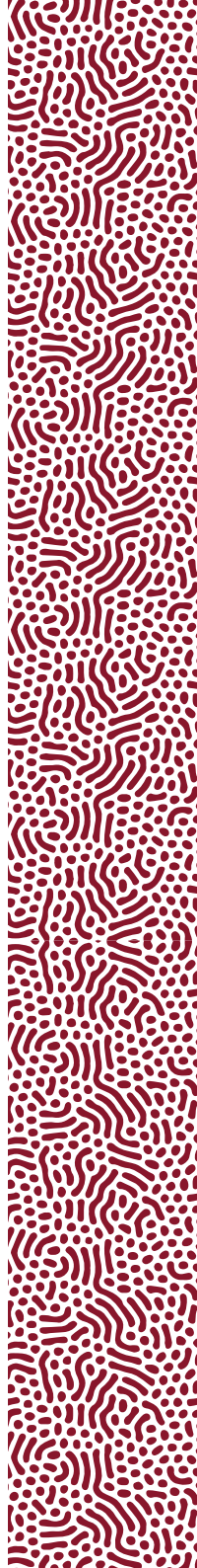




TROPHÉE
GOSSET
2024

29TH EDITION

PROTECTING AND PASSING ON
FRENCH KNOW-HOW AND HERITAGE





FOREWORD BY JEAN-PIERRE COINTREAU

PRESIDENT OF MAISON GOSSET

Gosset represents seven centuries of history and craftsmanship in Champagne winemaking, a deep love for heritage, and a dedication to the terroir. Indeed, Jean Gosset harvested the family vineyard in Ay as early as the 15th century. By 1531, he held the title "Lord of Ay and Mareuil," and history records that the Gosset cellars were located next to those of King Francis I. In 1584, Pierre Gosset founded a wine trading house for still wines, nearly a century and a half before Champagne wines began to be made sparkling. These wines would later be enjoyed at the tables of French royalty, with Gosset Champagne even listed among the wines served at the coronation of King Charles X in 1825. As a historic house in the Champagne vineyards, Gosset symbolizes our gastronomic culture and, beyond that, the French art of living, which it has always been committed to preserving and passing on.



Gosset is the oldest Wine House in Champagne, inheriting an exceptional craftsmanship passed down from generation to generation. This expertise is reflected in our fine wines, which possess a unique and distinct character. We draw this excellence from our rich history and combine it with our inspiration to envision the future while staying true to our traditions.

Created in 1995, the Trophée Gosset celebrates the art of living around wines of Champagne and the pleasures of the table. Over the years, it has evolved to honor not only renowned figures in gastronomy but also advocates for French tangible and intangible heritage. Each edition highlights personalities committed to the preservation and transmission of our cultural heritage, from Stéphane Bern to chef Yannick Alléno, and even the gardener of Versailles, Alain Baraton.

For this 29th edition, the Trophée Gosset is awarded to Jean-Robert Pitte, a geographer and historian renowned for his dedication to promoting and preserving French heritage. Through this recognition, Maison Gosset continues to uphold a tradition of excellence and the transmission of expertise, essential to the preservation of our cultural heritage.

TROPHÉE GOSSET

29 EDITIONS DEDICATED TO HERITAGE

France is renowned for its art of living, refined gastronomy, and rich cultural heritage. It is in this spirit that the Trophée Gosset was founded, with the mission to celebrate and perpetuate these timeless values. Established in 1995, this award has evolved to reflect the changing ways of passing down expertise, highlighting individuals and initiatives that embody the excellence and uniqueness of our culture.

From 1995 to 2011, the Trophée Gosset highlighted renowned chefs and talented sommeliers, honoring their collaboration and dedication to the culinary arts. From 2012 to 2020, the award expanded its scope to include initiatives beyond gastronomy. Culinary training, the promotion of women in the kitchen, and many other projects were recognized during this period.

Since 2021, the Trophée Gosset has broadened its scope to honor individuals from various fields, all united by their passion for preserving and promoting both tangible and intangible heritage. Whether they are artisans, artists, or leaders of institutions dedicated to the preservation and/or transmission of heritage of all kinds, these awardees are devoted champions of our craftsmanship and cultural legacy.

For this 29th edition, the jury is particularly proud to name Jean-Robert Pitte as the 51st laureate. He is a well-known figure, recognized for his passionate commitment to the preservation and promotion of French gastronomic heritage.

THE JURY OF THE TROPHÉE GOSSET 2024

PRESIDENT OF MAISON GOSSET

Jean-Pierre Cointreau

PRESIDENT OF THE JURY

Karine Valentin - *La Revue du Vin de France*

MEMBERS OF THE JURY

Philippe Bidalon - *L'Express*

Jean-Michel Brouard - *Les Echos - Terre de Vins*

Jean-François Chaigneau - *Paris Match*

Louis-Victor Charvet - *En Magnum*

Marie-Catherine de la Roche - *Madame Figaro*

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*



 **JEAN-ROBERT
PITTE**

LAUREATE OF THE TROPHÉE GOSSET 2024

Jean-Robert PITTE is an Emeritus Professor of Geography and Planning at the University of Paris-Sorbonne, where he served as President from 2003 to 2008. In 2006, he founded the University of Paris-Sorbonne Abu Dhabi. Since 2008, he has been a member of the Academy of Moral and Political Sciences, where he was Permanent Secretary from 2017 to 2022. He has also been President of the Geographical Society since 2009 and is a member of the French Wine Academy.



He chairs the French Mission for Food Heritage and Cultures (MFPCA), which successfully submitted the application to UNESCO for the inclusion of the French gastronomic meal on the list of Intangible Cultural Heritage of Humanity.

He is the author of works on landscapes (such as *Histoire du paysage français*, Tallandier, 1983), regional planning, gastronomy, and wine. Among his recent books are: *Le désir du vin à la conquête du monde* (Fayard, 2009), *La bouteille de vin. Histoire d'une révolution* (Tallandier, 2013), *Dictionnaire amoureux de la Bourgogne* (Plon, 2015), *Atlas gastronomique de la France* (Armand Colin, 2017), *La planète catholique* (Tallandier, 2020), *Dardanus* (Calmann-Lévy, 2021), *L'incroyable histoire de la géographie* (Arènes, 2021), *Beautés de la géographie* (PUF, 2023), and *Brillat-Savarin* (Tallandier, 2024).

THE LAUREATES OF THE TROPHÉE GOSSET 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**
- Hôtel Meurice in Paris, Sommelier **Antoine Zocchetto**

1998

- The 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**
- 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 Head 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 Head 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 at Hôtel de Paris in Monaco, Director of Food and Beverage **Édouard Grosmangin**
- Le Faventia Four Seasons in Tourrettes, Director of Food and Beverage **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 anniversary of the Trophy and the 425th anniversary of Maison Gosset

2010

- Grande Table: Régis and Jacques Marcon in Saint-Bonnet-le-Froid, Chef **Régis Marcon** and Sommelier **Laurent Blanchon**
- Table Découverte: Hostellerie des Châteaux in Ottrott, Chef **Ernest Schaezel** and Sommelier **Olivier Lostetter**
- Special Jury Presidents' Award: Georges Blanc in Vonnas, Chef **Georges Blanc** and Sommelier **Fabrice Sommier**

- Grande Table: L'Hostellerie de Plaisance in Saint-Émilion, Chef **Philippe Etchebest** and Sommelier **Benoît Gélén**
- Table Découverte: Passions et Gourmandises in Saint-Benoît, Chef **Richard Toix** and Sommelier **Jérôme Lagrave**
- Special Jury Presidents' Award: Domaine Les Crayères in Reims, Chef **Philippe Mille** and Sommelier **Philippe Jamesse**

2012

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

2013

- Gastronomic Initiative Trophy : Concours for the Preservation of Marine Resources, Chef **Olivier Roellinger**
- Special Jury Presidents' Award: Culinary Workshops to Help Cancer Patients, Researcher and Teacher **Philippe Pouillart**

2014

- Celebration of the 20th anniversary of the Trophy
- Gastronomic Initiative Trophy: La Cuisine, c'est aussi la Santé, Chef **Michel Guérard**
- Special Jury Presidents' Award: La Passion des Légumes, Chef **Alain Passard**

2015

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

2016

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

2017

- Mon Premier Accord, Head Sommelier **Fabrice Sommier**
- La Cuillère d'Or, President and Founder **Marie Sauce-Bourreau**

2018

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

2019

- Gastronomic Initiative Trophy: Étoilés & Solidaires, Founder **Marie Guillois** and the collective of chefs **Julien Dumas**, **Christophe Raoux**, **Camille Grâce**, **William Ledeuil**, and **Thomas Vétélé**
- Special Jury Presidents' Award: Le Club des Chefs des Chefs

2021

- **Stéphane Bern**, journalist, radio moderator and writer, passionate advocate for our heritage

2022

- Trophée Gosset: **Alain Baraton**, Head Gardener of the National Domain of Trianon and the Park of the Château de Versailles
- Special Jury Award: **Pierre-Emmanuel Taittinger**, President of the Mission Coteaux, Maisons et Caves de Champagne - World Heritage

2023

- Trophée Gosset : Fondation des Apprentis d'Auteuil - SKOLA, les Métiers de la Vigne, General Director **Nicolas Truelle**
- Special Jury Award: Osmothèque, President **Thomas Fontaine**

2024

- Trophée Gosset : **Jean-Robert Pitte**, geographer specializing in landscapes and gastronomy



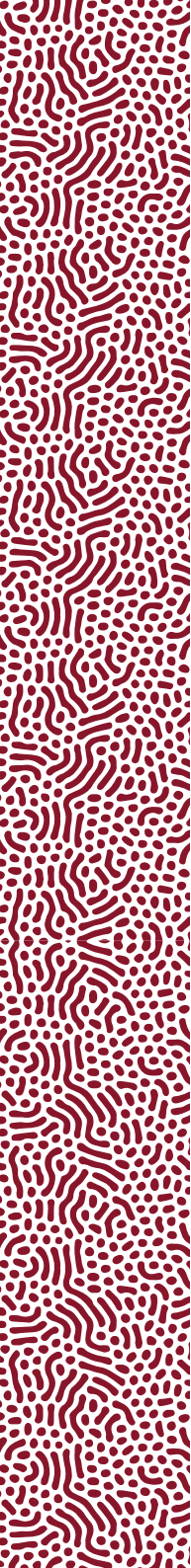
DEPUIS 1864

GOSSET
CHAMPAGNE

www.champagne-gosset.com



@champnegossetofficiel



TROPHÉE

GOSSET

2024

ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH,
CONSUME WITH MODERATION