

GOURMET SELECTION 2024 : THE DELICATESSEN IS BOLDER THAN EVER

The 11th edition of Gourmet Selection, the trade show for professionals in the delicatessen sector, took place on 15th and 16th September 2024 at Paris Expo Porte de Versailles. Here's a look back at two days of meetings between passionate artisan producers and professionals in search of the best fine products and the latest culinary trends.



" Helping fine food professionals to develop their business, but also awakening their palates to the original flavours that justify their commitment and passion: this is the dual vocation of Gourmet Selection ! As the show's new director, I am therefore honoured to see that this 11th edition was more than ever a reflection of a constantly evolving fine food industry, rich in tradition but by no means exclusive of innovation. Our event continues to attract a growing community of gourmets from near and far, and sometimes even from far away, who are as enthusiastic as ever about exploring, tasting and chatting with our exhibitors! "

Fernando MEDINA ZENOFF,
Director of Gourmet Selection

THE 11TH EDITION IN FIGURES

This year, Gourmet Selection welcomed **4 550 professionals** and **302 exhibitors** (of which **42% were new companies** and **28% were international exhibitors**) representing **427 brands**, from **21 countries**.

Among the French visitors, **49%** were from French regions and **51%** from Île-de-France. Foreign visitors accounted for **11%** of the total, with the majority coming from Belgium, Italy, Spain, the UK, the USA and Japan.



A PROGRAMME OF CONFERENCES PACKED WITH KNOWLEDGE... AND FLAVOURS

How to use social networks ? How can we identify different approaches to raising finance ? What are the prospects for the delicatessen market ? These are just some of the questions that were discussed at the Agora des Experts, a forum for meetings and exchanges on current and future trends in the delicatessen sector.

But while Gourmet Selection honours knowledge, it doesn't forget to celebrate flavours ! At the Epicerie de Gourmet, a culinary discovery area at the heart of the show, visitors were able to explore Italian gastronomy with chef Julien Serri or discover the truffles of the Marche region with Nastasia Lyard. They were also able to learn simple techniques for presenting cheese on a platter, and to enhance their cheese offering with bold suggestions for accompaniments.

EXCELLENCE, BOLDNESS AND ORIGINALITY REWARDED

The emblematic Best Of and Quintessences competitions highlighted the boldest innovations, as well as the best practices of those who are redefining the standards of the delicatessen.

The Best Of competition, chaired by Vincent Ferniot, named 9 winners from the hundred of products submitted, and awarded two special prizes: the Best of Best and the Jury's Favourite.

Alcoholic and non-alcoholic beverages - Tie : ALAIN MILLIAT - Le Yuzu - France

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Hot drinks : NATURE EXPRESSION HORAE - Brewing bouquets - France

Jams and honeys : PROPYCA - Oak honey - France

Sweet shop : PAPAHUETE - Chouchou butter - France

Cheese & dairy products : FROMAGERIE DE LA CHAPELLE SAINT-JEAN - Bray au lin - France

Land & Sea : EMBUTIDOS HORTANCO - La Chistorra - Spain

Savoury : MADE IN TEXAS/OLD BONES CHILLI CO - Spicy and smoked pepper marmalade
- United States

Oils, vinegars & condiments : LLAGRIMES DEL CANIGO - Extra virgin olive oil with chilli, garlic and
peppers - Spain

SPECIAL AWARDS :

Best of Best : MAISON MARC PEYREY - Semi-cooked Régal grapes - France

Jury's Favourite : LA TERRA DI PUGLIA - Puntarelle alla crudaiola - Italy



Best Of 2024 awards ceremony



Quintessences 2024 awards ceremony

The Quintessences competition put the spotlight on the delicatessens in the four corners of France, singled out by Emmanuelle Jary's panel of judges for their unique approach.

Quintessences d'Or : L'ÉPICERIE D'ICI - 09000 Baulou

Quintessences d'Argent : ROSE & PERLE - 75007 Paris

Quintessences de Bronze : RÉVÉLATIONS - 84500 Bollène

Coups de Coeur du Jury :

PYRÉNÉSSIME - 64000 Pau et LA MAISON DE L'INDONÉSIE - 75014 Paris

THEY WERE THERE : VISITORS AND EXHIBITORS TESTIFY

"We came to Gourmet Selection last year and it was fantastic! For us, it's really the perfect show, the dimensions are ideal : we can tour it in a day and find what we're looking for. Last spring, we invited a number of brands we'd met at the show to visit us. It's a real opportunity for them to penetrate the American market !"

MONSIEUR MARCEL - Visitor - United States

"This was our first time taking part in Gourmet Selection, and we were honoured to win a Best Of award. We were hoping to gain more visibility, as our product is right up there with the times, but the response exceeded our expectations. We were widely seen and visited, which for our brand is unhopd-for. In a few words, it was a fantastic show !"

PAPAHUÈTE - Exhibitor - France

"For a first-time participant, it was a surprising experience. We discovered a large number of points of sale, in particular delicatessens looking for niche products that correspond to our target clientele. The show's human scale means that prospective customers have plenty of time to stop off at each stand, which is a definite advantage for exhibitors."

CASA REDONDO - Exhibitor - Portugal

"We've already exhibited at Gourmet Selection. This time, we were there to introduce our new 'Concentrates' range to our current and future customers. We were delighted that our Yuzu Concentrate was voted Best Of in the non-alcoholic drinks category ! We had come to the show to meet with the delicatessens, the ideal sales outlets for our new collection : we met a highly qualified and perfectly targeted audience !"

ALAIN MILLIAT - Exhibitor - France



Made in Texas - Exhibitor - United States

SEE YOU IN 2025 FOR THE 12TH EDITION

Gourmet Selection

Paris Expo Porte de Versailles

Sunday 21 & Monday 22 September 2025

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 trade fairs dedicated to food and beverages. 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, Salon du Fromage et des Produits Laitiers, Food & Drinks Malaysia by SIAL) bring together 17,000 exhibitors and 700,000 professionals from 200 countries.

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