

THE TRADE FAIR FOR PROFESSIONALS
IN FINE FOOD AND GOOD TASTE

G
GOURMET
SELECTION

PRESS RELEASE
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GOURMET SELECTION 2023 : PASSION, EXPERTISE AND NEW CONTACTS

The 10th edition of Gourmet Selection, the trade fair for gourmet grocery professionals, took place on 10 and 11 September 2023 at Paris Expo Porte de Versailles. We look back over two days during which dedicated artisan producers and professionals in search of the finest products and the latest culinary trends were able to meet up and exchange views.



« This tenth edition of Gourmet Selection yet again showed us the significant role this show plays in the gourmet grocery market. It is a veritable trend barometer, and at the show it's amazing to see just how creative and ingenious our exhibitors are at constantly reinventing themselves to meet new consumer desires. In addition to the choice selection of products on offer, visitors were also able to get information and training on industry practices, such as developing catering services. I am proud to see the show expanding internationally and meeting the expectations of so many producers, grocers, and buyers from all over the world. »

Chantal de Lamotte,
Director of Gourmet Selection

THE 10th EDITION IN FIGURES

This year, Gourmet Selection welcomed **4,300 professionals** and **328 exhibitors** (47% of whom were new companies) representing **411 brands**, from France and all over the world, with **23%** of international exhibitors from 15 countries.

Of French visitors, 54% were from the regions and 46% from Île-de-France (greater Paris). Foreign visitors, whose numbers were up, came mainly from **Belgium, Italy** and **Spain**. **American, Korean** and **Israeli** buyers were also present...

WORKSHOPS AND CONFERENCES FOR TRAINING AND INFORMATION

Among the many activities and highlights on offer at this 10th edition, the **Épicerie de Gourmet** stood out as the must-see new experience. This 150 m² space, transformed into a temporary gourmet grocery store, hosted a whole programme of workshops combining product tastings and training in how to lay out of a future point of sale.

L'Agora des Experts, at the heart of the show, was the setting for lively debate. Professionals and enthusiasts came together at conferences and round tables to share their tips, analyse the best practices of grocers who are using their ingenuity to overcome the prevailing gloom, and learn how to develop their visibility on social networks or their catering services.

In particular, it was an opportunity to share with visitors the **"Quand l'épicerie passe à table"** (when grocery meets eatery) study, carried out in partnership with food journalist Stéphane Méjanès.

THE CRÈME DE LA CRÈME OF THE GOURMET GROCERY WORLD HONOURED BY THE BEST OF AND QUINTESSENCES CONTESTS

Other highlights of Gourmet Selection were the Best Of and Quintessences awards ceremonies. Moments filled with emotion and pride for the prize winners. Thanks to the recognition of juries made up of experts in the profession, these awards help the winners to consolidate their reputation within the gourmet grocery industry and among consumers. The **Best Of contest**, chaired by Vincent Ferniot, chose 13 winners from among the hundred or so products submitted, and awarded two special prizes: the Best of Best and the Coup de Coeur du Jury (Jury's Favourite).

Alcoholic beverages : Argotier - Le Velours

Hot beverages: Les Plantations d'Acapella - Thé Vert du Roussillon (green tea) - La Tramontane

Non-alcoholic beverages: SAPINCA - SAPINCA Organic Root Elixir

Sweet goods: Atelier D - Sablés Fraise Fenouil (Strawberry and fennel shortbread biscuits)

Flowers, fruits, vegetables, mushrooms & truffles: Capobianco Organic Farm - Organic Blondy variety orange tomatoes in water and salt

Jams & honeys: La Cour d'Orgères - Pétillante

Chocolate products: Le Fondant Baulois - Benoît Chocolats - Caramandes

Savoury goods: Goulibeur - Sablés salés au Comté AOP (Savoury shortbread biscuits with PDO Comté cheese) and Nice Gourmet - Socca Chips® Poivre - Pepper flavoured chickpea flour crisps

Cured meats, cold cuts, deli & cheese: Maison Marie Severac - Le Senerac

Seafood: Don Bocarte - Cantabrian Anchovies - Limited Series

Condiments & Sauces: Moulin de La Veyssière & Apisphère - Walnut and honey mustard

Oils & vinegars: À l'Olivier - Clementine-infused olive oil from the Nice region

SPECIAL AWARDS:

Best of Best: Vijaya - Boyère - Vijaya organic dried mandarin orange

Coup de Coeur du Jur: Macha - A dark chocolate bar with Iranian pistachio filling



In the Quintessences competition, Emmanuelle Jary and her panel of judges unveiled the 3 best gourmet groceries in France in 2023. They stood out because of their initiatives to support the work of producers and craftspeople in their region and to help promote their products. This year, the members of the jury were also keen to single out their favourite concept.

Quintessences d'Or : L'Épicerie des Lys - Châteauroux-les-Alpes, Hautes-Alpes

Quintessences d'Argent : Les Délices de nos régions - Entraigues-sur-La-Sorgue, Vaucluse

Quintessences de Bronze : Altitude 750 - Morteau, Doubs

Coup de Cœur du Jury : B&C Épicerie - Laroque-de-Fa, Aube

WHAT EXHIBITORS AT THE 10th EDITION SAY

"It's not our first time here and it won't be our last! Gourmet Selection gives us the opportunity to meet existing and prospective customers from all over the country here in the capital, in a relaxed atmosphere (with the added bonus of a superb location). Visitors discover new things, and are surprised. We have already taken orders for Christmas, which is very encouraging for us! "

Chocolaterie Monbana, France

"We came over from Canada, with the aim of meeting a distributor and placing our fine camelina-based products in French gourmet groceries. We particularly appreciated the direct contact with visitors, in a show that's on a human scale."

Signé Cameline, Canada



"We loved Gourmet Selection as visitors, so we came back this year as exhibitors! Visitors are qualified and match our target exactly: gourmet grocery stores, restaurants, and concept stores that are drawn to our vegetable jams."

Les Confitures Poline, France

"Gourmet Selection was recommended to us by colleagues. The visitors showed a keen interest in our preserves, which are made with artisanal methods that respect traditional fishing techniques. This was our first show in France and we will probably be looking to repeat this exceptional experience next year. "

Conservas Ortiz, Espagne

SAVE THE DATE FOR THE 11th EDITION, IN 2024

Gourmet Selection

Paris Expo Porte de Versailles
Sunday 15 & Monday 16 September 2024

www.salon-gourmet-selection.com



About Gourmet Selection by SIAL

Organised by Comexposium, Gourmet Selection is part of the SIAL network, the world's largest network of food and beverage exhibitions. These eleven regular events (SIAL Paris, SIAL Canada in Montreal and Toronto, SIAL China in Shanghai and Shenzhen, SIAL Interfood in Jakarta, SIAL India in New Delhi, Gourmet Selection by SIAL, Djazagro in Algiers, Le Salon du Fromage et des Produits Laitiers (Cheese & Dairy Products), Food & Drinks Malaysia by SIAL) bring together 17,000 exhibitors and 700,000 professionals from 200 countries.

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