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

Gourmet Selection is the ideal meeting place for producers and professionals from the world of fine foods, who come together every year to discover the very best in gourmet grocery products and the latest culinary trends. New products, competitions, culinary activities, and conferences are '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 food products continue to be hugely popular with french consumers. 84% of French people express confidence in delicatessen products, 90% think they promote local know-how and terroirs, and 81% believe they contain original ingredients.* With its ability to select exceptional trend-setting products, fine foods take pride of place at Gourmet Selection.

A MUST-ATTEND EVENT FOR PRODUCERS AND RETAILERS OF FINE FOODS

Since its first edition in 2009, Gourmet Selection's ambition has been to become the indispensable meeting place for fine food retailers (gourmet grocery shops, hotels, restaurants, cafés, or food artisans) and producers. As they do every year,

they will be bringing the very best to the show. A comprehensive, niche, expert and up-to-the-minute range of gourmet products can be found in the show catalogue. The surprising discoveries that are to be found on the different stands enable visitors to discern new consumer trends.

The show's events - *L'Agora des Experts* and *L'Épicerie de Gourmet* - and competitions - *Best Of* and *Les Quintessences* - showcase the industry's innovations and vitality.

Over the two days of the show, *Le Daily* - the show's official newspaper - will be reporting all the latest news from Gourmet Selection 2023.



"A place to make new contacts but also discover new things, this 10th edition of the trend-setting event is more than ever 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 terroirs, and to taste their exceptional products, which testify to the quality of the event."

Chantal de Lamotte,
Director of Gourmet Selection

* Source: "Les Français et les produits d'épicerie fine" (The French and gourmet grocery products) survey conducted for Gourmet Selection by OpinionWay in May 2022

GOURMET SELECTION, KEY FIGURES & INDICATORS



AN ANNUAL TRADE SHOW

2 DAYS : SUNDAY AND MONDAY

10TH EDITION IN 2023

4,300
EXPECTED
VISITORS

KEY FIGURES

328

exhibitors representing 411 brands

50%

of new business : a show that helps start-ups grow and find markets

23%

of international exhibitors

15

countries : Belgium, Cambodia, Canada, France, Greece, Italy, Ivory Coast, Japan, Lebanon, Morocco, Portugal, Romania, South Korea, Spain and United Kingdom

5 WORLDS

SAVOURY 50%

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

SWEET 29%

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

SERVICES 3%

BEVERAGES 15%

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

NON-FOOD 3%

Gifts, decorative items, services, packaging...

THE 2023 TRENDS BAROMETER

PAR VINCENT FERNIOT

Gourmet Selection is a veritable barometer of trends: right from its first edition, the show has focused on finding new products to delight epicureans. Vincent Ferniot, a food journalist and President of the Best Of Gourmet Selection competition jury, **deciphers the main consumer trends** in the gourmet grocery market and on the stands at the show.

ANTI-WASTE: GOURMET PRODUCTS WITH A SUSTAINABLE APPROACH

The aim is to halve food waste by 2025 in France, and every contribution to tackling the problem is welcome. Adopting an ethical and rational approach, a large number of producers are working at their own level on initiatives that combine environmental responsibility and gourmet pleasure.

Bouillons Cossu, for example, has set out to repurpose downgraded organic fruit and vegetables from the Nouvelle-Aquitaine region by revisiting them in innovative, practical, organic formats that have a positive impact on our well-being and on the planet. The brand uses them in infusions or broths without flavour enhancers, colourings, preservatives or added sugar, that are very low in natural sugar and low in salt.



The **Biscuiterie Louvat** reuses its noble raw materials: its broken meringues and biscuits are collected and coated with a home-made caramel and chocolate resulting in an entirely new and tasty creation. What's unusual about these anti-waste cookies with the interesting name, 'Les Indécents'? They are never made with the same delicacies, so they always taste different.

CULINARY PREPARATIONS, SPICES AND CONDIMENTS ENHANCE EVERYDAY RECIPES

The general public's enthusiasm for all things home-made has not waned since the end of the lockdown. However, it is difficult to find the time or the motivation to cook, given our busy routines. As a result, more and more producers are coming up with semi-finished products. These ready-to-cook preparations are a great way to enjoy a delicious meal without spending too much time in the kitchen.

In the same vein, condiments, sauces and marinades that have the art of 'pimping' the simplest of the recipes in a flash and of adding a real touch of originality, are also proving a great success with gourmets in search of the "magic" ingredient that will elevate their everyday meals.

In this field, **Furi Furi** is the first French brand of 100% natural furikaké. Made with algae and sesame seeds, this condiment is widely used in Japanese cuisine, and is a perfect alternative to salt. Regardless of whether you are a fine cordon-bleu chef or more at ease with cupboard staples, this topping comes in 5 different flavours and adds a bit of pizzazz to fried eggs, soups, pan-fried vegetables, grilled meat or steamed fish ...



La Plantation is unveiling its brand-new range of rubs and powders. These dry-spice mixes are traditionally used to season meat but will also enhance vegetable dishes, soups, stews and sauces.

Winning Best Of 2023 in the category 'Flowers, Fruit, Vegetables, Mushrooms & truffles', **Capobianco Organic Farm** is also innovating, with the only recipe for jars of orange cherry tomatoes, preserved in water and salt, ideal for garnishing pizzas and pasta.



SWEET GROCERY PRODUCTS: INTENSE PLEASURE, WITHIN REASON

Sweet grocery products are adapting to the naturality needs of consumers, who do not wish to give up on pleasure and indulgence!

For example, dried fruit and dehydrated fruit now compete with traditional confectionery. In response, confectioner **Cocoripop** specialises in the manufacture of tasty caramelised or chocolate-coated seeds, made with 100% organic ingredients, with no artificial colourings, artificial flavourings or gluten, such as its Popcorn Gourmet Chocolat Caramel.



La Noisette de l'Ouest is introducing its first-ever product range at Gourmet Selection. The family business, which has an orchard of 7,500 hazelnut trees on the outskirts of Loudun, offers 100% organic French hazelnuts that are delicately roasted and can be eaten as is, anywhere, any time.

Voted Best of Best 2023, **Vijaya - Boyère** is launching dried yet soft, slightly tart organic mandarin segments, without any added ingredients. These refreshing, natural and healthy snacks are real alternatives to over-sweet confectionery, for all of the pleasure and none of the guilt.



On the honey and jam front, producers are focusing on original, local and natural recipes. This is particularly true of **Panacea** with its range of French spun honeys with natural and organic superfoods: blue spirulina, cranberries, garden or exotic fruits, turmeric or matcha tea.





ALGAE, TASTE ENHANCERS WITH BENEFITS!

These sustainable vegetables of the sea are rich in antioxidants, fibres and trace elements, and are all the rage! They answer the call for a more plant-based diet while providing exceptional nutritional value, as well as a subtle and refined taste of the sea. In 2023, algae are used to add an original twist to fish, crustaceans and shellfish preparations.

The trend is represented this year by **Christine Le Tennier** who makes her seafood Rillettes using scallops, nori and Penja pepper, sea bass, sea lettuce and lemon bergamot, or abalone, dulse, ginger and kaffir lime.



La Perle des Dieux, on the other hand, brings us sardines with algae and organic capers. Four to five sardines are carefully arranged in their container before being accompanied by a variety of algae and whole capers, all bathed in an extra virgin olive oil with floral notes. The marine plants are a perfect complement to the floral condiment and make for a tasty marriage with a host of beneficial properties. The algae's health benefits combine with those of the capers, which are good for our cardiovascular system.





SPIRITS, WITH OR WITHOUT ALCOHOL, ARE SEEKING TO APPEAL TO THE YOUNGER GENERATIONS

On the spirits side, eaux de vie are reinventing themselves and using surprise as a 'weapon' to appeal to a new target group: millennials. Vodkas and gins are flavoured, like the Pink Gin by the **Distillerie Paul Devoille**, a gin with fruity and floral notes, and a beautiful pink hue. This echoes the red fruits that are used in the making of Pink Gin. The floral notes reinforce the glamorous side of this 'gin with a blush'.

At **Terres Normandes**, calvados also gets an original and contemporary treatment, with recipes using fresh seasonal fruits. The P'tit Calva Arrangé collection (eight different recipes, from passion and pineapple to orange and coffee, to strawberry and raspberry, or ginger and green lemon) and P'tit Planteur (three recipes) show the Calvados PDO in a new, unexpected and tasty light.



Spirits with little or no alcohol continue to be a major trend in 2023, with ever more sophisticated creations. These drinks are popular with the 30-something age group, who mostly like alcoholic beverages, but want to try new taste experiences and drink more responsibly, including sugar-free.

This is something that **JNPR** has really grasped. The first French brand to have launched a range of alcohol-free spirits, is premiering its new sugar-free creation at Gourmet Selection: JNPR No.3, a perfect blend of beautiful verbena flavours with a touch of juniper berry.



REFRESHING AND NATURAL SOFT DRINKS THAT WISH US WELL

Non-alcoholic beverages are not forgotten, with a big boom in natural juices, infusions and syrups for use on their own, in cocktails or mocktails. In this vibrant and innovative segment, producers respond to the consumers' desire for naturalness and new discoveries, with original, thirst-quenching and low-sugar beverages, combining pleasure and health.

This is particularly true of **Elixia**, France's oldest lemonade makers, which is introducing three new organic flavours using plants that are known for their health-giving properties: lavender from Drôme provençale, basil and lemon verbena.

At **Bienfaits**, their range of organic iced infusions is growing with the launch of CALM : a refreshing, ready-to-drink tea that combines the rich taste of raspberry juice with the benefits of verbena, which soothes and aids digestion.

FLAVOURS WITHOUT FRONTIERS: FINE FOODS FROM ABROAD

As gourmets tend to travel more and more, on the look-out for new flavours, France has witnessed the emergence of new consumer habits, with foreign cuisine taking up more room. As the new ethnic restaurant brands have expanded considerably across the country in recent years, so the gourmet grocery store has seen a wide variety of foreign products arrive on its shelves.

In response to this demand and pursuing its international outreach, Gourmet Selection is keen to welcome producers and retailers from around the world. This year, some 15 countries will be represented at the show: Belgium, Cambodia, Canada, France, Greece, Italy, Ivory Coast, Japan, Lebanon, Morocco, Portugal, Romania, South Korea, Spain and the United Kingdom.

Among the foreign exhibitors (23%), **Kewpie** has come all the way from Japan to present mayonnaises with grilled sesame, shiitakes and soya sauce. The Portuguese **FMR Brands** will present a whole new range of **SAVG Energy** drinks with kombucha. **Korea Store**, a new Korean online grocery store, will also be present and aims to help visitors discover exceptional ingredients, directly sourced from renowned producers in South Korea.



FRENCH CUSTOMERS AND GOURMET GROCERY PRODUCTS

FRENCH 'FINE FOODIES' ARE ATTACHED TO QUALITY AND TERROIRS...



9 OUT OF 10 FRENCH PEOPLE

recognise the importance of quality products and **91%** would like to use more.

94%

of French people associate gourmet grocery products with the question of price and view them as **luxury products**. They therefore are aware of the difference with mass-market goods.

84%

of French people say, however, that they **trust** them.

81%

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

For 79%

of French people, gourmet products come essentially from France.



90%

declare that they promote **know-how** and **terroir**.

9 OUT OF 10 FRENCH PEOPLE

prefer to buy gourmet products from France (90%) followed by **Mediterranean Europe** (79%) and **Asia**

... AS MUCH AS THEIR LOCAL SHOPS!



80%

of French people buy from food artisans.



71%

frequent gourmet grocery stores, wine merchants and greengrocers.

CONTRASTING HABITS BETWEEN YOUNG PEOPLE AND THEIR ELDERS

A 7-POINT GAP

between the under-35s and the over-65s on price sensitivity:



97%

of over-65s rate gourmet products as expensive...



... compared to

90%

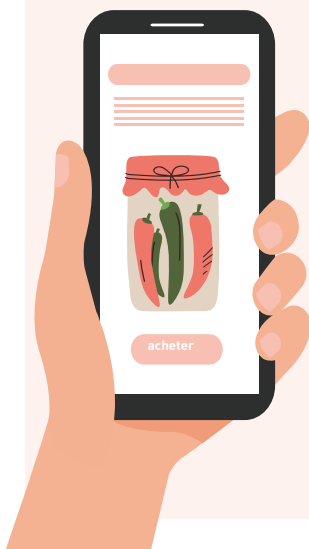
of the under-35s.

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 inform their choice when making a purchase.



54%

of 18-24 year olds tend to use **e-commerce** for their gourmet grocery purchases compared to 35% of over 35s.



62%

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

57%

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

Figures from the survey entitled "Les Français et les produits d'épicerie fine" (The French and gourmet grocery products) conducted for Gourmet Selection by OpinionWay.

BEST OF 2023 COMPETITION, REWARDING THE BEST GOURMET GROCERY PRODUCTS

Every year, Gourmet Selection rewards the best products exhibited at the show through the Best Of competition, chaired by Vincent Ferniot. The competition aims to reveal the tasty gems that will become tomorrow's trends, based on five criteria: taste, quality, innovation, originality and naturalness.

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 appreciation of experts in the profession: chefs, gourmet grocery professionals, journalists and gourmet food influencers, all selected for their love of excellent products.



**AWARDS CEREMONY ON 10 SEPTEMBER 2023
AT 5.30 PM IN THE L'AGORA DES EXPERTS AREA**



A WORD FROM JURY PRESIDENT VINCENT FERNIOT

A food journalist on Radio Sud, Vincent Ferniot is always on the look-out for local treasures and authentic know-how. Accompanied by an eminent panel of judges, this ardent defender of taste, terroirs and talented craftspeople and producers was given the challenging task of tasting and deciding between the gourmet grocery candidates, to reward the best ones for 2023.



"I'm delighted to be part of the Gourmet Selection team again this year, as ambassador and jury president for the Best Of competition. 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 professional event so attractive."

Vincent Ferniot,
Best Of competition president

THE 2023 JURY ALONGSIDE VINCENT FERNIOT



Jean-François GIRARDIN

Meilleur Ouvrier de France since 1993 and President of the Société Nationale des Meilleurs Ouvriers de France since 2018, after 32 years as head chef at the Ritz in Paris, Jean-François Girardin is ideally suited to represent French gastronomic excellence.



Gilles BROCHARD

Journalist, Director of Education at the ESJ-Paris-Journalism school, co-founder of the Club des Buveurs de Thé and The Tea Tasting Institute, he is also the author of several books on tea, including Petit Traité du Thé and La Boîte à Thé. He has also run tea workshops at Fauchon.



Laurent GUEZ

Laurent Guez has been a journalist for more than 25 years and is the "head eater" at the Les Echos - Le Parisien group. A food columnist for both publications, he also manages the sections and supplements devoted to food, and to restaurant and travel news.



Baptiste MAZURIER

Baptiste Mazurier is the co-founder of Ferkit, a distribution platform for aperitif products and beverages for businesses and the general public. He also founded HackYourFood, the first monthly subscription service offering the best food innovations.



Hanna MEDIONI

Product range director at the Quitoque food start-up and culinary journalist in her spare time, Hanna Medioni likes to juggle between her pen and fork to declare her love of good cuisine. Her career in food marketing gives her access to factories as well as small grocery stores, as she seeks out the best products.

BEST OF 2023



The Best Of 2023 jury met on Wednesday, August 30, 2023, to taste more than 130 products and to select the finalists in 12 categories : Seafood, Condiments & sauces, Cured meats, cold cuts, deli & cheese, Oils & vinegars, Savoury goods, Chocolate products, Hot beverages, Jams & honey, Fruit, vegetables, flowers, mushrooms & truffles, Alcoholic beverages, Non-alcoholic beverages, Sweet goods Given the quality of the products presented, the jury decided to name 13 winners, including two ties, and to add two additional categories entitled Best Of Best and 'Coup de Coeur du Jury' (Jury favourite).

THE FINALISTS

● Alcoholic beverages

- Argotier - Le Velours
- La Rhumière - Romeria del Sol
- Maison Benoît Chapelle - Litaë n°1

● Hot beverages

- Les Plantations d'Acapella - Thé Vert du Roussillon - La Tramontane
- Kanthe - Aiguilles d'Argent
- Terramoka - Miss Kalindia, 100% organic arabica from Inde

● Non-alcoholic beverages

- SAPINCA - SAPINCA Organic Root Elixir
- Pressoirs de Provence - Infusion Hibiscus Fraise Menthe bio (organic Hibiscus Strawberry Mint infusion)
- Bienfaits - CALM

● Sweet goods

- Atelier D - Sablés Fraise Fenouil (strawberry and fennel shortbread biscuits)
- Le Petit Zeste - Croustillants noisettes et miel (hazelnut and honey crispy biscuits)
- La Marmotte Gourmande - Cookies banane pépites de chocolat (banana & chocolate chip cookies)

● Flowers, fruit, vegetables, mushrooms & truffles

- Capobianco Organic Farm - Tomato orange à l'eau et au sel biologique variété Blondy (organic Blondy variety orange tomatoes in water and salt)
- La Noisette de l'Ouest - Noisettes entières torréfiées (roasted whole hazelnuts)
- Innoflower S.L.U. - Long-life edible flowers
- Vijaya - Boyère - Vijaya organic dried mandarin orange

● Jam and honeys

- La Cour d'Orgères - Pétillante
- Panacea - Miel soufflé à la Spiruline (spun honey with Spirulina)
- Muroise et Compagnie - Ma Ti'confiture bio ananas arrangé (organic pineapple jam)

● Chocolate products

- Le Fondant Baulois - Benoît Chocolats - Caramandes
- Comptoir du Cacao - Mini-tablette noir fraise (mini dark chocolate bar with strawberry)
- Dardenne - Tablette NOIR 100% cacao chocolate bar - 0 added sugars - with roasted hazelnut pieces
- Macha - Dark chocolate bar with Iranian pistachio filling

● Savoury goods

- Goulibeur - Sablés salés au Comté AOP (savoury shortbread biscuits with PDO Comté cheese)
- Nice Gourmet - Socca Chips® Poivre - Pepper flavoured chickpea flour crisps
- Lafitte - Délice de Foie Gras de Canard des Landes à l'Artichaut et Baie de Verveine (Duck Foie Gras preparation from Les Landes, with Artichoke and Verbena berry)

● Cured meats, cold cuts, deli & cheese

- Maison Marie Severac - Le Senerac
- Saucisson sec à l'ancienne Label Rouge (red label traditional saucisson)
- Le Randonneur (IGP Red Label Free Range Bayonne ham)

● Seafood

- Don Bocarte - Cantabrian Anchovies - Limited Series
- La Perle des Dieux- Sardines with algae and organic capers
- Conserverie du Tregor - Scallops and Langoustines

● Condiments & sauces

- Moulin de La Veyssière & Apisphère - Walnut and honey mustard
- Alziari - Olivade with goat's cheese and almonds
- Terroirs du Liban - Terator sesame sauce

● Oils & vinegars

- À l'Olivier - Clementine-infused olive oil from the Nice region
- Korea Store - Korean grilled sesame oil
- Conserverie Groix et Nature - Mon huile de crabe (my crab oil)

THE WINNERS, COMMENTED BY VINCENT FERNIOT



Alcoholic beverages

ARGOTIER - Le Velours - Greater Paris

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.

Hot beverages

LES PLANTATIONS D'ACAPPELLA - Thé vert de Roussillon (green tea) - La Tramontane

Is it possible to carry out, like for grapes, the whole production chain of high-quality tea, from the plant to the cup, in France? 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 kept 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.



Non-alcoholic beverages

SAPINCA - SAPINCA Organic Root Elixir - Bourgogne-Franche-Comté

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 taken: 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.



Sweet Goods

ATELIER D - Sablés fraise fenouil (Strawberry and fennel shortbread biscuits) - Brittany

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 win the popular vote, the plant - used here in essential oil form - adds an aniseed flavour that was a hands-down winner with the jury. Combined with pieces of candied strawberries for sweetness, butter and fresh eggs, this surprising combination is a delicious treat.



Flowers, fruit, vegetables, mushrooms & truffles

CAPOBIANCO ORGANIC FARM - Organic Blondy variety orange tomatoes 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.

Jams and honeys

LA COUR D'ORGÈRES - Pétillante - Brittany

Eaten like a sour sweet, this melt-in-the-mouth jelly with a taste of orange, lime and maracuja juices, is enhanced with lime zests and finely ground Andaliman berries. Without the citrus peel that usually add 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, a fish pie or in a Korean infusion.



Chocolate products

LE FONDANT BAULOIS - BENOÎT CHOCOLATS - Caramandes - Pays de la Loire

Terribly addictive, this thin triangular sheet 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 grand 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)!



Savoury goods



GOULIBEUR - Sablés salés au Comté AOP (Savoury shortbread biscuits with PDO Comté cheese) - Nouvelle Aquitaine

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 little golden, crispy 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.

NICE GOURMET - Socca Chips® Poivre – Pepper flavoured chickpea flour crisps – Provence Alpes Côte d'Azur

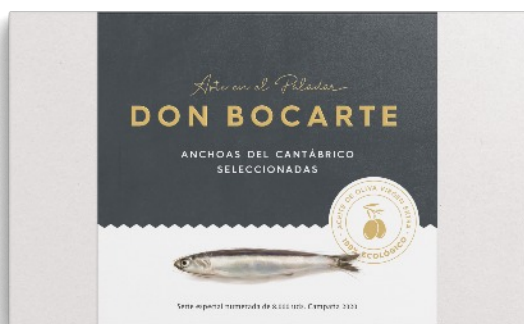
Inspired by the traditional socca niçoise, Socca Chips are the famous 'Mediterranean crisps'. Chickpea flour, olive oil, salt and sunflower oil at the end... these are the ingredients that make up these big, fine, crunchy and light golden crisps. And as with the traditional socca, a little pepper is just the ticket! Socca Chips makes them in a version with delicious Madagascar pepper, 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!



Cured meats, cold cuts, deli & cheese

MAISON MARIE SEVERAC - Le Senerac **Auvergne Rhône Alpes**

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 versions that have been refined for between 3 and 5 months, or 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!



Seafood

DON BOCARTE - Cantabria Anchovy with extra virgin olive oil, 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 bathed in extra-virgin olive oil. These little marvels are cooked by the salt, and display small silver marks on their sides, which is evidence of being hand-wiped using cloth. In the mouth, their meaty texture has no trace of bones. Their clean, deep flavours, without the slightest impression of excess salt, will elevate a simple burrata.



Condiments & sauces

MOULIN DE LA VEYSSIÈRE & APISPHERE - Walnut and honey mustard - Nouvelle Aquitaine

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 sweetness 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 dash in pies and vinaigrettes.



Oils & vinegars

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

Spécialiste des huiles d'olive aromatisées, À l'Olivier propose des mariages de saveurs plus qu'étonnants. Son huile d'olive à la clémentine est un éclat de fraîcheur, obtenu grâce à un savoir-faire unique et aux deux seuls ingrédients de sa composition : des olives gorgées de soleil et des clémentines cultivées dans la région de Nice. Les notes délicatement acidulées de la clémentine et la finesse de l'huile d'olive s'accorderont à merveille en assaisonnement de salades, en marinade d'un poisson ou sur un magret de canard. De façon plus surprenante, cette huile ensoleillera de son doux parfum, mousses au chocolat, salades de fruits et cheesecakes.



Jury Favorite

MACHA - A dark chocolate bar with Iranian pistachio filling Grand Est

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 discerning gourmets.

Best of Best

VIJAYA - BOYÈRE - Vijaya organic dried mandarin orange Pays de la Loire

Like little acidulated sweets, Vijaya's dried mandarin segments provide an explosion of fruity flavour on the palate. The sweet mandarin variety is the perfect balance between tart and sweet. 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.



THE QUINTESSENCES CONTEST REVEALING THE BEST GOURMET GROCERY SHOP IN FRANCE



Retailers are continually innovating to energise their points of sale and meet their customers' aspirations. Through their initiatives, they support the work of producers and craftsmen by helping to promote their products. Gourmet Selection, the professional trade fair for gourmet groceries and good taste, has been honouring these distributors of gourmet products since 2019, through Les Quintessences.

The contest rewards the best concepts, whether in gourmet grocery shops, artisanal food shops, general food stores, hotels, tasting venues, cafés, restaurants, etc. Once again chaired by Emmanuelle Jary, the jury of experts decided between the candidates using criteria on point-of-sale activities, decoration, design, sourcing, ethics, sustainability, digitalisation and positioning.



**AWARDS CEREMONY ON 11 SEPTEMBER 2023
AT 11.30 AM IN THE L'AGORA DES EXPERTS AREA**

A WORD FROM EMMANUELLE JARY, JURY PRESIDENT

A food journalist for over 20 years, creator of the online guide that started in 2016, entitled "C'est Meilleur Quand C'est Bon" (It's Better When It's Good), Emmanuelle Jary just launched her magazine, "C'est Meilleur Quand C'est Bon, Arrêtons de Manger Idiot !" (It's Better When It's Good, so let's Stop Eating Badly!). She is keenly interested in the producers from our regions as well as in the traders who bring them out into the open and travels the length and breadth of France in search of places where authentic cuisine is to be tasted.

" For the third consecutive year, and as always with the help of a fabulous jury, I had the pleasure of chairing Les Quintessences at Gourmet Selection, an award that honours the best gourmet grocery store in France. The winning shops in this 2023 edition are primarily meeting and sharing places, which help to promote their terroir and to showcase the artisans in their regions, by providing high-quality local products. It was a great joy for me to go and discover these great addresses and meet the grocers, veritable ambassadors of good taste. I admire these passionate and enthusiastic shopkeepers, who are always listening to their customers' gourmet desires, and whose sole purpose is to share their great finds with us! "

Emmanuelle Jary,

Les Quintessences competition President



THE 2023 JURY CHAIRED BY EMMANUELLE JARY



Stéphane MÉJANÈS

Stéphane Méjanès has been a journalist for almost 40 years. After spending many years chronicling tennis and basketball stars for L'Équipe, he caught the cooking bug at a meeting with top chefs in a Lapland forest. Since 2012, he has been writing about gastronomy, from farm to fork, for a variety of publications. He teaches the history and writing of gastronomic critique, at the University of Angers. He was awarded the Prix Amunategui-Curnonsky for best food journalist in 2018 and the Plume d'Or 2019 - French journalist prize - in the gastronomy category.

©Stéphane Bahic



Alexis ROUX DE BÉZIEUX

President of the Fédération des Épiciers de France (French Grocers' Federation), Alexis Roux de Bézieux is also the founder of Causse, which he describes as "a quality general food store" where gourmet grocery store meets corner shop. Part shop, part restaurant, part kitchen, the concept is based on two aspects: the customer and the community, and four values: quality, authenticity, hospitality, and curiosity.



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.

©Pierre Olivier - Capta Pictures pour Europe 1



THE 2023 WINNERS

The Quintessences 2023 jury met at the beginning of July to decide between the candidates. The panel selected 4 winners, including one "Coup de Coeur" (jury favourite).

Quintessences d'Or (gold)

L'ÉPICERIE DES LYS

Châteauroux-les-Alpes, Hautes-Alpes

Quintessences d'Argent (silver)

LES DÉLICES DE NOS RÉGIONS

Entraigues-sur-La-Sorgue, Vaucluse

Quintessences de Bronze

ALTITUDE 750

Morteau, Doubs

Jury 'Coup de Cœur'

B&C ÉPICERIE

Laroque-de-Fa, Aube

THE QUINTESSENCE OF FRENCH GOURMET GROCERY STORES



QUINTESSENCES D'OR : L'ÉPICERIE DES LYS Châteauroux-les-Alpes, Hautes-alpes

A real family affair, Delphine took over her aunt Carole's unusual grocery shop at the age of 20. Located in a former vaulted cellar high in the mountains, l'Épicerie des Lys provides local produce sourced from France and Italy.

In addition to this fine selection, sold mostly loose, by the slice or by the ladle, the Épicerie des Lys is a place where you can come to chat and share with the villagers and holidaymakers.

WHAT WON OVER THE JURY:

It's a wonderful story of family and heritage combined with local, quality products, in a place where people meet up and socialise. L'Épicerie des Lys brings a new dynamic to this rural tourist area thanks to Delphine, who didn't forsake her village and wasn't afraid to take the plunge.

« I was so surprised by the news, I read the email over and over. I couldn't believe it! I thought about all the effort I'd put in and the hours of work that have gone into it.



I got very emotional when I broke the news to my aunt, who owned the grocery shop before me! I'm delighted and honoured to receive this award, which has made me even more motivated to improve the grocery shop and deliver quality customer experiences. I'm proud to be showcasing local producers and the Hautes-Alpes! »

Delphine BERNARD



QUINTESSENCES D'ARGENT : LES DÉLICIES DE NOS RÉGIONS

Entraigues-sur-La-Sorgue, Vaucluse

Coming from completely different professional backgrounds, Frédéric (a former employee of a major garden centre chain) and his partner Christelle (a care assistant) decided to enter the gourmet grocery world in 2021. As true enthusiasts of French gastronomy and cuisine, the couple tell the story of each of their products with passion, complete with tasting.

Les Délices de nos Régions is laid out and decorated with a terroir feel, and stocks only French products, but from all regions of the country. Attentive to their customers, trends and the seasons, the owners adjust their offering and decor throughout the year.

WHAT WON OVER THE JURY:

It's a little Ali Baba's cave offering products from all over France, and run by true retail professionals.

The shop showcases the best in artisanal craftsmanship, with a strong CSR commitment within the shop.

« We are proud and delighted to win this silver medal in our hometown of Entraigues-sur-la-Sorgue, in the Vaucluse, as the grocery shop is about to celebrate its 2nd anniversary on September 25th. The concept of "Les Délices de nos Régions" (Delights from our Regions) was an instant hit, as was the idea of organising the products by region. Every day, we strive to defend the true values that French gastronomy has to offer, selecting products from small and medium-sized regional producers. This award by a jury of professionals, motivates us even more to go out and unearth tasty gems for our customers to try. »



Frédéric and Christelle FOURCROY



QUINTESSENCES DE BRONZE : ALTITUDE 750

Morteau, Doubs

The Altitude 750 grocery shop is a pretty concept store located in the birthplace of a French culinary icon, the Morteau sausage.

Focusing entirely on French products, Martial, the founder and a graduate in hotel and restaurant management, selects each brand and producer with meticulous care. In a traditional Jura chalet atmosphere, he presents his products with enthusiasm and love of the French terroir.

The products are all Made in France, both food and non-food, so it's the ideal place to find quality local and French products, as well as original gifts.

WHAT WON OVER THE JURY:

In a Jura chalet setting, Altitude 750 is supporting the local economy with an offering that is 100% Made in France.

« It's a real honour and a pleasure to be a prize winner in the 2023 Quintessences competition. Every day, I strive to promote products, producers and France's regions in my shop. Behind each product is a person who is passionate about his or her terroir. You can't cheat in the grocery world. It's our palate and the customer's that decide. It's a great source of pride to bring this bronze medal back to Morteau, it's a perfect match for the colour of our famous sausage. »



Martial BOURNEL BOSSON



COUP DE CŒUR DU JURY : B&C ÉPICERIE Laroque-de-Fa, Aube

B&C Épicerie is located in Laroque-de-Fa, a small village with a population of 150 at an altitude of 450 metres in the Hautes-Corbières. Starting out in 1991 as a multi-service general grocery store, the business was taken over in 2016 by Aurélien, who has diversified the range on offer. Customers can still find convenience products, but also local produce and gourmet grocery items, which they can enjoy on the natural outdoor terrace. With his grocery shop, Aurélien's main aim is to please his customers, who he consults when choosing new products.

WHAT WON OVER THE JURY:

In such a small village in a rural area, this grocery shop manages to offer not just convenience items, but above all gourmet grocery products to enhance your dishes. It proves that it is possible to create a functional business model in a rural area.

«To my mind, this prize is recognition for our Hautes-Corbières region and, above all, a great way of showcasing our beloved and beautiful rural France. This prize is also intended to reward the remarkable work of authentic and passionate farmers and producers, who contribute to the preservation and beauty of our landscape. This award also belongs to all the independent grocers who strive, day in day out, to keep these places going. They and others help maintain a sense of community, which is vital.»



Aurélien BERTRAND

THE PROGRAMME OF EVENTS

GOURMET SELECTION 2023



L'AGORA DES EXPERTS

The agora is a forum to meet and talk about the different aspects of the gourmet grocery market, and to highlight innovations and best practices in the sector.

L'Agora des Experts will be the venue for conferences, round tables and contributions, where you can learn about the trends and challenges facing the gourmet grocery, food trades and catering ecosystem. This space gives professionals the opportunity to share their expertise.

In a lively format, at the end of each conference there will be time for questions and answers between speakers, exhibitors and visitors, with the aim of creating professional interactions and hearing different points of view. All the conferences are open to all and free of charge.



SUNDAY 10 SEPTEMBER 2023



11.00 - 11.30 am

Enhancing the in-store customer experience with a product pitch: the example of olive oil and balsamic vinegar

Gourmet grocery customers come into the shop expecting an experience and personal interaction. The sales pitch, based on the specificity of the products, should be thorough, authentic and able to stimulate all the senses, as shown by the example of products such as premium olive oil and balsamic vinegar at Oliviers & Co.

Erwan Verlingue - Managing Director of Oliviers & Co

2.00 pm - 2.30 pm

Managing your gourmet grocery with peace of mind

As a local retailer, it is important to be informed, protected, defended and supported in terms of innovation, adaptation and communication. Created by shopkeepers for shopkeepers, Saveurs Commerce helps professionals in the daily running of their gourmet grocery store, for total peace of mind.

Sandrine Choux - General Delegate at Saveurs Commerce

3.00 pm - 3.30 pm

Gourmet groceries: advising your customers on the benefits of a healthy, balanced diet

Grocery shopkeepers are committed to selecting quality products that make up a healthy, balanced diet. An expert provides them with the nutritional keys to promote their offering and advise their customers.

Charles-Antoine Winter - Dietician-nutritionist and trainer at IFCAS

4.00 pm - 4.30 pm

How do I make my grocery more visible on social media?

The aim of this conference is to provide you with the keys to an effective marketing strategy for developing your brand image online, with a particular focus on the importance of quality visuals through food photography. How do you define a suitable strategy on content and influence marketing? What tools can you use to create and unite a community so as to gain new customers?

Quentin Le Gall - Founder of @victuailles.paris & Émeline Bernard - photographer and food stylist @jemangequicoisesoir

5.30 pm - 6.30 pm

BEST OF competition awards ceremony

Vincent Ferniot - Competition President, and members of the jury: Laurent Guez, Baptiste Mazurier, Hanna Miedoni and Gilles Brochard

MONDAY 11 SEPTEMBER 2023



10.30 am - 11am

Developing a "premium" section in your independent grocery shop: why and how?

This conference is designed to help you understand the benefits of offering premium products in your shop.

Pascal Mièvre - Gourmet grocer in Paris, Aurélien Bertrand - Rural grocer in Laroque-de-Fa and Coup de Cœur in the Les Quintessences competition & Raphaël Kiesele - Managing Director of Confiserie Adam and Co-Founder of the Maisons et Savoir-Faire d'Excellence association

11.30 am - 12.30 pm

"Les Quintessences" competition awards ceremony

Emmanuelle Jary - Competition president and members of the jury: Stéphane Méjanès, Alexis Roux de Bezieux and Marion Sauveur

2.00 pm - 2.30 pm

How to beat the gloom, by resourceful grocery retailers

The testimonies of three speakers with complementary profiles.

Aurélien Bertrand - Rural grocer in Laroque-de-Fa and Coup de Cœur in the Les Quintessences competition, Noémie Charpentier - Grocer and manager of an aquaponics farm in the Vosges & Philippe Lajat - General Delegate of the Fédération des Épiciers de France

3.00 pm - 4.00 pm

The Gourmet Selection 2023 survey: "Quand l'épicerie passe à table" (When grocery meets eatery)

One of the most recent and visible changes in the grocery sector has been an increase in the number of on-premises and takeaway food services. It's a way of diversifying your business, attracting a wider range of customers, and boosting turnover.

Stéphane Méjanès - Food Writer, Christelle Dussoulé - L'Épicerie d'Ici, Karin Nebot - Kaviari Delikatessen, Nicola Ballestra - Raffinati, Sandrine Dailly - La Frigousse & Dominique Ferrero - Maison Ferrero

SPOTLIGHT ON THE EXPERTS AT THE AGORA



Nicola BALLESTRA

Founder of Raffinati, a gourmet grocery and ageing cellar for Italian products, based in Paris since May 2016. After eight years selecting Italian products for the Cohen family's group of Parisian restaurants, Nicola decided to launch his own delicatessen, with a distinctive offering sourced from small Italian producers.



Émeline BERNARD

Photographer, food stylist and author of cookery books, Émeline helps players in the gastronomy sector (supermarkets, artisans and retailers) to create their brand image. She is also co-creator of the Instagram account @jemangequicoesoir where she shares easy and affordable dinner recipes.



Aurélien BERTRAND

Winner of the Les Quintessences competition's 'Coup de coeur' prize, Aurélien is the owner of B&C Épicerie in Laroque-de-Fa, a small village with a population of 150 at an altitude of 450 metres in the Hautes-Corbières. His customers can find convenience products, as well as local produce and gourmet grocery items, which they can enjoy on the natural outdoor terrace.



Noémie CHARPENTIER

A grocer and manager of an aquaponics farm in Chamousey in the Vosges, Noémie won the Trophée PME RMC (small business trophy) in the "Responsible and Sustainable" category. The Ferme aquaponique de l'Abbaye sells its produce direct: seasonal fruit and vegetables from aquaponics systems, as well as eggs from free-range hens.



Sandrine CHOUX

General delegate of Saveurs Commerce, the French 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.



Sandrine DAILLY

Manager of La Frigousse in Aj, Champagne. A grocery shop, cellar and dining bar offering the best of the Champagne terroir: champagnes made by passionate winemakers and a wide choice of local products (gourmet biscuits, authentic terrines, tasty oils...) to enjoy on the premises or to take away.



Dominique FERRERO

Founder of the Maison Ferrero grocery shops in Ajaccio and Porticcino in Corsica. Dominique offers a fine selection of produce from Corsica and elsewhere: fresh or canned products, a selection of Corsican and Italian wines, as well as cheeses and cold meats, salads with baby Italian vegetables...



Raphaël KIESELE

Managing Director of Confiserie Adam in Herrlisheim-près-Colmar and co-founder of Maisons et Savoir-Faire d'Excellence. The association was created in 2020 with the aim of promoting the food professions, wines & spirits and tableware in France and abroad.



Philippe LAJAT

General Delegate of the Fédération des Épiciers de France (French Grocers' Federation) Philippe listens carefully to his members, having interviewed a number of them from different locations, particularly in rural areas. He will share their on-the-ground analysis on the topic.



Quentin LEGALL

An expert in growth marketing, he helps young companies with their customer acquisition issues. In 2020, he co-created the @victuailles.paris Instagram account to help restaurants and food businesses raise their profile in the Paris region.



Stéphane MÉJANÈS

Stéphane Méjanès has been a journalist for almost 40 years. After spending many years chronicling tennis and basketball stars for L'Équipe, he caught the cooking bug at a meeting with top chefs in a Lapland forest. Since 2012, he has been writing about gastronomy, from farm to fork, for a variety of publications.



Pascal MIÈVRE

Manager of Épicerie Fine Rive Gauche, based for over 20 years in Paris's 7th arrondissement, between the Eiffel Tower, the École Militaire and the Invalides. Behind the red shop front you'll find over 2,000 products, including a wide range of spices, oils, vinegars, condiments, preserves, wines...



Karin NEBOT

Manager of Kaviari Delikatessen. Kaviari has taken its inspiration from the original delikatessen and the American deli to create a friendly place that combines both gourmet grocery products and a tasting counter where homemade dishes featuring seafood and vegetable products are prepared every day.



Christelle RECORD

The founder of Épicerie d'Ici, in a gypsy caravan at the foot of the Pyrenees, in the Ariège village of Baulou. Christelle, who breeds cows and suckling calves, is committed to promoting better eating habits and short supply chains. Her grocery shop sells biscuits, fresh and organic vegetables, meat, cold cuts, cheese, eggs, etc.



Erwan VERLINGUE

Managing Director of Oliviers & Co, a company specialising in olive oils from Mediterranean orchards, that are bottled in Haute-Provence. Oliviers & Co has 52 shops in 12 countries, as well as a presence in gourmet groceries and restaurants in France and abroad.



Charles-Antoine WINTER

As a dietician-nutritionist with a background as a former chef, a teacher in dietetics and certified in Traditional Chinese Medicine, he now supports organisations (companies, non-profits, foundations) that are concerned about the health of their employees and their products.



L'ÉPICERIE DE GOURMET

New in 2023, among the activities at the show, L'Épicerie Gourmet allows visitors to imagine themselves in a fictitious gourmet grocery.

L'Épicerie de Gourmet is making its first appearance in 2023, and aims to provide a unique experience at the show. This 150 m² space has been turned into a temporary grocery shop, and is designed to inspire grocers who are planning to set up an outlet.

They can get advice on how to lay out their shop, as well as how to optimise and showcase their products. The shelves of L'Épicerie Gourmet carry the essential gourmet grocery products that can be found at the show.

For this first edition of L'Épicerie de Gourmet, workshops and tastings will be on offer, carried out by professional experts accompanied by host Constance Régnier (@aunomdugout), voted best food influencer in 2022, who is also a qualified agri-food engineer.



Constance RÉGNIER, *L'Épicerie de Gourmet* host

After 6 years studying agri-food and dietetics, and having travelled all over France to meet local artisans, producers and restaurateurs, Constance decided to say goodbye to the career that was all mapped out for her, and take the plunge into entrepreneurship. The granddaughter of farmers, a bon vivant and a cook at heart, she advocates better food through her social networks and activities.

SUNDAY 10 SEPTEMBER 2023



10.30 am - 11.15 am

Saveurs et plaisirs salés (Savouring Savoury Delights) - Presentation of the final selection of the BEST OF competition

Workshop led by Constance Régnier

They finished in the top 3 of their categories in this year's BEST OF competition and invite you to sample their products during the show. You can try the products that were finalists in the competition's savoury categories:

- Savoury goods
- Oils and vinegars
- Cured meats, charcuterie, deli and cheese
- Seafood
- Alcoholic beverages
- Condiments and sauces
- Flowers, fruit, vegetables, mushrooms & truffles

11.30 am - 12.15 pm

Tasting of exceptional Italian olive oils and eating olives, winners of the 2023 Ercole Olivario olive oil competition

Workshop led by Martina Bacelli - Deputy head of the panel at the Ercole Olivario Competition

Every year, the Ercole Olivario competition rewards the best Italian olives and olive oils. Martina Bacelli will provide a tasting of 3 award-winning olive oils and 3 eating olives from this year's competition.

12.30 pm - 1.15 pm

'Italy on our plates': tasting of Italian products

Workshop led by ICE - the Italian Institute for Foreign Trade

ICE invites you to come and taste products by 7 of their companies who are at the show.

2.00 pm - 2.45 pm

BEST OF - Tasting of the winning products from the 2023 competition

Workshop led by Constance Régnier

This year, 15 winners were chosen by an exceptional jury, including a Best of Best and a 'Coup de Coeur' - Jury's Favourite. Constance will be on hand to 'talk as you taste' these products.

3.00 pm - 3.45 pm

The golden rules of merchandising

Workshop led by Hélène Genter - Visual merchandising expert and cultural marketing specialist

Hélène Genter, a display designer and one of the show's partners, will be sharing her secrets for a successful window display.

4.00 pm - 4.45 pm

An introduction to Gong Fu Cha, the Chinese art of tea-making

Workshop led by Gilles Brochard - Co-founder of The Tasting Tea Institute

Gong Fu Cha is a Chinese method of preparing tea, practised in the Guangdong region in particular. Gilles Brochard is a journalist, but also co-founder of the Club des Buveurs de Thé and the author of several books on tea, including *Petit Traité du Thé*, *La Boîte à Thé*, *Le Guide du Thé à Paris*. He will share his passion for this art of tasting.

MONDAY 11 SEPTEMBER 2023



10.30 am - 11.15 am

Saveurs et plaisirs sucrés (Savouring Sweet Delights) - Presentation of the final selection of the BEST OF competition

Workshop led by Constance Régnier

They finished in the top 3 of their categories in this year's BEST OF competition and invite you to sample their products during the show. You can try the products that were finalists in the competition's sweet categories:

- Non-alcoholic beverages
- Hot beverages
- Sweet goods
- Jams and honeys
- Chocolate products

11.30 am - 12.15 pm

LSM Linéaire's solutions make it easy to create and print price labels for your shop window!

Workshop led by LSM Linéaire

Specialists in the display of price labels, LSM Linéaire will be demonstrating its fast, effective solutions for durable shop window signage.

12.30 pm - 1.15 pm

Italy on our plates

Workshop led by ICE - the Italian Institute for Foreign Trade

ICE invites you to come and taste products by 7 of their companies who are at the show.

14h00 - 14h45

Dégustation des produits lauréats au concours BEST OF

Workshop led by Constance Régnier

This year, 15 winners were chosen by an exceptional jury, including a Best of Best and a 'Coup de Coeur' - Jury's Favourite. Constance will be on hand to 'talk as you taste' these products.

3.00 pm - 3.45 pm

The golden rules of merchandising

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SHOW FLOOR PLAN



PARTNERS



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.

ABOUT COMEXPOSIUM

Comexposium is one of the world leaders in organising professional and public events, organising B2B and B2BC events worldwide and covering many sectors of activity such as agriculture, construction, fashion, retail, health, leisure, real estate, agri-food, security, education, tourism and works councils. With a presence in over 30 countries, Comexposium welcomes more than 3.5 million visitors and 48,000 exhibitors each year. Its headquarters are based in France, and Comexposium has a commercial network and employees present in 20 countries.

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