINKS (excluding wines and spirits)

COCKTAILITO **C 05** FRANCE

## NON-ALCOHOLIC DRINKS

DIVIN NOLOW **C 07** FRANCE  
 SISSY JUICE **B 08** FRANCE

## CHOCOLATE

MAISON VERTUEUX  **C 22** FRANCE

## CONDIMENTS

DAL'CYNO **C 21** FRANCE  
 MATE OLIVE OIL **D 19** CROATIA  
 RE. GARUM **A 20** ITALY

## JAM, HONEY, ETC.

CONFITURE PARISIENNE **A 19** FRANCE  
 LE PLANTIVORE - ARTISAN CUEILLEUR **D 29** FRANCE  
 MAISON LUCIE **C 20** FRANCE

## FISH, SHELLFISH AND CRUSTACEANS

ANCHOIS DESCLAUX 1903 COLLIOURE **A 29** FRANCE  
 MAISON MARTEGALE **A 22** FRANCE

## FINE FOOD PRODUCTS

ATS DONNAPERNA ALBERTO **B 07** ITALY  
 GPW - LE GOÛT DU SUD **A 25** FRANCE  
 HAPPY HOURS EN BIOVALLEE **A 26** FRANCE  
 MY BUBBLE TEA **C 25** FRANCE  
 PRODUITS DES RÉCOLTES **A 30** FRANCE  
 TOFU CATALAN SL **C 01** SPAIN

## SWEET PRODUCTS

BRETZEL&CO **B 22** FRANCE  
 KOUIGN MARIE **B 20** FRANCE  
 MADEPICES MHPTRADE **B 09** FRANCE

## SERVICES & PACKAGING

PACKROCK EMBALLAGE & HYGIENE **B 25** FRANCE


## SNACKING

L'ATELIER DE LA POMME DE TERRE **C 30** BELGIUM  
 PATATAS SARRIEGUI **B 30** ESPAGNE

## SPIRITS

DUGAS **B 03** FRANCE  
 MAISON BOCQUET  **D 21** FRANCE

## TEA, COFFEE, HERBAL INFUSIONS, etc.

ALFONSE LEROUX **D 25** FRANCE  
 ARMENIE'SELECT **B 21** FRANCE  
 CÔTE SAUVAGE COLLECTION **A 21** FRANCE  
 FLORE NORMAN  **B 26** FRANCE

# PLAGE DES GOMPTOIRS

## PRESERVES AND JARS

FAUSTO SEA ARTISANS **C 11**

## ALCOHOLIC DRINKS

DEUX BÉLIERS  **B 15**

## CONDIMENTS

MAS ROBERTY **B 10**  
 CHIKI BAM  **B 16**  
 DOUGA DOUGA  **C 13**

## FINE FOOD PRODUCTS

FERME DE COQUEREL **B 12**

## SWEET PRODUCTS

LA JOLIE TARTE **C 15**

## TEA, COFFEE, HERBAL INFUSIONS, etc.

KAWIRA **B 13**

# Practical information

## Partners



le monde de  
**L'EPICERIE FINE**  
Magazine Professionnel



**ankorstore**

## 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.





SAVE THE DATE!

13-14

JUNE 2027 ←

for our next edition

**GOURMET**  
*Selection*

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