

THE KEY EVENT FOR GROCERY
AND GOOD TASTE PROFESSIONALS


GOURMET
SELECTION

PRESS RELEASE
PARIS, MARCH 2023

GOURMET SELECTION RETURNS ON 10 & 11 SEPTEMBER 2023

Gourmet Selection, the key event for grocery and good taste professionals, invites producers and retailers of fine foods to meet up on Sunday 10th and Monday 11th September 2023 at Paris Expo Porte de Versailles. New products, competitions, culinary events and conferences are all on the menu for this 10th edition, which is all about gourmet food and expertise!

FINE FOODS, A DYNAMIC MARKET WITH THE WIND IN ITS SAILS

Symbolising the French lifestyle, fine foods continue to be hugely popular with French consumers. In fact, 84% of French people believe that gourmet products inspire confidence, 90% think that they promote know-how and local produce and 81% that they contain original ingredients.* Thanks to its ability to select exceptional products at the cutting edge of trends, the fine foods sector has a bright future ahead and will be in the spotlight at Gourmet Selection.

"An event for making new contacts but also new discoveries, this 10th edition, at the forefront of industry trends, will more than ever be all about enjoyment and excellence! Our ability to unearth the best in gourmet products and high-end concepts makes Gourmet Selection a much-awaited event for professionals in the fine food and catering trades. During these two days, we give them the opportunity to meet men and women who are committed to showcasing their terroir, and to taste their exceptional products."

Chantal de Lamotte,
Director of Gourmet Selection

A MUST FOR PRODUCERS AND RETAILERS OF FINE FOODS

Gourmet Selection will bring together more than **300 exhibitors and 4,300 professional visitors and brands, both French and international**, who are in search of new and gourmet products. Its friendly atmosphere, on a human scale, is conducive to discussion and doing business. To date, almost 60% of the exhibition space has already been reserved. Among the exhibitors already registered: Anis de Flavigny, Conserverie La Perle des Dieux, La Sablésienne, Distillerie Paul Devoille, Les Truffes Plantin, Maison Edouard Artzner, Maxim's de Paris and SDP Rungis.

Since its first edition in 2009, Gourmet Selection's ambition has been to become the essential meeting place for **retailers (gourmet grocery stores, hotels, restaurants, cafés, or catering artisans) and producers of fine produce.**

As every year, the producers will bring the best in gourmet grocery products to the salon, whether local or from further afield: condiments and sauces, savoury products, seafood and aquaculture products, cold cuts and cured meats, delicatessen and snacking, chocolates, confectionery, biscuits and pastries, jams and honeys, teas and infusions, coffees, non-alcoholic beverages, wines and spirits, etc. A comprehensive, niche, expert offering that's in tune with the times!

Over the two days, l'**Agora des Experts** will be the venue for conferences, round tables and contributions, where you can learn about the trends and challenges of the fine foods market. A real source of inspiration, the **L'Épicerie de Gourmet** space is a new addition to what the show has to offer, displaying products that can be found within the exhibition.

* Source: "The French and gourmet grocery products" survey conducted for Gourmet Selection by OpinionWay in May 2022

COMPETITIONS THAT REWARD INNOVATION AND CREATIVITY

Gourmet Selection will provide extra visibility to the best delicatessen products and concepts through its competitions, which are veritable showcases for the innovation and vitality within the industry. Registrations for these will open in early April.

The 'Best Of' competition, chaired by Vincent Ferniot with the support of an expert jury, will reward 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. The 'Best Of' label is a guarantee of quality that allows winners to set their products apart and establish their reputation in the industry.

Les Quintessences, the competition to name the best gourmet grocery store in France, is chaired by Emmanuelle Jary. This prize showcases retailers who position themselves as ambassadors of 'good eating' on a daily basis and rewards the best retailing concepts for fine and gourmet products, whether it be a delicatessen, a hotel, a tasting room, a café or a restaurant.. All food professionals are invited to participate!

PRACTICAL DETAILS

Gourmet Selection

Paris Expo Porte de Versailles, pavilion 5.2
Sunday 10 & Monday 11 September 2023
Opening hours: 9.30 a.m. to 6.30 p.m.

www.salon-gourmet-selection.com



UNEARTHING TOMORROW'S GEMS AND TRENDS

As a veritable gem hunter, the show has built its reputation on its selection of top-quality products. While fine products are closely bound to tradition or terroir, this sector is still innovative and creative. Each year, Gourmet Selection aims to showcase the best in gourmet start-ups on the **"Discovery Trail"**, an area of the show that is specifically devoted to young and innovative companies.

In anticipation of this 10th edition, Gourmet Selection will be offering a wide range of content over the next few months to analyse the latest trends in the sector, with the publication of two new articles each week and a monthly episode of the "Fine Food Podcast", to be found in the **Newsroom** on the website 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 thirteen 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 and Mumbai, SIAL America Las Vegas, 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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