



TROPHÉE
GOSSET
2023

28TH ANNUAL AWARD

**PROTECTING AND PASSING
ON FRENCH KNOW-HOW
AND HERITAGE**

INDEPENDENT FAMILY HOUSE
The oldest Wine House in Champagne: Ay 1584

FOREWORD BY JEAN-PIERRE COINTREAU

CHAIRMAN OF MAISON GOSSET



For more than 400 years, Gosset has been cultivating the excellence that is part of its DNA. The excellence of a unique terroir, of know-how that is refined and passed on from generation to generation, of fine wines with distinctive and assertive character. And this excellence dictates our own high standards as the oldest Wine House in Champagne and the guardian of an eminently French heritage, combining sommellerie and gastronomy. It is from this rich history that we draw our inspiration to imagine what tomorrow will bring, combining tradition and innovation.

When the Trophée Gosset was launched in 1995, its aim was to highlight the art of living around the fine wines of Champagne and the pleasures of the table. Over its 28 years, it has reinvented itself to celebrate the richness of the tangible and intangible heritage of France, which UNESCO has recognised in our emblematic gastronomic meal. We have thus paid tribute to the likes of Stéphane Bern, for his work to safeguard our finest monuments, Alain Baraton, gardener at Versailles and nature lover, and Pierre-Emmanuel Taittinger, when he chaired the “Coteaux, Maisons et Caves de Champagne” - World Heritage Mission.

The same spirit has guided this 28th annual award of the Trophée Gosset with the idea of defending and safeguarding what makes French heritage special, its identity. We are thus delighted to recognise the commitment of Nicolas Truelle and the Apprentis d’Auteuil foundation, which is working to integrate young people in vulnerable situations, in particular by passing on skills linked to jobs in the vineyard. Similarly, we have great admiration for the work of Thomas Fontaine, head of Osmothèque, the very first international perfume conservatory in history.

Just like excellence, this heritage is a wonderful legacy that belongs to us all. And in return, it is up to us to make it last, to pass it on, to share it.

SKOLA, LES MÉTIERS DE LA VIGNE TROPHÉE GOSSET 2023 AWARDED TO NICOLAS TRUELLE

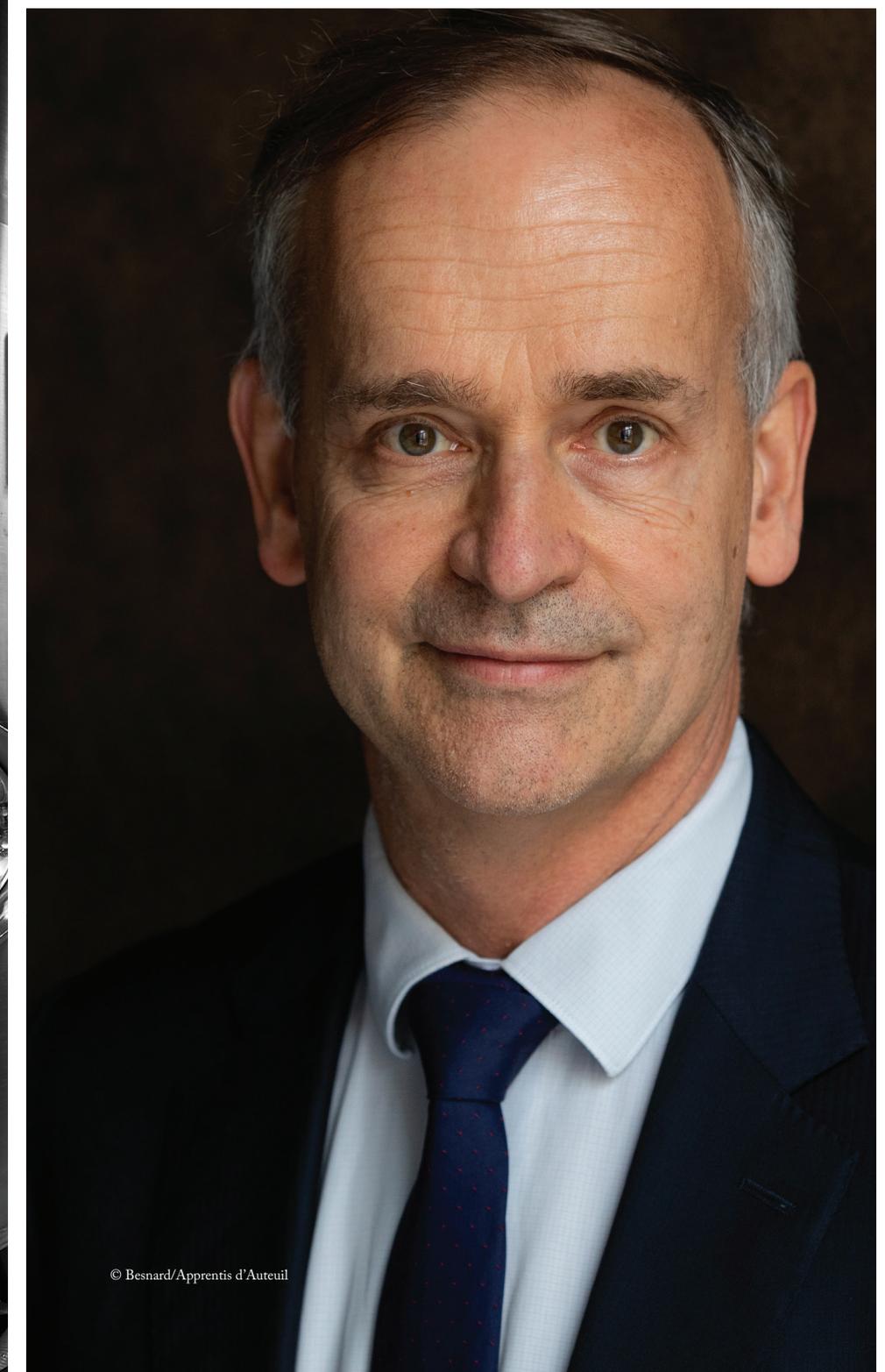
PASSING ON KNOW-HOW AND INTEGRATION
IN THE HEART OF OUR VINEYARDS

“Supporting young people in difficulty is the raison d’être of the Apprentis d’Auteuil foundation, and seeing them flourish when they find their way is the greatest reward of all. That’s what we aspire to, by introducing them to jobs in viticulture, whose future, like theirs, is being shaped today, together.” Nicolas Truelle

Managing Director of the Apprentis d’Auteuil foundation, Nicolas Truelle has already lived several lives in one. A graduate of the Polytechnique and the École des Mines, he has had a 30-year career in the business world, particularly in the industrial sector. Driven by his faith in human beings and strong personal convictions, he is also a director of l’Arche, dedicated to caring for adults with mental disabilities. It was the sum of these experiences, coupled with a search for meaning, that led him to offer his skills to Apprentis d’Auteuil in 2014.

Set up in 1866 to help orphans and street children, it has been recognised as a public interest foundation since 1929. Every year, it now supports around 40,000 vulnerable young people and 8,000 families through a variety of programmes: protection, education, training and integration, both in France and abroad. Moving with the times, it regularly updates its missions to help everyone find their place in society. And, at a time when we face considerable challenges, it is working with young people to shape the world of tomorrow...

With this in mind, the foundation helped to set up SKOLA Métiers de la Vigne in 2018, in collaboration with several châteaux in the “Winegrowers of the Living World” programme in the Médoc region. This training scheme is aimed at young people aged between 16 and 30, with few or no qualifications and facing a combination of difficulties that prevent them finding a job. By preparing them for jobs in the vineyards, alternating theory with practice directly on the partner wine estates, this programme enables them to discover not only a profession, but also the beauty of nature, the pride of a job well done and the strength of a team.



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OSMOTHÈQUE SPECIAL JURY PRIZE AWARDED TO THOMAS FONTAINE

GUARDIAN OF THE WORLD
TEMPLE OF PERFUMERY

“Osmothèque is home to some real olfactory treasures: some are ancient, having left their mark on their era and laying the foundations for modern perfumery, but the collection is also growing by the day and includes some very contemporary creations. For me, this is what heritage is all about: a story of passion and passing on know-how, making the connection between yesterday and tomorrow.”

Thomas Fontaine

Since 2020, Thomas Fontaine has led Osmothèque, the world's first international perfume conservatory. The association was founded in 1990 by Jean Kerléo, who oversaw it until 2008. With a pioneering and passionate spirit, he was inspired by the idea that “perfumes are certainly the most fragile and evanescent of all human creations”. The mission of this unique institution is not only to list, collect and preserve them, but also to rediscover the traces of some of the great perfumes that have disappeared, offering the chance to smell them by recreating them based on the original formulas.

A memory of smells that Thomas Fontaine has been attached to ever since he fell under the spell of a perfume when he was at high school. Keen to unravel the mystery of these olfactory creations, he studied chemistry and then joined the prestigious ISIPCA school. He went on to work for some of the biggest names in the sector, both in France and internationally, before founding his own perfume design and consultancy company, Pallida. The creator of some of the best-known fragrances, he has also worked for Jean Patou, with the aim of perpetuating authentic perfumery and keeping it in step with the times.

At the same time, surrounded by a team of “osmothecaries”, he looks after a collection of over 5,500 perfumes, 850 of which have disappeared, protecting them from the ravages of time, loss and oblivion. The association's mission is to promote the growth and development of the cultural heritage of perfume. The aim is also to help everyone – industry professionals, students and the general public – discover the world of perfume through a wide range of olfactory conferences. Because a perfume conservatory is also a conservatory of emotions.

THE JURY FOR THE 2023 TROPHÉE GOSSET

CHAIRMAN OF MAISON GOSSET

Jean-Pierre Cointreau

JURY CHAIR

Karine Valentin - La Revue du Vin de France

"It was with great pride that I chaired the 28th Trophée Gosset jury, where we recognised both solidarity through the integration of young people and the defence of our French heritage through perfume, one of its pillars. The 2023 awards are thus a continuation of the founding values that have underpinned Trophée Gosset since its inception."

JURY MEMBERS

Philippe Bidalon - L'Express

Georges Blanc - Restaurant Georges Blanc

Aurélie Chaigneau - Le Journal du Dimanche, Teva

Jean-François Chaigneau - Paris Match

Béatrice Delamotte - The Good Life, Cuisine et Vins de France

Thierry Desseauve - Groupe Bettane Desseauve

Antoine Gerbelle - Tellement Soif, France Inter

Gérard Muteaud - Challenges

Ophélie Neiman - Le Monde

Sylvain Ouchikh - Hôtel & Lodge, Les Échos, Les Échos Série Limitée

Thibault Reichell - Planet Vins & Spiritueux

Marie-Catherine De La Roche - Madame Figaro

THE TROPHÉE GOSSET AWARD A LOOK BACK AT THE LAST 28 YEARS

Perpetuating the French art of living, highlighting the uniqueness of our culture, putting the spotlight on excellence: this is the vocation of the Trophée Gosset. Inaugurated in 1995, the prize has evolved over the years to reflect the times and its aspirations. Hence, from our emblematic gastronomy to our tangible and intangible heritage, via ethical, supportive and committed initiatives around the arts of the table, the Trophée Gosset has always recognised individuals who combine commitment with the passing on of know-how.

From 1995 to 2011, at the initiative of the oldest Wine House in Champagne, Trophée Gosset naturally recognised restaurants and hotels for the quality of their wine lists, and more widely saluted the joint work of great names in gastronomy and oenology.

From 2012 to 2020, the initiative was extended beyond the culinary arts, to include: access to training in the culinary professions; promoting the role of women in cooking; defending sustainable fishing; promoting vegetables; job integration for people with disabilities; culinary workshops for people suffering from cancer or other illnesses; initiatives to help children, the elderly and vulnerable groups, etc.

Finally, since 2021, Trophée Gosset has gone beyond culinary heritage to highlight individuals from a variety of fields who are ardent defenders of our tangible and intangible heritage, fervent promoters of our know-how and admirable champions of projects that are both responsible and sustainable.

LIST OF WINNERS OF THE TROPHÉE GOSSET AWARD SINCE 1995

1995

- Le Louis XV in Monaco, chef **Alain Ducasse** and sommelier **Jean-Pierre Rous**
- Ledoyen in Paris, sommelier **Alain Loiseau**

1996

- Lucas-Carton in Paris, chef **Alain Senderens**
- Le Pré Catelan in Paris, chef **Roland Durant** and sommelier **Benoît Monier**

1997

- Le Relais du Bois Saint-Georges in Saintes, director **Jérôme Emery**
- L'hôtel Meurice in Paris, sommelier **Antoine Zocchetto**

1998

- Le Crocodile in Strasbourg, chef **Émile Jung** and sommelier **Gilbert Mestrallet**
- Michel Rostang in Paris, chef **Michel Rostang** and sommelier **Alain Ronsatti**

1999

- Hôtel du Palais in Biarritz, general manager **Jean-Louis Leimbacher** and sommelier **Jean-Jacques Place**
- Hôtel Le Bristol in Paris, general manager **Pierre Ferchaud** and sommelier **Catherine Arnaud-Vuillin**

2000

- L'Auberge Bretonne in La Roche-Bernard, chef **Jacques Thorel**
- Le Carré des Feuillants in Paris, chef **Alain Dutournier**

2001

- Les Flots in La Rochelle, chef **Grégory Coutanceau**
- Goumard in Paris, director **Philippe Dubois**

2002

- L'Oustau de Baumanière in Les Baux-de-Provence, chef **Jean-André Charial**
- Le Four Seasons Hôtel George V in Paris, director **Éric Beaumard**

2003

- Georges Blanc in Vonnas, chef **Georges Blanc**
- Les Trois Marches in Versailles, chef **Gérard Vié**

2004

- Le Relais d'Auteuil in Paris, chefs **Patrick** and **Laurence Pignol**
- Château Cordeillan-Bages in Pauillac, chef **Thierry Marx** and chef sommelier **Arnaud Plard**

2005

- Restaurant Pic in Valence, chef **Anne-Sophie Pic**
- Le Jardin Gourmand in Lorient, chef **Nathalie Beauvais**

2006

- Domaine Les Crayères in Reims, chef **Didier Elena** and chef sommelier **Philippe Jamesse**
- Hostellerie du Mont-Aimé in Bergères-les-Vertus, chef **Jean Sciancalepore**

2007

- La Bastide Saint-Antoine in Grasse, chef **Jacques Chibois**
- Le Bar Américain de l'Hôtel de Paris in Monaco, food and beverage director **Édouard Grosmangin**
- Le Faventia Four Seasons in Tourrettes, food and beverage director **Brice Delclos**

2008

- Auberge du Pont de Collonges in Lyon, chef **Paul Bocuse**
- Les Cèdres in Granges-lès-Beaumont, directors **Jacques** and **Jean-Paul Bertrand**

2009

- Celebration of the 15th year of Trophée Gosset and 425 years of Maison Gosset

2010

- Great Restaurant: Régis et Jacques Marcon in Saint-Bonnet-le-Froid, chef **Régis Marcon** and sommelier **Laurent Blanchon**
- Discovery Restaurant: Hostellerie des Châteaux in Ottrott, chef **Ernest Schaetzel** and sommelier **Olivier Lostetter**
- Special Jury Prize: Georges Blanc in Vonnas, chef **Georges Blanc** and sommelier **Fabrice Sommier**

2011

- Great Restaurant: L'Hostellerie de Plaisance in Saint-Émilion, chef **Philippe Etchebest** and sommelier **Benoît Gélin**
- Discovery Restaurant: Passions et Gourmandises in Saint-Benoît, chef **Richard Toix** and sommelier **Jérôme Lagrave**
- Special Jury Prize: Domaine Les Crayères in Reims, chef **Philippe Mille** and sommelier **Philippe Jamesse**

2012

- Gastronomic Initiative Award: Terroir Parisien, chef **Yannick Alléno**
- Special Jury Prize: Cuisine Mode d'Emploi(S), chef **Thierry Marx**

2013

- Gastronomic Initiative Award: Concours pour la Préservation des Ressources de la Mer, chef **Olivier Roellinger**
- Special Jury Prize: Ateliers Culinaires pour Aider les Malades Soignés pour un Cancer, lecturer and researcher **Philippe Pouillart**

2014

- Celebration of the 20th year of Trophée Gosset
- Gastronomic Initiative Award: La Cuisine, c'est aussi la Santé, chef **Michel Guérard**
- Special Jury Prize: La Passion des Légumes, chef **Alain Passard**

2015

- Le Fonds Solidaire Anne-Sophie Pic pour Redonner du Goût à l'Enfance, chef **Anne-Sophie Pic**

2016

- Les 3 Étoiles Solidaires, founder **Pierre Pavy**

2017

- Mon Premier Accord, chef sommelier **Fabrice Sommier**
- La Cuillère d'Or, founding president **Marie Sauce-Bourreau**

2018

- L'Assiette Gourm'hand, chefs **Benoît Flahault** and **Guillaume Gomez**

2019

- Gastronomic Initiative Award: Étoilés & Solidaires, founder **Marie Guillois** and the group of chefs **Julien Dumas**, **Christophe Raoux**, **Camille Grâce**, **William Ledeuil** and **Thomas Vételé**
- Special Jury Prize: Le Club des Chefs des Chefs

2021

- **Stéphane Bern**, writer, comedian, radio and TV presenter, ardent promoter of our heritage

2022

- Trophée Gosset: **Alain Baraton**, Head Gardener at the Estate of Trianon and the Grand Parc du Château de Versailles
- Special Jury Prize: **Pierre-Emmanuel Taittinger**, chairman of the "Coteaux, Maisons et Caves de Champagne" - World Heritage Mission

2023

- Trophée Gosset: Fondation des Apprentis d'Auteuil – SKOLA, Les Métiers de la Vigne, managing director **Nicolas Truelle**
- Special Jury Prize: Osmothèque, chairman **Thomas Fontaine**

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ALCOHOL ABUSE IS DANGEROUS TO HEALTH. CONSUME WITH MODERATION.