

LES  
BEST OF

## THE WINNERS OF THE BEST OF 2024

The Best Of jury met on 2 September at Gault & Millau's Atelier du goût in a friendly atmosphere to select the winners from the pre-selection made by Vincent Ferniot in July. The awards ceremony will take place on Sunday 15 September at 5.30pm at the show.

### BEST OF BEST

#### **MAISON MARC PEYREY - Mi-cuit Régal grapes - France**

Renowned for his art of mi-cuit, Marc Perey has developed a unique drying process that allows him to preserve the original texture of the fully ripe Moissac white grape, while concentrating its flavours. Delicious, juicy and soft, Maison Perey semi-cooked grapes are as easy to nibble as they are to cook, perfect for desserts, cheeses, meats and stuffings. Naturally sweetened, with no preservatives or colourings, these gourmet grapes, with all the benefits of fresh grapes, can be enjoyed all year round without moderation.

Meet Marc Peyrey on the stand C051



### COUP DE CŒUR OF THE JURY

#### **LA TERRA DI PUGLIA - Puntarelle Alla Crudaiola, in oil - Italia**

A variety of chicory often cooked in Italy, puntarelle is a typical vegetable from the Puglia region, which looks like something between a salad and kohlrabi. To preserve their crunchy texture and slightly bitter flavour, these sprouts are preserved raw in oil. Traditionally eaten in salads or risottos during the Italian festive season, puntarelle is also used on pizzas and gourmet sandwiches. It's a fine organically-farmed product that won over the jury!

Meet La Terra Di Puglia on the stand C097



## ALCOHOLIC & NON ALCOHOLIC DRINKS

### ALAIN MILLIAT - Le Yuzu - France

Part of Alain Milliat's new collection, soberly named 'Les Concentrés', Le Yuzu is an organic, alcohol-free elixir with intense aromatic and gastronomic properties. The meticulous selection of its ingredients includes the choice of origin: yuzu from the high Japanese altitudes of the island of Kyushu, whose fresh bitterness is underlined by an infusion of gentian and bergamot. You'll love its exceptional versatility, from breakfast to aperitif and from glass to plate: in a shot for a morning boost, simply diluted with sparkling water, in a mocktail or as part of savoury or sweet dishes. A product for taste purists and no-low-lovers alike!

Meet Alain Milliat on the stand C056

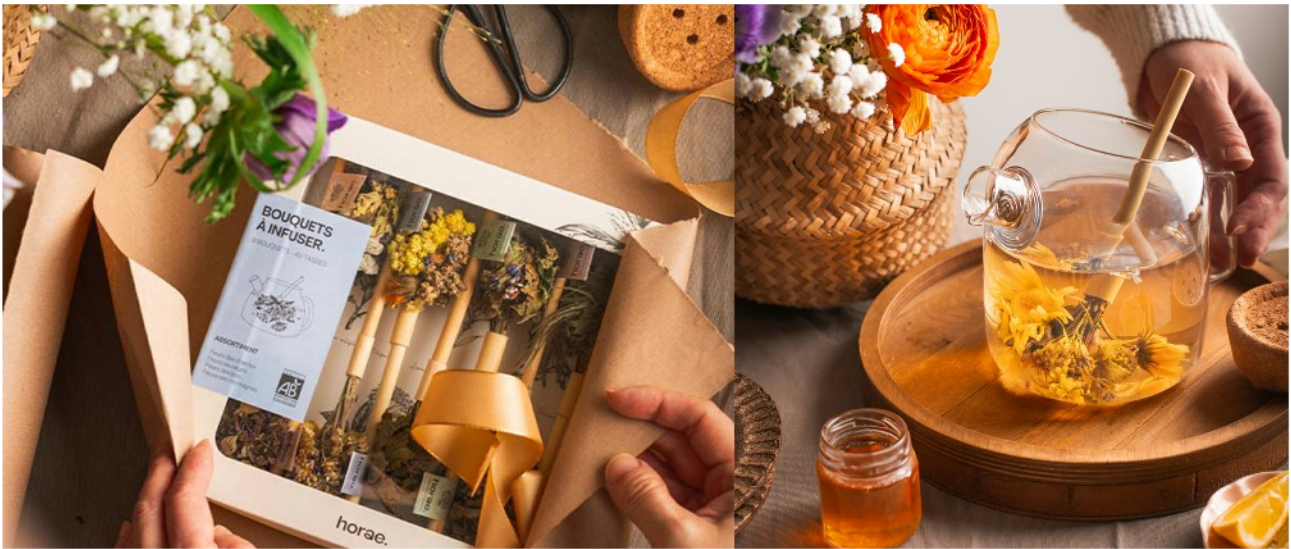
## ALCOHOLIC & NON ALCOHOLIC DRINKS

### GIFFARD - Elderflower Alcohol-Free - France

The liqueur-maker from Angers has pulled off a remarkable feat by offering an alcohol-free alternative to elderflower liqueur, which has recently become very popular with mixologists and cocktail enthusiasts. On the nose, it exudes scents of leetchee, cassis bud and rose, a bouquet of sweet, floral notes that reveal fruity, slightly acidic flavours on the palate. This floral elixir sublimates all beverages in a single stroke, with its suave and deliciously refreshing touch. Poured with sparkling water, garnished with a twist of lemon and ice cubes, this is an elegant alcohol-free variation on the elderflower spritz!

Meet Giffard on the stand D119





## HOT DRINKS

### **NATURE EXPRESSION - HORAE - Bouquets of flowers and herbs to infuse - France**

Horae is taking a new approach to hot drinks with the promise of a new infusion experience inspired by the herbal skills of old time: bouquets of organic dried plants and flowers for infusion. Once plunged into the simmering hot water, the flowers delicately open up and the whole of nature magically comes to life during an infusion. With the festive season just around the corner, this poetic gift set makes a wonderful gift idea!

**Meet Nature Expression - Horae on the stand D017**

## JAMS & HONEYS

### **PROPYCA - Oak Honey - France**

A deep copper-brown, A liquid texture, perfectly transparent and crystalline, that's how this honey wins you over at first sight. Then, when you open the jar, it seduces you with its powerful, distinctive woody aromas that linger on the palate. This honey, made from the honeydew of oak blossom, is left to the care of bees in the Catalan Pyrenees and undergoes no post-harvest processing. Propyca is the only brand to offer oak honey in France: a rarity that helps to establish it as an exceptional product!

**Meet Propyca on the stand E123**



## SAVOURY GROCERIES

### **MADE IN TEXAS / OLD BONES CHILLI CO - Smoked and Spicy Pepper Marmalade - USA**

A nice American surprise among the growing range of BBQ sauces on the French market. Barbecue enthusiasts will love this smoky, subtly spicy pepper marmalade on their ribs. It can also be enjoyed with cheese. The jury was impressed by this culinary must-have from Texas, a choice fully validated by Xavier Vankerrebrouck, editor of Smoked Mag magazine.

**Meet Made in Texas - Old Chili Bones on the stand E102**



## SWEET GROCERIES

### PAPAHUÈTE - Chouchou butter - France

In her workshop in La Rochelle, Papahuète uses a generous dose of love and creativity to make 100% natural peanut butters that contain no palm oil, and are always combined with deliciously regressive ingredients. With a spoonful of Beurre de Chouchou, gourmets will rediscover the taste of caramelised peanuts that we love to eat at the funfair or on the beach! As well as the undeniable sweetness and comfort contained in its jar, this spread stands out for its 100% natural composition and reduced sugar content, making it the favourite in the 'Sweet Groceries' category.

Meet Papahuète on the stand E108



## CHEESES AND DAIRY PRODUCTS

### FROMAGERIE DE LA CHAPELLE SAINT-JEAN

#### Bray au lin - France

From his farm in La Chapelle Saint-Jean, where he breeds around a hundred dairy cows, Anselme Beaudoin, an ardent defender of Picardy's terroir, is restoring regional cheeses to their former glory and reviving recipes that have sometimes disappeared, if not inventing new ones! Bray au Lin was born out of a partnership with a neighbouring linen farm. After 10 days maturing, this small, rounded cheese reveals a white downy rind with orange flecks around the edges, a paste sprinkled with black seeds and a pronounced taste of roasted cereals. Another special feature is that the milk is enriched with fresh cream, making it a generous cheese with a particularly creamy texture. Enough to seduce (very) gourmands.

Meet Fromagerie de la Chapelle Saint-Jean on the stand E045



## OILS, VINEGARS & CONDIMENTS

### LLAGRIMES DEL CANIGO - Infused Extra Virgin Olive Oil with Chili, Garlic and Peppers - Spain

This oil comes to us from Alt Empordà, in the Spain north-east of the Costa Brava, where the olive trees grow with the breeze from the Mediterranean and the water from the Pyrenees. Once extracted cold, it is enhanced with spices, chillies, garlic and peppers, which are infused at a constant temperature for almost three months. Its aromatic qualities will sublimate pizzas, bruschettas, pasta dishes and meat carpaccios, to the delight of sharpened taste buds.

Meet Llàgrimes Del Canigó on the stand D113

## LAND & SEA

### EMBUTIDOS HORTANCO - Chistorra - Spain

Chistorra, a speciality of Embutidos Hortanco, is an emblematic product of the Navarre and Spanish Basque regions. This red sausage is semi-dried, spicy and low in fat, offering a fine balance of flavours. Gluten-free and lactose-free, it is simply prepared from natural ingredients: pork, salt, pepper and paprika. Ideally cooked a la plancha or pan-fried with no added fat, Chistorra is best served in small chunks of 3 to 4 cm. It's a way of eating that invites sharing, making it a must-have for summer aperitifs!

Meet Embutidos Hortanco on the stand A051



## ASK FOUR YOUR PRESS ACCREDITATIONS



### PRATICAL INFO

#### Gourmet Selection

Paris Expo Porte de Versailles - Pavilion 5.2  
Sunday 15 & Monday 16 September 2024  
Opening hours: 9.30 am to 6.30 pm

[www.salon-gourmet-selection.com](http://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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