



TROPHÉE
GOSSET
30^{ÈME} ÉDITION
2025

PRESS RELEASE - SEPTEMBER 2025

PROTECTING AND PASSING ON
FRENCH SAVOIR-FAIRE
AND HERITAGE





**FOREWORD BY
JEAN-PIERRE COINTREAU**
PRESIDENT OF MAISON GOSSET

For seven centuries, since Jean Gosset's first harvest in 1484, Champagne Gosset has been driven by a single imperative: to cultivate excellence and perpetuate the exceptional savoir-faire handed down from generation to generation.

As the oldest Wine House in Champagne, Gosset represents much more than a terroir or a style. It embodies a heritage - the culture of French wine itself - in constant dialogue with gastronomy, the art of living and the traditions that define our identity.

The Trophée Gosset, created in 1995, is part of this heritage. Initially focused on the culinary world, honouring the greatest names in gastronomy (chefs, sommeliers, culinary masters), it has gradually broadened its scope to include other forms of knowledge transmission: those of lived experience, culture, skills and expertise.

The Trophée has stood the test of time because it remains true to its essence. It rewards not fashion or fleeting headlines, but true commitment. It honours those who, with humility and the highest standards, are dedicated to perpetuating what we refer to as a «living heritage».

That is why, for this **30TH EDITION**, we wanted to pay tribute to someone who has already been honoured, but whose commitment continues to grow: Thierry Marx - chef, thought leader, mentor and community builder. Thierry Marx embodies a vision of taste as education, as a means of integration and as a blueprint for society. He shares his savoir-faire with energy, generosity and rigour. It reflects what the Trophée Gosset has evolved into: a tribute to those who keep meaning and values alive.

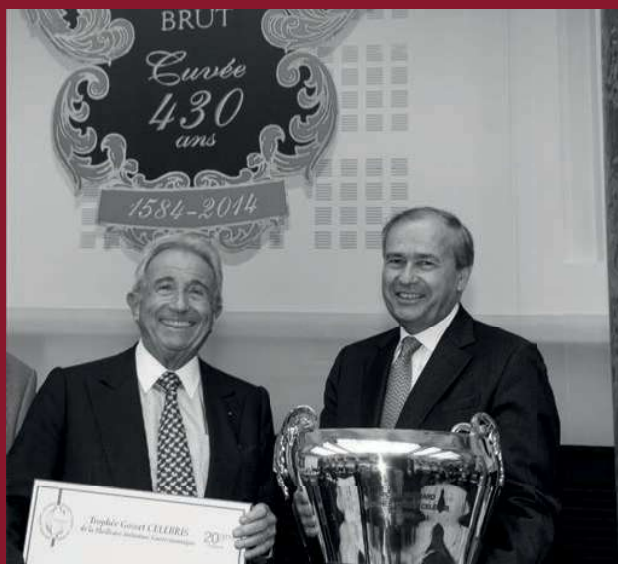
*30 years of perpetuating savoir-faire. 30 years of inspiration.
And now, a new momentum. Taste goes beyond pleasure -
it is a heritage, alive and well.*



2009: 15TH EDITION OF THE TROPHÉE & 425TH ANNIVERSARY OF THE HOUSE



2021: LAUREATE STÉPHANE BERN



2014: 20TH ANNIVERSARY, LAUREATE MICHEL GUERARD



2015: LAUREATE ANNE-SOPHIE PIC



2022: LAUREATES ALAIN BARATON AND PIERRE-EMMANUEL TAITTINGER



2023: SPECIAL PRICE THOMAS FONTAINE, WITH JURY'S PRESIDENT KARINE VALENTIN



2017: LAUREATES FABRICE SOMMIER AND MARIE SAUCE-BOURREAU



2018: LAUREATES GUILLAUME GOMEZ AND BENOIT FLAHAUT

In 2025, the Trophée Gosset celebrates its 30th anniversary. It is a symbolic milestone for this iconic award, which was inspired by Champagne Gosset's desire to honour French art de vivre, gastronomy and cultural heritage.

Created in 1995, in keeping with the founding values of the oldest Wine House in Champagne, the Trophée was initially rooted in the world of gastronomy, recognising chefs and sommeliers whose dedication and talent represented the pinnacle of culinary excellence. From 1995 to 2011, it honoured leading figures in the culinary world, custodians of a refined and uncompromising savoir-faire, such as Anne-Sophie Pic, Yannick Alléno and Alain Passard.

In 2012, the **TROPHÉE GOSSET** - true to its spirit of openness and innovation - broadened its scope beyond gastronomy. It began to recognise initiatives dedicated to training, the passing on of savoir-faire and equality, by promoting women in the culinary professions or supporting projects with purpose.

This evolution led to a more ambitious reinvention of the award in 2021. The Trophée was expanded to include individuals from many different fields (crafts, culture, conservation, design) committed to preserving and passing on our heritage, both tangible and intangible.

Today, on the occasion of its 30th edition, the **TROPHÉE GOSSET** stands as a living tribute to those who preserve and pass on culture, those who keep memory alive, and those who work patiently over time to create something of lasting value. The common thread remains «transmission» whether it be culinary, local, artistic or symbolic.

By choosing Thierry Marx to represent this special edition, Champagne Gosset is paying more than just a tribute to an outstanding chef. It is honouring a transmitter of savoir-faire - a man for whom cooking is a social, political, and educational act, and whose every action is guided by thought.

This anniversary edition marks an important milestone: it is both a tribute to the Trophée's history and a springboard for new ways of recognising living heritage in all its forms.

Thierry Marx



For its 30th edition, the Trophée Gosset is not content with simply recognising a leading name in gastronomy. By honouring Thierry Marx, Champagne Gosset is paying tribute to a man who is dedicated to perpetuating savoir-faire.

Born in Paris's Ménilmontant district in 1959, **THIERRY MARX'S** early years were spent far removed from the world of haute cuisine. From labourer to Foreign Legionnaire, he found in cooking the means to rebuild his life. A graduate of the Paris Hotel School, he trained under the greatest chefs, both in France and abroad.

Since then, Thierry Marx has carved out an extraordinary career for himself. But beyond the accolades and the Michelin stars, it is his commitment to an open, purposeful and socially responsible gastronomy that sets him apart. He is a champion of inclusive cuisine and has founded schools that provide training for young people struggling to find employment.

He embraces a Zen-inspired cultural approach in which action flows from reflection. He champions a vision rooted in heritage, centred on artisanal savoir-faire and respect for the manual trades.

For him, cooking is not just about passing on techniques, but also values, discipline and a genuine life philosophy. Through his restaurants, educational projects and social undertakings, Thierry Marx makes cooking a tool for individual and collective transformation.

Thierry Marx does more than cook - he teaches, educates and transforms. For him, cooking is a universal language, a tool for social connection and personal growth. He embodies the evolution of the Trophée Gosset: from a trophy for gastronomy to a recognition of living heritage, from an award for aromas and flavours to a celebration of the perpetuation of living heritage in all its forms.

As the Trophée Gosset celebrates its 30th anniversary, it was only natural that this edition should honour a man who has made the passing on of savoir-faire his driving force, his commitment, and his life's work.

1995	<ul style="list-style-type: none"> • Le Louis XV à Monaco, le chef Alain Ducasse et le sommelier Jean-Pierre Rous • Ledoyen à Paris, le sommelier Alain Loiseau 	2004	<ul style="list-style-type: none"> • Le Relais d'Auteuil à Paris, les chefs Patrick et Laurence Pignol • Château Cordeillan-Bages à Pauillac, le chef Thierry Marx et le chef sommelier Arnaud Plard
1996	<ul style="list-style-type: none"> • Lucas-Carton à Paris, le chef Alain Senderens • Le Pré Catelan à Paris, le chef Roland Durand et le sommelier Benoît Monier 	2005	<ul style="list-style-type: none"> • Restaurant Pic à Valence, la cheffe Anne-Sophie Pic • Le Jardin Gourmand à Lorient, la cheffe Nathalie Beauvais
1997	<ul style="list-style-type: none"> • Le Relais du Bois Saint-Georges à Saintes, le directeur Jérôme Emery • L'hôtel Meurice à Paris, le sommelier Antoine Zocchetto 	2006	<ul style="list-style-type: none"> • Domaine Les Crayères à Reims, le chef Didier Elena et le chef sommelier Philippe Jamesse • Hostellerie du Mont-Aimé à Bergères-les-Vertus, le chef Jean Sciancalepore
1998	<ul style="list-style-type: none"> • Le Crocodile à Strasbourg, le chef Émile Jung et le sommelier Gilbert Mestrallet • Michel Rostang à Paris, le chef Michel Rostang et le sommelier Alain Ronsatti 	2007	<ul style="list-style-type: none"> • La Bastide Saint-Antoine à Grasse, le chef Jacques Chibois • Le Bar Américain de l'Hôtel de Paris à Monaco, le directeur de la restauration Édouard Grosmangin • Le Faventia Four Seasons à Tourrettes, le directeur de la restauration Brice Delclos
1999	<ul style="list-style-type: none"> • L'hôtel du Palais à Biarritz, le directeur général Jean-Louis Leimbacher et le sommelier Jean-Jacques Place • L'hôtel Le Bristol à Paris, le directeur général Pierre Ferchaud et la sommelière Catherine Arnaud-Vuillin 	2008	<ul style="list-style-type: none"> • Auberge du Pont de Collonges à Lyon, le chef Paul Bocuse • Les Cèdres à Granges-lès-Beaumont, les directeurs Jacques et Jean-Paul Bertrand
2000	<ul style="list-style-type: none"> • L'Auberge Bretonne à La Roche-Bernard, le chef Jacques Thorel • Le Carré des Feuillants à Paris, le chef Alain Dutournier 	2009	<p>Célébration du 15ème anniversaire du Trophée et des 425 ans de la Maison Gosset</p>
2001	<ul style="list-style-type: none"> • Les Flots à La Rochelle, le chef Grégory Coutanceau • Goumard à Paris, le directeur Philippe Dubois 	2010	<ul style="list-style-type: none"> • Grande Table : Régis et Jacques Marcon à Saint-Bonnet-le-Froid, le chef Régis Marcon et le sommelier Laurent Blanchon • Table Découverte : Hostellerie des Châteaux à Ottrott, le chef Ernest Schaetzel et le sommelier Olivier Lostetter • Prix Spécial des Présidents du Jury : Georges Blanc à Vonnas, le chef Georges Blanc et le sommelier Fabrice Sommier
2002	<ul style="list-style-type: none"> • L'Oustau de Baumanière aux Baux-de-Provence, le chef Jean-André Charial • Le Four Seasons Hôtel George V à Paris, le directeur Éric Beaumard 		
2003	<ul style="list-style-type: none"> • Georges Blanc à Vonnas, le chef Georges Blanc • Les Trois Marches à Versailles, le chef Gérard Vié 		

2011

- Grande Table : L'Hostellerie de Plaisance à Saint-Émilion, le chef **Philippe Etchebest** et le sommelier **Benoît Gélin**
- Table Découverte : Passions et Gourmandises à Saint-Benoît, le chef **Richard Toix** et le sommelier **Jérôme Lagrave**
- Prix Spécial des Présidents du Jury : Domaine Les Crayères à Reims, le chef **Philippe Mille** et le sommelier **Philippe Jamesse**

2012

- Trophée de l'Initiative Gastronomique : Terroir Parisien, le chef **Yannick Alléno**
- Prix Spécial des Présidents du Jury : Cuisine Mode d'Emploi(S), le chef **Thierry Marx**

2013

- Trophée de l'Initiative Gastronomique : Concours pour la Préservation des Ressources de la Mer, le chef **Olivier Roellinger**
- Prix Spécial des Présidents du Jury : Ateliers Culinaires pour Aider les Malades Soignés pour un Cancer, l'enseignant-chercheur **Philippe Pouillart**

2014

- Célébration du 20ème anniversaire du Trophée
- Trophée de l'Initiative Gastronomique : La Cuisine, c'est aussi la Santé, le chef **Michel Guérard**
 - Prix Spécial des Présidents du Jury : La Passion des Légumes, le chef **Alain Passard**

2015

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

2016

- Les 3 Étoiles Solidaires, le créateur **Pierre Pavy**

2017

- Mon Premier Accord, le chef sommelier **Fabrice Sommier**
- La Cuillère d'Or, la présidente-fondatrice **Marie Sauce-Bourreau**

2018

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

2019

- Trophée de l'Initiative Gastronomique : Étoilés & Solidaires, la fondatrice **Marie Guillois** et le collectif des chefs **Julien Dumas**, **Christophe Raoux**, **Camille Grâce**, **William Ledeuil** et **Thomas Vételé**
- Prix Spécial des Présidents du Jury : Le Club des Chefs des Chefs

2021

- **Stéphane Bern**, ardent promoteur de notre patrimoine

2022

- Trophée Gosset : **Alain Baraton**, jardinier en chef du Domaine National de Trianon et du Parc du Château de Versailles
- Prix Spécial du Jury : **Pierre-Emmanuel Taittinger**, président de la Mission Coteaux, Maisons et Caves de Champagne - patrimoine mondial

2023

- Trophée Gosset : Fondation des Apprentis d'Auteuil - SKOLA, les Métiers de la Vigne, le directeur général **Nicolas Truelle**
- Prix Spécial du Jury : Osmothèque, le président **Thomas Fontaine**

2024

- Trophée Gosset : **Jean-Robert Pitte**, géographe spécialiste du paysage et de la gastronomie

2025

Trophée d'honneur :
le chef **Thierry Marx**



Champagne Gosset

7 CENTURIES OF CHAMPAGNE SAVOIR-FAIRE

Founded in 1584, Gosset is the oldest Wine House in Champagne. Family-owned and independent, it perpetuates an exceptional savoir-faire passed down from generation to generation with a deep respect for tradition.

Champagne Gosset produces a distinctive style of wine using a unique vinification process that preserves the natural freshness of the grape aromas. This allows the wines to age on their lees for a longer period of time, developing richness and complexity.

Gosset's "Grands Vins de Champagne" reflect the essential essence of the region's terroirs and draw their generosity from the three main Champagne grape varieties (Chardonnay, Meunier, Pinot Noir) carefully selected from 150 hectares of vineyards located across the whole of the Champagne region. Each year, this wide palette of terroirs allows the Champagne House to achieve the harmony it seeks to ensure that the Gosset style - wines of distinctive character with an intense mineral freshness and deep vinosity – lives on and remains instantly recognisable.

Thanks to its savoir-faire and original character, Champagne Gosset has become synonymous with excellence among connoisseurs of fine wine.

History

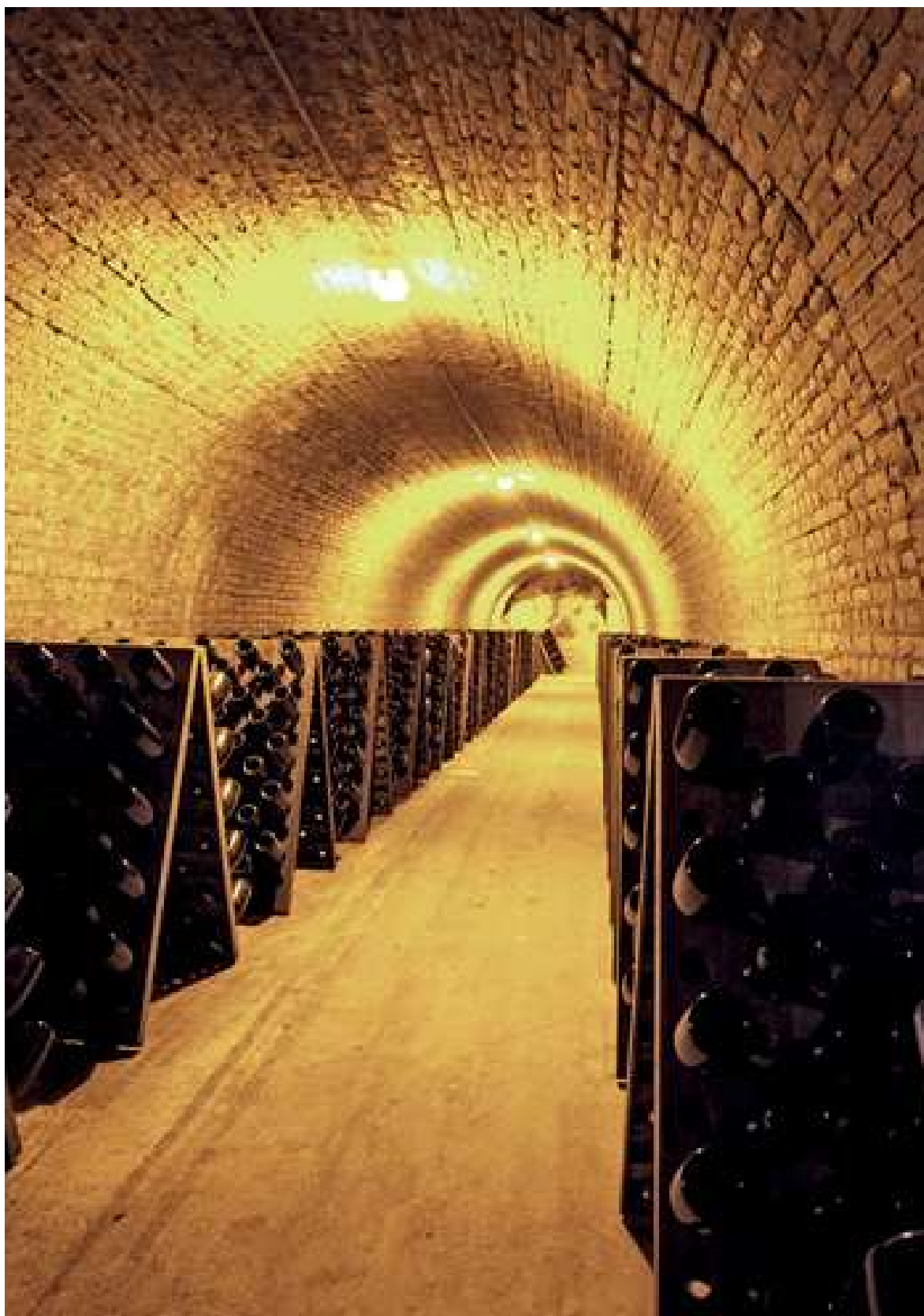
The history of Champagne Gosset began in the 15th century in the heart of the Aÿ vineyards, when Jean Gosset (1484–1556) cultivated the family's first vines. In 1531, he became “Lord of Aÿ and Mareuil,” his cellars sitting alongside those of King François I.

In 1584, his descendant Pierre Gosset officially founded the company. At the time, it was a négociant business selling still wines - often reds - more than a century before wines started to be crafted sparkling in the Champagne region. Gosset is the oldest Wine House in the region.

At that time, the wines of Aÿ vied with those of Beaune for a place on the finest tables, including those of the Kings of France. In 1825, Champagne Gosset was among the wines served at the coronation of Charles X.

Since the late 15th century, 17 generations of direct descendants have succeeded one another, each driven by the same ambition: to capture the truest expression of an exceptional terroir, with fidelity and uncompromising standards.

The House is now part of the Renaud-Cointreau group (Iconic Nectars), which perpetuates the Gosset style with the same rigour and passion.





An iconic bottle

A MARK OF DISTINCTION

Gosset is also the story of an iconic bottle: the “antique” bottle, taken and adopted in 1760 from a model in the family’s collections. Its graceful silhouette, curvaceous lines, and highly distinctive glass colour make it an exclusive and instantly recognisable showcase for the wine. This bottle, adorned with a unique neck label - the only one of its kind in Champagne and christened the “necklace medallion” by Albert Gosset, who designed it inspired by perfumery and fine jewellery - has become one of the most powerful symbols of the Gosset style.

This attention to detail and dedication to elegance is a testament to the high standards of the Gosset Champagne House, recognised by numerous awards. A permanent member of Excellence Française since 2010, it was awarded the prestigious Entreprise du Patrimoine Vivant (Living Heritage Company) label by the French government in 2013, attesting to the outstanding nature of its savoir-faire. In 2015, the inclusion of the «Coteaux, Maisons and Caves de Champagne» on the UNESCO World Heritage List recognised a collective heritage that Champagne Gosset proudly supports through its involvement with the Mission of the same name.



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