

PRESS PACK



GOURMET
• SELECTION •

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GOURMET SELECTION, THE TRADE SHOW FOR FINE FOOD AND GOOD TASTE PROFESSIONALS

THE MEETING PLACE FOR THE RETAIL GOURMET PRODUCTS PROFESSION

True to the core values that have established its reputation and fuelled its growth since its first edition in 2009, Gourmet Selection brings together exceptional products for fine food professionals. Mirroring their creativity, innovation and know-how, this forum is an opportunity to reinforce the connection between distributors and producers of gourmet products. They offer the best in delicatessen products, from here and further afield: alcoholic drinks, hot drinks and infusions, non-alcoholic drinks, chocolate products, condiments and sauces, confectionery, biscuits and pastries, jams and honeys, savoury products, oils and vinegars, seafood and aquaculture products, cured meats, charcuterie and catering. A comprehensive, niche, expert offering that's in tune with the times! The show's events and competitions are a showcase for the industry's innovation and vitality.

The Experts' Agora is the venue for conferences, round tables and debates, to top up your knowledge about the market.

De l'Epicerie à l'Assiette (Store to Plate) provides an original format for showcasing products by renowned chefs.

UNMISSABLE COMPETITIONS

Through its competitions, Gourmet Selection seeks to provide additional exposure to the best gourmet products and concepts. The award ceremonies take place in the Experts' Agora and every year they are a superb occasion full of interaction, recognition and even emotion.

The Best Of competition, chaired by Vincent Ferniot, rewards the best items exhibited at the show, revealing new products that will be tomorrow's trends, based on criteria of quality, innovation, originality and naturalness.

Les Quintessences, the competition to name the best fine grocery store, is chaired by Emmanuelle Jary. This award recognises and showcases the retailers who position themselves as "good eating" ambassadors in their daily activity.

A REAL BAROMETER OF GOURMET GROCERY TRENDS

As every year, Gourmet Selection is a veritable springboard in terms of visibility and notoriety for innovative and quality products: Le Piment des Français (Best Of 2019), Zesty BB (Best Of 2021)... many gems have been unearthed in the famous "Sentier des Découvertes" (Discovery Path), a dedicated area in the show for young innovative companies!

Always on the lookout for the latest trends in the industry, Gourmet Selection provides a range of events and content: a newsroom, a podcast hosted by renowned guests, as well as a gourmet grocery trends booklet, which can be found on salon-gourmet-selection.com

"We are proud to welcome you back to this unmissable autumn event and to once again showcase the best in gourmet products and food store.

Despite the context, the French continue to show their attachment to quality, to new discoveries, to what tastes good, to what looks good, to what idoes them good, all of which is to be found at Gourmet Selection, among exhibitors and visitors alike. »

Chantal de Lamotte,
Gourmet Selection Director

GOURMET SELECTION - KEY FIGURES

ANNUAL TRADE SHOW

2 DAYS: SUNDAY AND MONDAY

9TH EDITION IN 2022

KEY FIGURES

338

exhibitors and brands: producers, artisans, importers and distributors.

24%

international exhibitors

47%

new companies

12

foreign countries: Belgium, Cambodia, Estonia, Germany, Greece, Italy, Ivory Coast, Lebanon, Lithuania, Spain, Switzerland, United Kingdom

6 PAVILIONS

BURGUNDY-FRANCHE-COMTÉ
CENTRE-VAL DE LOIRE
NORD-PAS-DE-CALAIS
NOUVELLE-AQUITAINE
OCCITANIE
SOUTHERN ITALY

5 THEMES

SAVOURY 47%

Charcuterie and cured meats, condiments (vinegars, mustards), preserves, fruits, flowers and vegetables; fish, molluscs and crustaceans; grocery products, dairy and eggs, catering products, snacking...

SWEET 30%

Biscuits, chocolates, confectionery, jams, honey, sweet products...

SERVICES 3%

BEVERAGES 16%

Alcoholic beverages (excluding wines and spirits), soft drinks, spirits, teas, coffees and infusions, wines

NON-FOOD 3%

Gifts, Decorative Items, Services, Packaging

"THE FRENCH AND GOURMET GROCERY PRODUCTS" AN OPINIONWAY SURVEY FOR GOURMET SELECTION

Opinion Way's market survey "The French and delicatessen products" carried out for **Gourmet Sélection**, is intended to help us understand the relationship between the French and gourmet grocery products.

SURVEY METHOD

This study was carried out on a **representative sample of 1,035 French people, aged 18 years and over**. The sample was selected according to the quota method, taking into account sex, age, socio-professional category, urban category and region of residence.

The interviews were carried out via **CAWI online questionnaire** (Computer Assisted Web Interview), **from 24 to 25 May 2022**.

OpinionWay also stresses that the results of this survey should be interpreted taking into account the margins of uncertainty: **1.4 to 3.1** points at most for a sample of 1,000 respondents.

OpinionWay conducted the survey in accordance with ISO 20252 procedures and rules.

IN SUMMARY, 4 MAIN FINDINGS

- The French agree it is important to consume quality products. They make a connection between gourmet products and price, but also their cultural dimension, since they help to promote the know-how of French and foreign terroirs.
- At a time when "homemade" and "local" have pride of place, the French pay particular attention to the ingredients and origin of gourmet products. They tend to source them by visiting food stores or food artisans.
- A large majority of the French associate them with Europe and more particularly with France. Many of them regularly buy French gourmet products.
- Young consumers seem to have a distinctive approach in terms of gourmet product selection and preferences. Less price-conscious, more curious about foreign products and attentive to reviews and ratings on the Internet and applications, they consume gourmet grocery products differently... a demographic that should be closely monitored with a view to adapting sales outlets and product ranges!

THE FRENCH: AN ATTACHMENT TO QUALITY AND TERROIRS



Consumption of quality products remains a real aspiration

9 OUT OF 10 FRENCH PEOPLE

acknowledge the importance of consuming quality products and **91%** would like to consume more

Gourmet grocery products are perceived as more expensive, but sought after for their originality

94%

of French people associate gourmet grocery products with the notion of price and view them as **luxury products**. They therefore perceive the difference with consumer goods

84%

of French people, on the other hand, state that they **trust them**

90%

of the French believe that they showcase **know-how** and terroirs

81%

of French people feel they contain **original ingredients**



The French are attached to their roots when it comes to gourmet products...

For **79%** of French people, gourmet products come essentially from France

9 OUT OF 10 FRENCH PEOPLE

prefer to buy French gourmet products (90%) followed by Mediterranean Europe (79%) and Asia (66%)



... and attached to local shops

80%

of French people buy from food artisans

71%

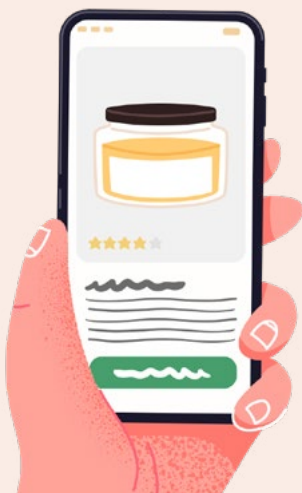
favour fine grocery stores, wine merchants and greengrocers

YOUNG PEOPLE... HAVE DIFFERENT CONSUMER HABITS COMPARED TO THEIR ELDERS

Price - less of a decisive factor

A 7 POINT GAP

between the under-35s and the over-65s on **price sensitivity**: **97%** of the **over-65s** rate gourmet products as expensive compared to **90%** of the **under-35s**



Attraction through digital

72%

of 18-24 year olds say they rely on Internet users' opinions when choosing a product

59%

of 18-24 year olds consult product rating applications to steer their choice when making a purchase

54%

of 18-24 year olds would tend to use e-commerce for their gourmet grocery purchases compared to 35% of 35+ year olds



More open?

The younger French people are, the more likely they are to regularly buy gourmet grocery products from abroad.



62%

of under 35s say they buy **North American** gourmet grocery products compared to 49% of those over 35.

57%

of under 35-year-olds say they buy gourmet products from **West and South Africa**, compared to 40% of those over 35.

THE BEST OF GOURMET SELECTION COMPETITION



Awards ceremony on 26 September 2022 at 10.30 am in the Experts' Agora

As every year, Gourmet Selection rewards the best products exhibited at the show through the Best Of competition, again chaired by Vincent Ferniot. The competition aims to reveal the new products that will become tomorrow's trends, based on criteria of quality, originality and naturalness. The Best Of label is a guarantee of quality that allows winners to set their products apart and establish their reputation in the industry.

A prominent food journalist on Sud Radio, France 3 and Public Sénat, a fervent defender of taste, terroirs, artisans and talented producers, Vincent Ferniot joins the Gourmet Selection team once again as ambassador and president of the Best Of contest jury.



“When summer is on the horizon and many of us are already thinking about holidays, I am looking forward to the autumn and the promise of fabulous taste discoveries. Since 2017, I have had the pleasure of chairing the Best Of Jury of the Gourmet Selection show, which takes place every September in Paris. For me, it is an opportunity to discover some great new finds when I receive the first gourmet grocery product submissions.

Supported by a jury of experts chosen from the profession (chefs, journalists, bloggers and influencers) we identify, as I have done for 30 years on television and radio, and reward the best and most innovative specialities that the industry's professionals will then seek out in the show's booths. In doing so, we help them to source what makes Gourmet Selection such an attraction every season: Quality, Diversity, Innovation.”

Vincent FERNIOT

Best Of competition president

THE JURY WITH VINCENT FERNIOT



Frédéric SIMONIN, honorary president

Photo credit © Guillaume Savary

Frédéric Simonin grew up among fine restaurants and great chefs, from Ledoyen to Meurice, by way of Joël Robuchon, before becoming Meilleur Ouvrier de France in 2019. Chef at his eponymous restaurant since 2010, he describes himself as a perfectionist at heart and has obtained a Michelin star. Simple and sophisticated is the motto that Frédéric Simonin applies to his cooking, with one objective for each of his recipes: to bring out the best in a carefully selected premium quality product, with finesse and precision.



Laurent TRÉGARO

A key figure at La Grande Epicerie de Paris, Laurent Tregaro has selected more than 10,000 grocery products over the course of 33 years there. He is the one behind the store's products and new finds, all chosen with expertise and passion.



Stéphane MÉJANÈS

Photo credit © Stéphane Bahic

A former sports journalist, Stéphane Méjanès has been narrating gastronomy since 2012, in all its dimensions, for sustainable food from the seed to the bin. As an independent journalist, he works with Octopus, Les Hardis, Trois Couleurs, Culs-de-Poule and the magazine BON, among others. As an author, he wrote a pamphlet on gastronomy criticism, *Tailler une plume (Trimming a Feather)* and, more recently, *Le Chabichou Courchevel Stéphane Buron*. The instigator, along with Guillaume Gomez and Tiptoque, of the "Les Chefs avec les Soignants" (Chefs supporting Healthcare workers) movement, he was awarded the La Liste 2021 Solidarity Prize. In a personal capacity, he was awarded the Plume d'Or des Grandes Tables du Monde in 2019 (Great restaurants of the world golden quill) and the APCIG Amunategui-Curnonsky Prize in 2018.



Vanessa BESNARD

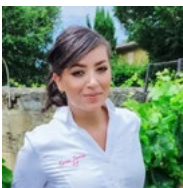
After a DEA in Modern Literature and a DESS in Publishing, Vanessa Besnard worked for 5 years in tourist guide publishing (Le Routard and the Guides Bleus at Hachette). One day, she gave it all up to devote herself to her passion: gastronomy. She has spoken about restaurants on Radio France Bleu and written articles for Le Fooding... Her life has been all about eating and writing since 2009, when her blog was born. She has published five guides in her own name, describing her favourite Parisian addresses.



Victoire FINAZ

Photo credit © Charline Brusegan

Victoire Finaz has turned her passion for chocolate into her reason for living. Born into a family of chocolate makers, her love of chocolate, which began in her childhood, led her to quickly launch her career: Victoire became a Chocologue® ('chocologist'). Her travels, experiences and training alongside the greats nurtured her expertise in cocoa and its aromatic subtleties, in the art of chocolate tasting and sensory analysis... Every day, she strives to reveal the richness and subtleties of chocolate... Speaker, consultant and trainer... there is no stopping Victoire, who has launched her own brand of fine, artisanal chocolates, Les Carrés de Victoire.



Cyrine JARRETIE

By reinventing traditional French cuisine, Chef Cyrine Jarretie has created an instinctive, daring and high class style. She likes to use plants, flowers and spices that bring subtlety and depth to her dishes, as well as a touch of exoticism. The Chef goes into people's homes to bring them a unique culinary experience with new flavours, transforming their kitchen into a gourmet restaurant. Thanks to strong links with selected and dedicated producers, Cyrine puts her menu together using quality ingredients.

BEST OF 2022



The Best Of jury met on 7 September 2022 to taste more than 90 products and select the finalists in 11 categories: alcoholic beverages; hot beverages and infusions; non-alcoholic beverages; chocolate; condiments and sauces; confectionery, biscuits and pastries; jams and honeys; savoury products; oils and vinegars; sea and aquaculture products; cured meats, charcuterie and catering.

Given the quality of the products presented, the jury decided to name 14 winners, including two ties, and to add two additional categories entitled Best Concept and Best Of Best.

It remains to be seen who will take the "Public Prize": a prize awarded by the show's visitors, who vote for their favourite in the Best Of area.

THE FINALISTS

Alcoholic beverages

- DISTILLERIE HEROULT - Avis de Tempête
- BRASSERIE CAP D'ONA - White beer with Roussillon peach

Hot drinks and infusions

- STICKTEA - Green tea with Pancalier mint
- COMPAGNIE COLONIALE / COMPAGNIE & CO - "Douceur des Cimes" herbal tea
- LES JARDINS DE GAÏA - "Un thé pour l'Océan"
- BVB LAGRANGE SARL - Advent calendar

Non-alcoholic beverages

- GIMBER - Gimber n°2 Brut
- GILI - Gili Elixir with natural wasabi & organic vitalising ingredients

Chocolates

- BOVETTI CHOCOLATS - Genuine organic dark chocolate spread
- LES COPAINS DE BASTIEN - Bean to Bar 70% box set
- LE CHOCOLAT DES FRANCAIS - 70% Madagascar Dark Grand Cru Chocolate

Condiments and sauces

- MAISON DEHESA - Tuna Garum
- LA PLANTATION - Khmer roots sauce
- LA TRUFFE DU VENTOUX - Ketchup with black truffle

Confectionery, biscuits & pastries

- L'ATELIER D - Galette with slivers of caramel
- LA BISCUITERIE NAMUROISE - Plain "Moques"

Jams and honeys

- MIEL et MIELS - Alder buckthorn honey from the Plateau des Millevaches
- MAISON PERROTTE - Kumquatine

Savoury grocery products

- MADEMOISELLE BREIZH - Buckwheat breadsticks
- SARAVANE - Curepipe Curry

Oils, vinegars

- MOULIN DE LA VEYSSIERE - Virgin peanut oil
- LUCANGELI - Olive oil with Bergamot

Seafood and aquaculture products

- CONSERVERIE GROIX ET NATURE - Potted langoustine with Breton saffron
- CONSERVERIE DE L'ÎLE D'YEU - Tuna belly in olive oil

Cured meats, charcuterie, catering

- CONSERVERIE SAINT CHRISTOPHE - Marquenterre Highland Beef Terrine with Picard Whisky
- AGOUR - Ginger thyme pork pâté
- CASA RIERA ORDEIX - Fuetec with truffle

THE WINNERS, WITH COMMENTS FROM VINCENT FERNIOT, JURY PRESIDENT

Alcoholic beverages

DISTILLERIE HEROULT - Avis de Tempête

Gin is a trending spirit among young people in France, in terms of both consumption and production. "Avis de Tempête" is a Breton product, right down to its raw materials, paying tribute to British distillers with a beautiful classic juniper nose and a more exotic underlying complexity. The slim and elegant 20cl bottle will grace the shelves of gourmet grocery stores and appeal to cocktail enthusiasts.



Hot drinks and infusions

STICKTEA - Green tea with Pancalier min

When a product combines taste quality with innovative packaging that puts convenience first, it deserves to be rewarded. This is exactly the case with Stick Tea, a real disposable alternative to the tea ball. The jury loved this product with its quality tea flavoured with whole leaves of Piedmont mint, and the system of micro-holes in an elegant food aluminium dispenser stick that is dipped directly into the cup of hot water.



Non-alcoholic beverages

GIMBER - Gimber n°2 Brut

The merits of Gimber are well known. A previous prizewinner in this competition, it owes its incredible commercial success to the undeniable flavour quality of its ginger-based mixture. This is Gimber No. 2, which gets its taste from a "lemon-based" flavour theme: Ginger (peppery lemon), lemon thyme (herbaceous lemon), Yuzu (intense bitter lemon). There is no doubt that this product, with more flavour and less sugar than its big brother, will be as successful as the rest of the Gimber family.



Chocolates



BOVETTI CHOCOLATS - Genuine organic dark chocolate spread

A jar of hazelnut and chocolate spread will instantly take us all back to our childhood. But here we must pay tribute to Maison Bovetti, which is already known for its work, and which topped a category that was totally stacked with quality products, bars and spreads. The quality of the organic raw materials used – hazelnuts from Piedmont, pure cocoa butter without palm or coconut oil, reduced sugar content – and the perfect flavour balance won over the chocolate jury led by 'chocologist' Victoire Finaz. This is a spread for connoisseurs.

Condiments and sauces

LA PLANTATION - Khmer roots sauce

With Cambodian sauce, La Plantation moves away slightly from its favourite ingredient, Kampot pepper (the only Cambodian agricultural product to have a PGI), using three rhizomes, three roots from the Zingiberaceae family: yellow ginger, turmeric and galanga. This wonderfully fragrant and well-balanced sauce is the latest addition to the successes of previous years, following on from the fresh Kampot salted black pepper and the green pepper sauce.



Confectionery, biscuits & pastries

L'ATELIER D - Galette with slivers of caramel

A simple butter shortbread that encapsulates Brittany. Three emblematic products go into this wonderful biscuit: fresh butter, caramel slivers and Guérande fleur de sel. But those alone don't guarantee quality. It all comes down to texture. A cake that is crumbly and crispy thanks to the well blended butter, caramel that stays crunchy and not sticky, and finally salt crystals that burst as you bite. It is flawless, almost as emblematic of its region as the Gwen-ha-du (the Breton flag).



Jams and honeys

MIEL ET MIELS - Alder buckthorn honey from the Plateau des Millevaches

A liquid, perfectly transparent, crystalline deep copper gold colour is what first draws you to this honey. Then it pulls you in when you open the jar with its subtle aromas, which come through when you taste it, in a texture that is so smooth that it never seems to crystallise. Nobody could have predicted that the jury would place it at the top of such a high-quality category. But the tasters were touched by this simple product, whose entire preparation is left to the bees, perfectly tended to on the shrubs of the "Montagne Limousine" by beekeepers who respect agri-ethical commitments.

Savoury grocery products

MADEMOISELLE BREIZH - Buckwheat breadsticks

Another success by the Breton team, who pipped the Italians at the post on their home turf. This buckwheat breadstick, a simple rolled and oven-dried home-made wafer, will delight the palates of those who like its distinctive hazelnut taste. In addition, along with its recognised qualities in terms of taste and nutrition, buckwheat is not a bread-making cereal and therefore does not contain gluten. This will allow those who are gluten intolerant to find something suitable for their apéritifs.





Oils, vinegars

MOULIN DE LA VEYSSIERE - Virgin peanut oil

If the raw material is of good quality and the process is carried out properly, the result will be delicious. This is what this peanut oil proves, as it wins the Best Of award ahead of several high-quality olive oils. While tasteless industrial peanut oils are legion, here is a product that is in no way similar to that motley crew, from a mill in the Périgord region with proven know-how. Its aromatic qualities are due as much to the quality of the Gironde peanuts used, as to the mastery of their roasting to obtain this remarkable grilled flavour. It reminds us of a roasted peanut fresh out of its pod and is a milder alternative to sesame oil in Asian dishes.

Seafood and aquaculture products



CONSERVERIE GROIX ET NATURE - Potted langoustine with Breton saffron

Whatever the product we are tasting, we want to find whatever is written on the box, bottle or jar, inside. That is absolutely the case here. The fine flavour of

the langoustine, that most delicate shellfish, is present and correct, and the contained strength of the saffron provides an exceptional counterpoint. The perfectly spreadable texture of these creamy rillettes will delight lovers of small sandwiches, canapés or dips. It is a product that stands out in the "potted seafood" market because of its finesse and uniqueness.



CONSERVERIE DE L'ÎLE D'YEU - Tuna belly in olive oil

All lovers of 'ventresca' (the fatty part of tuna belly) know that Spanish canners are the best in this business. But this time a team from the Vendée region of France (previous prize-winners) really came through, challenging the Basques with

a very well-made product. This white albacore tuna ventresca, locally and responsibly fished around Ile d'Yeu, is exceptionally moist. Its fillets peel off like petals, and are bathed in a simple olive oil, giving full rein to the delicate, maritime aroma of the product. You could say that this virtuous canner is really singing a great tuna!

Cured meats, charcuterie, catering

CONSERVERIE SAINT CHRISTOPHE - Marquenterre Highland Beef Terrine with Picard Whisky

The Van Oosts have always been ardent defenders of their Somme département and of the seaward-facing Picardy region. Their terrines and specialities always tell the story of their Baie de Somme and in this case the Parc du Marquenterre which is one of the jewels of the coastline. This Picardy terrine is a very successful homage to its Scottish cousins: Highland beef raised in Marquenterre, with whisky from the region as a flavour enhancer, provide a choice terrine with character but a lot of balance, neither greasy nor dry. A fine product to grace your aperitifs and snacks.



Special prizes BEST CONCEPT

BVB LAGRANGE SARL - Advent calendar

Since industrial chocolatiers started making Advent calendars, very few have successfully combined quality products with the joy of daily discoveries, revealing the magic of Christmas every morning. Now Maison Lagrange have done just that. First designed with teas and infusions, now they offer a daily dose of the best coffee beans every day in December. It takes you on a complete taste journey into the vast world of coffee, as you sit cup in hand in Santa's sleigh.



BEST OF BEST

MAISON DEHESA - Tuna Garum

This product takes us back in time to the beginnings of Mediterranean civilisation. Garum is a sauce made from salt-fermented fish. It was the main condiment in Roman cuisine at a time when salting, drying and smoking were the only ways to preserve animal flesh. This tuna garum, which was already made during that period in southern Spain, is similar in strength to nuoc mam and in use to anchovy colatura or Nice pissalat. Used very sparingly, it will give a delicious flavour to vegetable, meat or fish dishes, adding a complex and elusive touch.





QUINTESSENCES , THE BEST GOURMET GROCERY IN FRANCE COMPETITION

Awards ceremony on 26 September at noon in the Experts' Agora

For the fourth consecutive year, Gourmet Selection honours grocers, artisans and professionals in the food industry, the leading ambassadors of good eating, through Les Quintessences, the competition for the best gourmet grocery store in France. It is important to recognise the ingenuity of these retailers who, every day, reinvent their trades and are not short of ideas to engage, advise, form bonds, and energise with the aim of educating the consumer, in order to make gourmet products shine. Once again chaired by Emmanuelle Jary, the jury of experts decided between the candidates using criteria on point-of-sale organisation, decoration, design, sourcing, ethics, sustainability, digitalisation and positioning. For this edition, Gourmet Selection is proud to be working in partnership with La Fédération des Epiciers de France (French Grocers' Federation).

Emmanuelle Jary, a journalist for more than 20 years for the magazine "Saveurs", is the creator of "C'est meilleur quand c'est bon", (It's better when it's good) a video gastronomic guide that is broadcast only on the web. Author of several books, she is passionate about the France's regional producers as well as the small traders who give them visibility. Emmanuelle joins Gourmet Selection once again as an ambassador and president of the Quintessences 2022 competition.



“Buying in a grocery shop is above all the guarantee of an interaction with the grocer. Saying what I am looking for, hearing their enthusiasm, discovering new products and the people behind them. Because I believe that good grocers tell you a story, stories. Stories of the women and men who are behind a good apple juice, a fragrant honey, a fine butter, a silky caramel, an amazing pâté, and so many other products that we sometimes don't even know exist. I am thinking of the 'poires tapées' (dried, flattened pears) I discovered in one of these fine food stores or the Abbaye de La Coudre flans in sachets ... Once again this year, during Gourmet Selection trade fair, I chaired the Quintessences competition, which rewards the best grocery shop in France. I am both proud and happy with this role, as it allows me to discover so many fabulous addresses throughout the country. »

Emmanuelle JARY

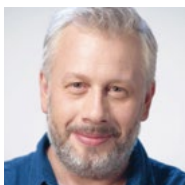
President of Quintessences,
the competition for the best gourmet grocery in France

THE 2022 JURY WITH EMMANUELLE JARY



Alexis ROUX DE BÉZIEUX

President of the Fédération des Epiciers de France (Federation of French Grocers), Alexis Roux de Bézieux is also the founder of the three Causses grocery stores. Causses is a "quality general food store", somewhere between a delicatessen and a convenience store. A shop, restaurant and kitchen all in one! The concept is based on two aspects: the customer and the community, and four values: quality, authenticity, friendliness and curiosity.



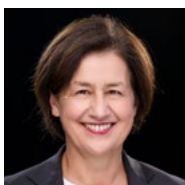
Jean-François MALLET

Jean-François Mallet graduated from the Ferrandi cookery school in France and has worked with iconic chefs such as Joël Robuchon, Michel Rostang and Gaston Lenôtre. At the age of 26, he became head chef at "Élysée Lenôtre". After 10 years in the kitchens, he turned to his other passion, photography, and began a career as a food reporter and photographer. He travels around the world to write extensive documentary pieces on food and those who make it for the magazines Paris Match, Saveurs and Gourmet USA. In 2015, he created the Simplissime cookbook collection which became a worldwide bestseller with over 3 million books sold, translated into 19 languages. Jean-François Mallet is the author of a hundred or so books on the world of travel and gastronomy, and has been hosting 'La Minute Simplissime' show on France Télévisions for the past five years.



Marion SAUVEUR

Marion Sauveur is a food journalist at Europe 1 who likes to help people discover or rediscover French terroirs. As an enthusiast, she travels to learn about producers and their 'gems' as well as chefs, featuring them in her articles.



Chantal DE LAMOTTE

The Director of Gourmet Sélection, Chantal de Lamotte, is an industry expert, on both the gourmet products and retail side. With in-depth knowledge of the major brands' history, she has been observing the different concepts and developments in the profession since the first edition of the show over 10 years ago.

QUINTESSENCES 2022



The jury met on 6 September 2022 to decide between nearly 90 distributors: gourmet grocers, food artisans, caterers, wine merchants, general food stores, online markets, etc. Given the quality of the concepts presented, the jury made a shortlist of 13 finalists, then chose 3 winners.

THE FINALIST GROCERY STORES

L'Épicerie d'ici

Baulou, Ariège

Les Toqués du Terroir

Trouville-sur-Mer, Calvados

La Feuille de Vigne

Honfleur, Calvados

L'Épicerie du Coing

Pont d'Ouilly, Calvados

Maison Ferrero

Porticcio, Corsica

Molendini, L'Épicerie Vrac

Louviers, Eure

La Maison Gosselin

Saint-Vaast-la-Hougue, Manche

La Frigousse

Ay, Marne

City Market

Larmor Plage, Morbihan

Local & Vous

Saint-Ouen-sur-Seine, Seine-Saint-Denis

THE WINNERS

Quintessences - gold :

Les Cinq Continents - Le Crès, Hérault

Quintessences - silver :

L'Atelier d'Arôme Voyageur – Tournus, Saône-et-Loire

Quintessences - bronze :

Le Comptoir de la Gastronomie - Paris



WHO ARE THE BEST GOURMET GROCERS IN FRANCE 2022?

QUINTESSENCES - GOLD

Les Cinq Continents - Le Crès, Hérault

Claude and Florence are two sisters who left the world of finance to buy an Asian grocery store in 2010 in Cabestany, near Perpignan. With some solid experience under their belts, they decided to open a second shop in the Montpellier area, in Le Crès to be precise, in 2015.

Over the years, the concept of an Asian grocery store has evolved into an exotic grocery store offering products from every continent... hence the name! Les Cinq Continents now offers more than 8,000 grocery items, fresh produce, frozen food, fruit and vegetables, tableware and accessories from more than 35 countries (Thailand, Vietnam, China, Japan, Korea, the Philippines, the United States, Canada, the United Kingdom, Lebanon, Mexico, the French overseas departments and territories, Argentina, Greece, Italy, Spain, Brazil, Poland, Ukraine, Senegal, North Africa, etc.). This impressive assortment comprises everyday ingredients as well as rare and precious or surprising products: exceptional soy sauces, aged for several decades, beans with maple syrup, canned cassava leaves, chillies, soursop or baobab jam, achar, tamarind jam, flours for all kinds of recipes, several types of miso, alcoholic and non-alcoholic beverages... A veritable Ali Baba's cave!

Dedicated and always on the lookout for new gems, the two sisters are keen to help their customers discover international gastronomic specialities, to advise, to surprise and above all to take their taste buds on a trip without leaving the region! The grocery shop also enables communities living in the Montpellier region to source hard-to-find products from their countries of origin.

The outlet's decor is simple and plain, putting the selected products at the heart of the concept. Les Cinq Continents organises tastings to introduce new flavours to its customers and to provide recipe ideas and tips on how to use ingredients.

What appealed to the jury: this is an address that every gourmet would like to have at the end of their street, so they can discover new products, new recipes or simply find rare ingredients they came across on their travels! The role of the grocer takes on its full meaning here: to surprise, to advise, to invite the senses on a journey and to help people discover exotic, unexpected and even rare products... The shopkeeper becomes a local media outlet: an ambassador for international gastronomy. A truly original approach at a time when many are focusing on 100% local products!



QUINTESSENCES - SILVER

L'Atelier d'Arôme Voyageur - Tournus, Saône-et-Loire

Farhane Assabat, the great-grandson of a spice grower from Madagascar, wanted to open premises that specialise in spices, spice blends, peppers and plants (tea, herbal teas and powders, aromatherapy) right in the heart of Burgundy, in the small village of Tournus.

With passion and expertise, he offers rare products of exceptional quality from the four corners of the world: selerio, candied hibiscus flower, cinnamon, vanilla bean, galanga, bissap, Egyptian chilli pepper, nutmeg, turmeric, as well as an incredible selection of peppers (Timut, pink berries, black or white pepper from Madagascar, black pepper from the Comoros, long pepper from Java, salted pepper from the Côtes...) A true purist, Farhane grinds and creates his own mixes: West Indian, tandoori, madras, zaatar, massalé, Thai, colombo, raz el hanout, gourmasio... but also mixes that he created specially, to make children like vegetables.

Focused on well-being through food, the shop also offers health mixes and aromatherapy products.

The authentic outlet is decorated with jars filled with Farhane's creations and star products. Many events and tastings are organised in order to educate people about flavours and uses.

What appealed to the jury: a niche, expert business with a lovely family history. A return to the roots of the grocery shop with a flagship product: exceptional spices, sourced with care and passion, as well as advice. A nod to the apothecary grocers as well, with a real vision of well-being and health thanks to the virtues of certain plants and spices.



QUINTESSENCES DE BRONZE

Le Comptoir de la Gastronomie – Paris, 1st arrondissement

The Comptoir de la Gastronomie is a story of dedication and family that began in the Les Halles district. In 1970, the young Dominique Loï took over a family creamery in rue Etienne Marcel and became a wine merchant. In 1989, he moved his business to rue de Montmartre in a fabulous art nouveau style shop dating from 1894. His daughters, Lucie and Fanny, have now taken over the business, bringing a touch of modernity without abandoning their father's gourmet values... especially as some employees have been part of the adventure for 40 years!

Le Comptoir de la Gastronomie is also one of the few delicatessens in Paris to continue to make a large number of its products on the spot and using artisanal methods, and is recognised as "Artisans and quality producers" by the Collège Culinaire de France. As for the products, the store houses the great gourmet grocery must-haves, both fresh and dry, by honouring French know-how and terroirs: homemade duck foie gras, smoked fish, fish eggs and caviar, traditional homemade charcuterie, a very fine selection of cheeses from small producers, an assortment of ducks in jars or preserves, a range of truffles, wild mushrooms, condiments and jams. Le Comptoir de la Gastronomie also has a fine wine, champagne and spirits cellar, as well as a catering section with a selection of ready-made meals, and a "Bistro" restaurant next to the shop.

Because of its positioning, the company does not offer only local products but is truly committed to selecting products that meet sustainable environmental standards, directly from the producer, .

Throughout the year, tastings and events are organised at points of sale to foster social interaction within the neighbourhood. Also, Le Comptoir de la Gastronomie offers click & collect and delivery services in France and Europe.

What appealed to the jury: a beautiful family history with a traditional address in the Les Halles district, the old "belly of Paris" that lives on! An approach to the trade that combines gourmet grocery, caterer, food artisan and restaurateur with a passion for promoting know-how, terroirs and good food, simply put.

THE GOURMET SELECTION PROGRAMME - 2022

THE AGORA DES EXPERTS



A place for encounters and interactions, to see the gourmet grocery market from different angles.

HONOURING INNOVATIONS AND GOOD PRACTICES IN THE GOURMET GROCERY INDUSTRY

The Agora des Experts is the unmissable event for current and future news for the entire gourmet grocery, food service and catering trades ecosystem. Over the two days of the Gourmet Selection show, the Agora gives the floor to professionals who have come to share their expertise on the challenges of the sector, the emerging trends and developments in retailing. The Gourmet Selection conferences are free of charge and all the presentations are open to the public.

IN STORE

SUNDAY 25 SEPTEMBER 2022

10.:30 - 11:00

Results of the survey entitled "The French and gourmet grocery products" conducted for Gourmet Selection by OpinionWay.

The study aims to help us understand the relationship between French people and gourmet grocery products.

Jean-Gabriel Mollard, Marketing & Communication Director of the Food Division at Comexposium.

11:30 - 12:00

Focus on the major trends in the gourmet grocery sector in 2022.

7 major trends stood out in the sector, with a combination of enjoyment, authenticity, commitment, good eating and gastronomic revolutions.

Vincent Ferniot, Journalist and food writer

13:30 - 14:00

Managing your gourmet grocery with peace of mind.

Local traders must be informed, protected and defended. They must know how to communicate, innovate and adapt. Created by shopkeepers for shopkeepers, Saveurs Commerce helps professionals on a daily basis to manage their gourmet grocery store with total peace of mind.

Sandrine Choux, General Delegate at Saveurs Commerce, the national federation of local specialist food shops.

14:30 - 15:00

A bulk corner in the grocery store, responsible benefits

The preservation of the climate and natural resources is now driving in-depth changes across consumer eco-systems.

Bulk products are globally held to be a fairly obvious response, and therefore a major market, as they enable consumers to purchase just the right quantity for their personal situation, in a reusable container, for increasingly competitive prices.

Didier Onraita, Co-founder and administrator of Réseau Vrac, the association of professionals in the bulk sector, Day by day and My retail box.

15:30 - 16:00

How to boost your grocery's visibility on social media?

Social media is everywhere, but what are the secrets and pitfalls to avoid so you can communicate successfully on Facebook and Instagram? How often, for which targets and with what content? The aim of this conference is to reveal the workings of social networks and their uses and to give valuable advice to retailers on how to create or develop their digital communication.

Marie Nizet, Consultant and creator of gastronomic content at CULTURE FOOD France.

16:30 - 17:00

Digitalising the food trade: How to accelerate your business thanks to digital, along with the show? By CXMP, the Gourmet Selection marketplace

Digital is a fantastic accelerator of business growth, particularly in the retail trade. E-commerce's share has been growing exponentially for the past two years, and the marketplace model is experiencing a phenomenal surge in popularity, both in B2C and in B2B. Spotlight on this particular model and its benefits, and on Gourmet Selection's newly launched marketplace, providing an omnichannel experience for the entire gourmet grocery community.

Sébastien Garnier, Marketplace - CXMP Project Director.

MONDAY 26 SEPTEMBER 2022

10:30 - 11:30

BEST OF competition awards presentation

Vincent Ferniot and the members of the jury.

12:00 - 13:00

QUINTESSENCES competition awards presentation

Emmanuelle Jary and the members of the jury.

13:30 - 14:00

Results of the survey entitled "The French and gourmet grocery products" conducted for Gourmet Selection by OpinionWay.

The study aims to help us understand the relationship between French people and gourmet grocery products.

Jean-Gabriel Mollard, Marketing & Communication Director of the Food Division at Comexposium.

14:30 - 15:00

A cheese corner in your grocery shop

This conference will provide an overview of the challenges and requirements for setting up a cheese corner in a specialist grocery shop.

David Bazergue, General Delegate of the Confédération du commerce de proximité and Fédération des Fromagers de France and Gaspard Leulier Training Manager at the Dairy Products Training Centre.

15:30 - 16:00

Testimonies from successful rural grocers: how to put the keys to success and the keys to the farm on the same keyring, with the gourmet grocery product range as the keystone

This talk will feature a number of testimonies from grocers involved in the regeneration of their communities, and explanations.

Alexis Roux De Bezieux, President of la Fédération des Epiciers de France, founder of the 3 Causses grocery shops, quality general foodstores in Paris and Philippe Lajat, General Delegate of the Fédération des Epiciers de France.

16:30 - 17:00

Appropriate tea selections for a gourmet grocer or tea shop.

The world of tea is incredibly vast. Colour, origin, original or scented, degree of quality, in muslin or loose, organic or not... It is sometimes difficult to get your bearings, and even more difficult to make a sensible selection.

During this conference, Carine Baudry will provide the keys to help professionals offer a simple and appropriate selection in keeping with their positioning.

Carine Baudry, president of the "Les thés du Monde et des Infusions" jury at AVPA

SPOTLIGHT ON THE AGORA SPEAKERS



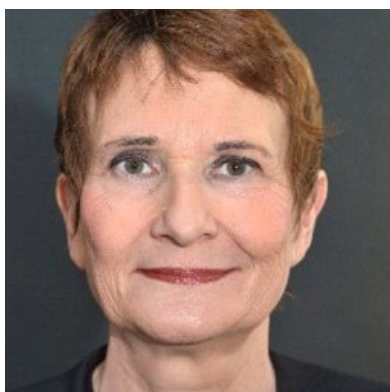
Jean-Gabriel MOLLARD

Marketing & Communication Director,
Food Division at COMEXPOSIUM



Vincent FERNIOT

A leading food journalist on Sud Radio and France 3, a fervent defender of taste, terroir, and talented artisans and producers.



Sandrine CHOUX

General delegate of Saveurs Commerce, the national federation of local specialist food shops. For nearly 90 years, Saveurs Commerce has represented and defended specialist Greengrocers and Grocers, whether they work in shops, or indoor or open-air markets.



Didier ONRAITA

Coming from a scientific background, he spent 10 years in the retail trade before creating a development strategy consultancy. In 2013 he created My Retail Box to develop the Day by Day brand, in parallel with his consultancy work. Co-founder and administrator of Réseau Vrac, the association of bulk industry professionals, he also teaches masters students at the Lyon School of Management (IAE Lyon 3).



Marie NIZET

Committed to healthy eating and passionate about food, whether it be street food or Michelin-starred restaurants, she created Culture Food 8 years ago on social networks and in website format to share good addresses, food-based trips and stories about chefs and producers. Today it has over 39,000 Instagram followers and continues to be updated daily with new photos, articles, restaurant reviews and travel stories. Marie has also been a consultant in the food and digital industry for the past 6 years, working on influence, social networks, digital strategy, restaurant openings or event creation for restaurants, chefs and products. She will be at Gourmet Selection this year to share her experience and expertise.



Sébastien GARNIER

Marketplace Project Manager for CXMP.



David BAZERGUE

He is a General Delegate of the Fédération des Fromagers de France, a professional organisation that represents the cheesemonger profession. The Federation strives to professionalise the branch and to develop the expertise of the specialist retail cheese and dairy product sector. He also runs the Centre de Formation des Produits Laitiers - L'Ecole Française du Fromage, the profession's training organisation.



Gaspard LEULIER

He is the Training Manager of the Centre de Formation des Produits Laitiers - L'Ecole Française du Fromage. He sets up the centre's range of training courses and oversees the collection of company requirements so as to suggest appropriate upskilling for each project.



Alexis ROUX DE BEZIEUX

He is the founder of the 3 Causes grocery shops, quality general foodstores in Paris, and one of the precursors of new formats in urban gourmet grocery stores. His responsibilities as President of the Fédération des Epiciers de France afford him a wide-ranging appreciation of developments in the trade and its trends.



Philippe LAJAT

He joined the Fédération des Epiciers de France as General Delegate less than a year ago. The Federation listens very carefully to its members: Philippe has interviewed a number of them in their respective situations, particularly in rural areas. He will share their on-the-ground analysis on the topic.



Carine BAUDRY

Aromatician, expert taster specialised in tea and infusions. She created La QuintEssence, a training and support centre for sensory expertise. She travels the world's tea plantations to meet tea producers on research missions and to source quality teas. She supports the premium tea brand Nunshen in the development of its range through direct sourcing and the creation of flavoured teas. She plays an active role in the work of the Agence pour la Valorisation des Produits Agricoles-AVPA (Agency for promoting agricultural products) as president of the jury for the world tea and infusion competition.

DE L'ÉPICERIE À L'ASSIETTE - FROM STORE TO PLATE

AT THE CHEFS' TABLE, THE EXHIBITORS' PRODUCTS ARE SHOWCASED IN RECIPES THAT HAVE BEEN SPECIALLY DESIGNED FOR GOURMET SELECTION.



DISCOVER EXHIBITORS' PRODUCTS DIFFERENTLY

Over the course of the show "De l'épicerie à l'assiette" - from the grocery shop to the plate - shows how the products on offer by the exhibitors can be used. A real kitchen is put together on site to give free rein to the talent of the partner chefs who will showcase the products with original recipes.

This is a perfect opportunity for gourmet grocers, specialist retailers, restaurateurs, chefs and hospitality professionals to discover the new must-see products from the show.

The objective is to explore all the possible uses of the product, the pairings that might be envisaged, and then provide the best advice to customers or innovate in the kitchen!

In other words, show how to take products from the grocery store to the plate...

WHAT'S IN STORE

SUNDAY 25 SEPTEMBER 2022

11:00 - 12:00

**Creative aperitif platters
with fruit and vegetables**

workshop led by Rémi Langlois, greengrocer,
with Saveurs Commerce.



16:00 - 17:00

Tea Time

workshop led by Chef Brice Laurent Dubois
and Stéphanie Guillemette.

13:00 - 14:00

Flavours of Southern Italy

workshop led by Chefs Nastasia Lyard
and Julien Serri, hosted by Vincent Ferniot.



17:30 - 18:30 pm

Aperitif/dinner

workshop led by Chef Brice Laurent Dubois
and Stéphanie Guillemette

14:30 - 15:30

Sweet treats

workshop led by Chef Brice Laurent Dubois
and Stéphanie Guillemette.

MONDAY 26 SEPTEMBER 2022

10:00 - 11:00

Breakfast

workshop led by Chef Thibaut Spiwack
and Stéphanie Guillemette.

11:30 - 12:30

Gourmet aperitif

workshop led by Chef Thibaut Spiwack
and Stéphanie Guillemette.

13:00 - 14:00

Lunch on the go

workshop led by Chef Thibaut Spiwack
and Stéphanie Guillemette.

14:30 - 15:00

**Presentation of a selection of oils
from the Ercole Olivario competition**

with the participation of Michelin-starred chef
Massimo Tringali, Armani Caffé restaurant and
Massimo Mori, Mori Venice Bar restaurant.

15:30 - 16:30

The Best Of finalists

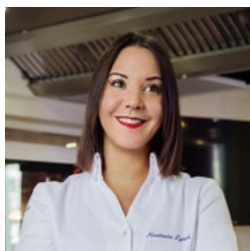
workshop led by Chef Frédéric Simonin.

SPOTLIGHT ON THE CHEFS AND HOSTS AT THE 2022 EDITION



BRICE LAURENT DUBOIS

A young events chef, Brice Laurent Dubois has worked at Concorde Lafayette, Novotel Tour Eiffel and Cap Est Lagoon Resort in Martinique. Today he divides his time between Paris and Martinique. His cuisine is plural, refined and mixed: it is inspired both by traditional "doudous" dishes and the cookbooks of renowned chefs. Always in search of what tastes good but also looks good, the chef cooks for the taste buds as well as the eyes and provides a veritable gastronomic experience, as seen on the Chef Pays and Outremerlemag TV programmes in particular.



NASTASIA LYARD

Nastasia began her career with renowned artisan charcutier/caterer Christophe Leautey, before joining Hôtel Le Bristol where Eric Frechon passed on his knowledge: the basics, seasoning and discipline. She followed Yanick Alléno to the Pavillon Ledoyen and then to Terroir Parisien. Appointed Sous-Chef at Alain Ducasse's Spoon, she did not stay long as Gilles Goujon entrusted her with the opening of his Parisian restaurant Astair, as Chef. In 2020, she made a memorable appearance on the Top Chef show and was the last woman in the running, very proud to represent the 'Cheffes', of whom there are still too few in the industry. Private chef for high-end clients and prestigious brands such as American Express, Nastasia is also a consultant chef and a content creator. A trained sauce maker, Nastasia's cuisine is multicultural: her love of meat products combines with inspiration from her travels in Asia to make each of her dishes an incredible culinary experience.



JULIEN SERRI

Photo credit © Malou

Born into a family where Italian culture reigns, Julien Serri learned the art of pizza from Maestro Luigi Smine who passed on his knowledge and love for this iconic dish. After opening a first establishment in Spain, on the Valencian coast, he returned to France to perfect his cooking skills and obtained a CAP (professional qualification) in cooking at the Lycée hôtelier de Chamalières (63). He set up his own business as a home chef specialising in Italian cuisine in the Puy-de-Dôme and at the same time became a member of the Association des Pizzerias Françaises and the Fédération Française des Pizzaiolos. Julien Serri is developing his company Nonna Lucia by offering quality training to pizza professionals who want to improve their culinary skills. A member of the Toques Françaises, the Académie Nationale de Cuisine, the Collège Culinaire de France and the Slow food association, he campaigns to restore pizza to its former glory by using quality products. He is the founder of Magnà, a Parisian address renowned for its Neapolitan folded pizzas.



THIBAUT SPIWACK

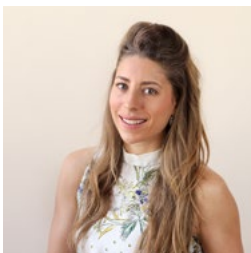
Creative and committed, Chef Thibaut Spiwack's gastronomic cuisine is bold and responsible. This approach leads him to meticulously choose the ingredients for his dishes (seasonal and local products, respect for animal welfare, etc.) but also to pay attention to his staff's working conditions and his restaurant's environmental impact. Between tradition and innovation, discipline and fancy, Thibaut Spiwack has perfected his style by working with great chefs and travelling around the world. He joined the Four Seasons George V Paris at just 20 years old. He then moved to London to work alongside Chef Pascal Proyart (Sheraton Park Tower - One-O-One restaurant) before returning to Paris to work at Alain Senderens/Lucas Carton's restaurant under the leadership of Chef Jérôme Banctel. Pursuit of his dream took him to Australia, South East Asia, Norway and Latin America, to discover new techniques and new inspirations. Back in France, Thibaut Spiwack joined the kitchens of Alain Ducasse's Jules Verne, at the Eiffel Tower, as sous-chef. In 2015, he took up his first position as a chef at the restaurant of the Hôtel Particulier Montmartre, Le Mandragore, where he gave free rein to his impulses and tested his creations on a discerning clientele. Three years later, he decided to take the plunge and opened his own restaurant, ANONA.



Frédéric SIMONIN

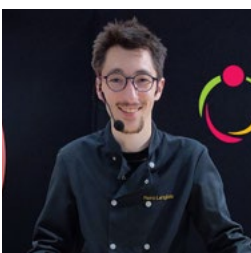
Photo credit © Guillaume Savary

Frédéric Simonin grew up among fine restaurants and great chefs, from Ledoyen to Meurice, by way of Joël Robuchon, before becoming Meilleur Ouvrier de France in 2019. Chef at his eponymous restaurant since 2010, he describes himself as a perfectionist at heart and has obtained a Michelin star. Simple and sophisticated is the motto that Frédéric Simonin applies to his cooking, with one objective for each of his recipes: to bring out the best in a carefully selected premium quality product, with finesse and precision.



STÉPHANIE GUILLEMETTE

Stéphanie Guillemette is a vegetarian chef and former food critic based in Paris. After studying digital marketing, she chose to devote herself to her true passion: cooking. Whether in a restaurant kitchen or in a private home, her recipes are healthy, tasty and colourful, just like her social network accounts where she shares her creations. Stéphanie cooks but also likes to share her passion with other chefs, restaurateurs and producers who inspire her daily.



RÉMY LANGLOIS

An enthusiastic greengrocer for 10 years at the head of Natur'halles, Rémy Langlois sources gourmet products at Rungis market. A globetrotter who is always on the lookout for outstanding producers, all his products are chosen with particular attention to taste and production methods: untreated or organic. Rémy is keen to pass on his experience and love of the trade to the apprentices. In order to boost his business and offer his customers practical, gourmet solutions, Rémy has developed a concept of friendly, themed aperitif platters using fruit, cheese and charcuterie, which you can discover or rediscover yourself at the 'De L'Épicerie à l'Assiette' area.

LIST OF EXHIBITORS

O

20°NORD 20°SUD	K 036
7 COLLINES	H 026

A

A L'OLIVIER	D 019
ABERYNE	L 009
ABSOLUTHÉ	J 019
ACETAIA GIUSTI	F 023
ACETAIA MUSSINI	E 033
AGOUR	F 026
AGRIDEN DI DENTICO	
GAETANO	E 020
ALAIN MILLIAT	G 034
ALICA	G 015
ALIMENTATION FINE DE FRANCE	H 015
ALINE EPICERIE FINE - CHOCOLATERIE	J 043
ALZIARI	C 033
ANIS DE FLAVIGNY	A 032
ARCADYS	F 030
ARGOTIER COCKTAILS	H 048
ARMATEURS DE RHUM SAINT-MALO SPRITZ	L 014
ARTZNER EDOUARD	H 010
ASCENSION	GH 042
ATELIER BERNARD MAROT	G 026
ATELIER D	L 019
ATELIER DU POISSONNIER	AB 048
ATELIER WAKKA	L 031
ATLANTIC SALAISONS	J 012
AZIENDA AGRICOLA NICCOLI MARIA	F 017

B

BACOMA CREATIONS	C 023
BALME	AB 050
BARNIER OLIVES	H 009
BARON & CHASSAING L'EPICERIE FINE	B 020
BARONE DI BOLARO	F 015
BARONNY'S . THES-INFUSIONS	D 035

BARRE CLANDESTINE	J 030
BARÚ	L 024
BERLIN PACKAGING FRANCE	E 004
BERNARDETTE DE LAVERNETTE	K029
BIOLOKLOCK	F024
BISCOTTERIE LA CHANTERACOISE	C 010
BISCUITERIE DE BOURGOGNE	C 016
BOCALERIE DES GOURMETS	K 015
BON VIVANT	C 016
BONBONS BARNIER	AB 045
BOVETTI CHOCOLATES	B003
BRASSERIE CAP D'ONA	A 006
BUONONATURALE	F 020
BVB LAGRANGE SARL	A 034
C DU CENTRE	E 003

C

CAFES HENRI	D 009
CAFE-TASSE / CHOC AND CO	D 037
CALABRIA VINO SRLS	F 015
CANADIAN FOOD WHOLESALER	G 041
CASA RIERA ORDEIX	K 026
CASTAING FOIE GRAS	B 015
CAVIAR DE FRANCE	J 005
CHARLES CHOCOLARTISAN	B 049
CHIARAZZO - ARTISTI DELLA PIZZA	G 019
CHOCOLAT MATHEZ	A 012
CHOCOLATERIE CHATILLON	H 052
CHOCOLATERIE GUIABEL	D 004
CHOCOLATERIE MONBANA	D 004
CHOCOLATERIE SIGOJI	K 018
CHRISTINE LE TENNIER	B 035
CIAO GUSTO	H 016
CIBELE SARL	E 005
CLOVIS	H 006
COGNAC PRINCE HUBERT DE POLIGNAC	AB 051
COMITÉ DE PROMOTION HAUTS-DE-FRANCE	B 024
COMPAGNIE COLONIALE / COMPAGNIE & CO	B 016
COMTESSE DU BARRY	E 026

CONFISERIE ADAM	A 010
CONFISERIE DE MEDICIS	C 004
CONFISERIE LÉONARD PARLI	H030
CONSERVAS ORTIZ	AB 046
CONSERVERIE AZAÏS-POLITO	GH 047
CONSERVERIE DE L'ILE D'YEU	D 025
CONSERVERIE DES ALPES	L 029
CONSERVERIE GROIX ET NATURE	C 024
CONSERVERIE JEAN DE LUZ	G 025
CONSERVERIE ST CHRISTOPHE	B 025
CRUZILLES	AB 042

D

DASI FRÈRES	G 018
DES LIS CHOCOLAT	H 012
DESIAM	L 015
DEV'UP CENTRE - VAL DE LOIRE	D 002
DISTILLERIE HEROULT	K 031
DISTILLERIE PAUL DEVOILLE - RENÉ DE MISCAULT	A 005
DOLFIN	B 011
DOMAINE DES TERRES ROUGES	A 030
DONNA FRANCESCO	F 019
DUNOON	D 011
EARL DE LA SAUQUE / MARICERA	J 026
EAUX DE VELLEMINFROY SARL	B 031
EN DIRECT DE NOS PRODUCTEURS	E 026
EPICES MAX DAUMIN	B 029
ERCOLA OLIVARIO - OLIVEPRODUCTSF	010
SUGAR ERCUS	031
ESPRIT DES BOIS	J 018
EVOOTRADE	C 020

F

FAMILLE MICHAUD APICULTEURS	D 012
FÉDÉRATION DES EPICIERS DE FRANCE	AB 039
FÉDÉRATION FRANÇAISE DE L'APÉRITIF	K 016
FILOTEA HANDMADE PASTA	G 047
FIRETREE	GF 048
FLAMIGNI SRL	F 009
FOIE GRAS LAGREZE	G 043
FONDO FORESTAL IBÉRICO S.L.	J 033
FOX BAR ITALIA SRL	H 041
FRANCE CACAO SARL	D 003

FRANCE CAKE TRADITION	L 030
FRANÇOIS DOUCET CONFISEUR	A 024
FRANTOIO PAPARELLA	G 017

G

GEOFOODS SRL	E 024
GILI	K 033
GIMBER	E 029
GLOSEK GOURMET	A 004
GOULIBEUR	G 030
GOUTTE DE THE	J 009
GREENOMIC DELIKATESSEN	C 011
GROUPE JEAN HÉNAFF	B 035

H

HAPPY PLANTES	B 032
HASNAÂ CHOCOLATS GRANDS CRUS	A 035
HERIO NOIRMOUTIER	J 020
HERITAGE FOOD BRANDS	D 041
HUILERIE BOCERNO	J 028
HUILERIE GUENARD	C 005

I

I JUST LOVE BREAKFAST	L 025
I PECCATUCCI DI MAMMA ANDREA	D 010
IL VIAGGIATOR GOLOSO	G 012
IMAGRAM	B 033
IMARA TEA	L 012
INTERBIO NOUVELLE-AQUITAINE	FG 026
ITA - ITALIAN TRADE AGENCY	D 016

J

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