

PRESS RELEASE
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GOURMET
SELECTION

GOURMET SELECTION UNVEILS WINNERS OF 'BEST OF' CHALLENGE



Jury president Vincent Ferniot and his panel of experts have chosen the winners of the 6th 'Best Of' awards, recognising the best gourmet products on show at Gourmet Selection, the trade fair for fine foods and good taste, to be held on 10 and 11 September 2023 at Paris Porte de Versailles.

The Best Of Awards enable the winners, visionary artisan producers, to set their products apart and establish their reputation in the gourmet grocery sector and with consumers, thanks to the stamp of approval by experts in the profession: Vincent Ferniot - President of the Jury and food journalist at Sud Radio, Jean-François Girardin - Chef and President of the Société Nationale des Meilleurs Ouvriers de France, Gilles Brochard - Journalist and co-founder of the Tea Tasting Institute, Laurent Guez - Editorial Director at Smart Food Groupe Les Echos - Le Parisien, Baptiste Mazurier - Co-founder of Ferkit and Hanna Medioni - Product range director at Quitoque. Yet again, the competition has revealed tomorrow's new trends. Given the quality of the products presented, the jury decided to name 13 winners, as two products tied, and to add two additional categories entitled Best Of Best and 'Coup de Coeur du Jury' (Jury favourite). The 'Best Of' awards ceremony will be held on Sunday 10 September at 5.30 pm at Gourmet Selection, where the winners will receive their awards in front of an audience made up of media and industry professionals.



"I'm delighted to be part of the Gourmet Selection team again this year, as ambassador and jury president for the Best Of challenge. Each new edition is an opportunity for me to discover new tastes! With a jury of passionate professionals, we have selected the best gourmet products in each of the 12 categories, which industry professionals will be able to find on the stands at Gourmet Selection. Thanks to this selection, which combines quality, innovation, and uniqueness, we can help visitors unearth the gourmet gems that make this trade event so attractive."

Vincent Ferniot, 'Best Of' challenge president

Best of Best

VIJAYA - BOYÈRE - Vijaya organic dried mandarin orange - France

Like little sour sweets, Vijaya's dried mandarin segments provide an explosion of fruity flavour on the palate. The sweet mandarin variety is the perfect balance between acidity and sweetness. Vijaya has pulled off a master stroke: creating an exceptional treat that makes us ditch industrial snacks for a healthier option. Although the fruit is dried, the texture remains tender and soft. With no additives, these are a literal slice of heaven. **Stand D101**





Coup de Cœur du Jury

MACHA - A dark chocolate bar with Iranian pistachio filling - France

A shiny dark chocolate shell with a finely crafted design - this bar makes a striking first impression. Then, beneath the incredible artistic chocolate decor lies an exquisite Iranian pistachio praline filling. Pure and intense, the praline is made exclusively from cocoa butter and pistachios from a producer in Khorassan, a region in north-east Iran on the edge of the Fertile Crescent. More than just a bar of chocolate, this original creation is a feast for both the eyes and the palates of fine gourmets. **Stand D125**

Alcoholic beverages

ARGOTIER - Le Velours - France

Cocktail fans will love this ready-to-drink creation (serve on the rocks), which would not be out of place in a hotel bar. Deep and fruity, the beautifully named Velours (Velvet) features organic French vodka (distilled 5 times), combined with crème de mûre (cream of blackberry) and crème de cassis (cream of blackcurrant). Organic lemon juice and a homemade verbena cordial add a subtle touch of acidity to this smooth cocktail. The bottle is both elegant and irreverent, perfect for gourmet grocery shelf displays. **Stand C078**



Hot Drinks

LES PLANTATIONS D'ACAPPELLA - Green Tea from Roussillon - La Tramontane - France

Is it possible to carry out the whole production chain of high-quality tea, from the plant to the cup, in France, like it is with grapes? Les Plantations d'Acapella definitely prove it is, with this spring green tea, a 2022 vintage from the very first harvest of French tea grown in the Roussillon region, using a growing system that is unique in France. Harvested and then rolled by hand, the leaves are preserved whole, so that they can be infused several times. Its highly aromatic nose, reminiscent of a grand cru, and its sweet, fresh notes of white flowers and citrus fruit, which last and last, won over the jury led by Gilles Brochard, co-founder of the Tea Tasting Institute. **Stand C109**



Non-alcoholic beverages

SAPINCA - SAPINCA Organic Root Elixir - France

Creative and healthy, non-alcoholic drinks with tasty, bold notes are winning over new generations who want to look after and enjoy themselves at the same time! SAPINCA ticks all the boxes with this 100% natural elixir, made from forgotten South American roots with immuno-protective properties. SAPINCA Organic Root Elixir is impressive both for its full-bodied, robust but very well-balanced taste, and for the different ways it can be used: as a shot for a morning boost, in sparkling water to make a perfect soda, as a mocktail, or diluted in hot water with a sprig of mint or rosemary. **Stand D116**



Flowers, fruit, vegetables, mushrooms & truffles

CAPOBIANCO ORGANIC FARM - Organic "Blondy" orange tomato in water and salt - Italy

The only producer to make preserves with this variety of tomato, Capobianco Organic Farm has introduced a rare and delicate product here. To maintain their flavour intensity, these small oranges, having gorged themselves on the Puglia sun, are harvested by hand at full maturity, washed and simply stored in water and salt in an elegant glass jar. And not a trace of colouring or preserving agents. A beautiful product that will elevate and deliciously enhance the simplest pasta or pizza recipe. **Stand E123**



Jams and honeys

LA COUR D'ORGÈRES - Pétillante - France

Eaten like a sour sweet, this melt-in-the-mouth jelly with the taste of orange, lime and maracuja juices, is enhanced with lime zests and finely ground Andaliman berries. Without the citrus peel that usually adds bitterness, this jam will be popular with all ages. Pétillante's floral and tangy notes will enhance both sweet and savoury recipes: as a glaze for a chocolate tart, as a condiment for sesame chicken, in a fish pie or a Korean infusion. **Stand B055**

Savoury grocery products

GOULIBEUR - Savoury shortbread biscuits with PDO Comté cheese - France

Maison Goulibeur, which is known for its Broyé du Poitou, now makes a savoury version of its traditional shortbread biscuits, with PDO Comté. Made with 100% natural ingredients from the Poitiers region, these golden, crispy little fingers are delicious with a glass of chardonnay or champagne, or simply on your snack break. They may also be used as a cheesecake base, or on a savoury aperitif platter. **Stand D078**



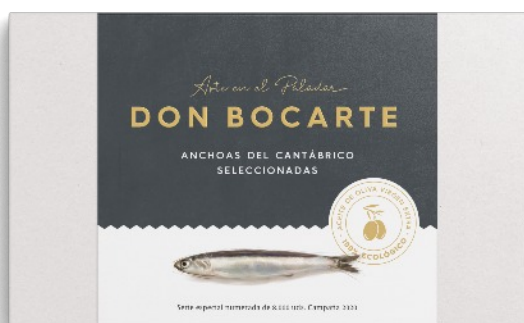
NICE GOURMET - Socca Chips® Poivre – Pepper flavoured chickpea flour crisps - France

Inspired by the traditional socca niçoise, Socca Chips are the famous 'Mediterranean crisps'. Chickpea flour, olive oil, salt and sunflower oil at the end... these are the ingredients that make up these large, thin, crunchy and light golden crisps. And as with the traditional socca, a little pepper is just the ticket! Socca Chips come in a delicious Madagascar pepper version, that you can dip, crunch, spread, or crumble. What's more, these crisps are gluten-free. Gluten-intolerant people now have something suitable for their aperitifs! **Stand C060**

Cured meats, charcuterie, deli and cheese

MAISON MARIE SEVERAC - Le Senerac - France

A small farmhouse tomme made with raw cow's milk in the Cantal, Le Senerac is a real cheese of yesteryear. Each tomme is rubbed and turned by hand every week, with version that have been refined for between 3 and 5 months, or for more than 6 months. Painstaking and time-consuming work, which is rewarded with notes of hazelnuts, liquorice, and woodland fruits. Its small size was designed to satisfy about 10 people, and to make it possible to buy a whole cheese. Diced on an aperitif tray, sliced into a salad, or melted for a raclette, few cheeses of such a small size can offer so many ways to eat them. Easy to transport thanks to its 100% natural crust on all sides, and its ingenious muslin pouch, it is a unique gift that will delight lovers of fine foods! **Stand A024**



Seafood

DON BOCARTE - Cantabrian Anchovies - Limited Series - Spain

Fished off the Cantabrian coast, salted and then preserved by hand using ancestral know-how, Don Bocarte anchovies are considered among the best in Spain. A well-deserved reputation! In an elegant limited series presentation box, 8 to 10 little anchovy fillets are gently placed in a row by hand and covered in extra-virgin olive oil. These little marvels are cooked by the salt, and the small silver marks on their sides show that they were hand-cleaned with a cloth before packing. In the mouth, you get their meaty texture, but no bones. Their sharp, deep flavours, without the slightest impression of excess salt, will elevate a simple burrata. **Stand B046**



Condiments & sauces

MOULIN DE LA VEYSSIÈRE & APISPHERE - Walnut and honey mustard - France

Le Moulin de la Veysière, who had already impressed the Best Of 2022 jury, managed to take the tasters by surprise again with this hazelnut and honey mustard. A genuine blend of treasures from the Périgord, this condiment is a concentrate of unique flavours. The sweet taste of the Maison Apisphère honey, combined with the mustard and heat of the hazelnut, offers a subtlety that immediately appeals to the palate. The perfect accompaniment for meat or to add a bold splash to pies and vinaigrettes.

Stand B017



Oils and vinegars

À L'OLIVIER - Clemantine-infused olive oil from the Nice region - France

A l'Olivier, an aromatic olive oil specialist, invents the most surprising flavour pairings. This clementine olive oil is delightfully fresh, thanks to unique know-how and its only two ingredients: sun-drenched olives and clementines grown in the Nice region. The delicately tangy notes of clementine and the finesse of the olive oil will be excellent for seasoning salads, marinating fish or over a magret of duck. More surprisingly, this slightly sweet oil will add a touch of Mediterranean sun to chocolate mousses, fruit salads and cheesecakes.

Stand E017

Sweet goods

ATELIER D - Strawberry and fennel shortbread biscuits - France

Having already won an award in this competition last year for its Breton galettes with caramel slivers, the Morbihan biscuit-maker once again wowed the jury with its Strawberry Fennel Shortbread, using top-quality Breton ingredients. Although fennel (more commonly associated with savoury dishes) does not often get the majority vote, the plant - used here in essential oil form - adds an aniseed flavour that won a landslide victory with the jury. Combined with pieces of candied strawberries for sweetness, butter and fresh eggs, this surprising combination is a delicious treat. **Stand C056**



Chocolate

LE FONDANT BAULOIS - BENOÎT CHOCOLATS - Caramandes - France

Terribly addictive, these thin triangular sheets of roasted almond flakes, caramelised with salted butter then coated in dark or milk chocolate, will keep all chocoholics happy. The small-scale artisanal production, the careful selection of raw materials and the chocolate made with cocoa grands crus, were a hit with the jury. Incredibly indulgent, these crispy yet melt-in-the-mouth triangles are a perfect accompaniment for both coffee and champagne. To top it all off, the Caramandes come in a beautiful, triangular presentation box that would make a great gift whenever you want to spoil someone (or yourself)! **Stand A059**



www.salon-gourmet-selection.com/en

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