



## RESULTS OF THE 21ST PASCAL CAFFET TROPHY



**Pierre FONTAINE**, the big winner of the 21st Pascal Caffet Trophy, surrounded by the 14 candidates of this 2023 edition, the competition organizing committee, the exceptional jury & Pascal CAFFET.

Meilleurs Ouvriers de France  
  
Chocolatier | Pâtissier



Entreprise  
du Patrimoine  
Vivant  
L'excellence  
des savoir-faire  
français

Champion du Monde  
des Métiers du Dessert



## 21ST PASCAL CAFFET TROPHY November 12, 2023 - RESULTS

Saturday 11 and Sunday 12 November 2023, at the Salon de la Gastronomie de Troyes (Aube), the 21st edition of the Trophée Pascal Caffet chocolate competition took place.

### THE PASCAL CAFFET TROPHY

This artistic chocolate piece competition, with no imposed theme, aims to bring out the talents of tomorrow and promote the profession of chocolatier.

"World Pastry Champion", "Meilleur Ouvrier de France"... From

Many winners today hold these prestigious titles. (Quentin Bailly, Angelo Musa, Frédéric Hawecker, Stéphane Leroux, Julien Boutonnet, David Cappy, Guillaume Mabilieu, Yvan Chevalier etc.)

This competition also sees the emergence of female talents. The last two

The winners saw their work rewarded with first prize.

A trophy, talents & a lot of passion...

An ambitious program which excites professionals and the general public.

The challenge: to create an artistic piece of chocolate in one day in 8 hours maximum. All live and in public at the heart of the Gastronomy show in

Troyes.

Candidates must also bring a chocolate candy (recipe imposed by the organization of the competition) which will be tasted on site, then evaluated during the test.

This competition highlights the creative & rigorous spirit of the enthusiast, without forgetting the mastery of the basics of the profession of chocolatier.

## 21ST PASCAL CAFFET TROPHY

November 12, 2023 - PARTNERS

### THE PARTNERS

We owe the sustainability of the Pascal Caffet Trophy to the candidates, to the renowned jurors who responded as well as to numerous partners.

Since the beginning, Le Trophée Pascal Caffet has had a historic partner; The Chocolaterie de l'Opéra, the Cube Troyes Champagne Expo & La Maison du Boulanger.

This year the organizing committee of the Pascal Caffet Trophy was able to count on the support of the following companies: **C2PACK, LA RENAISSANCE, SGI, AMPLITUDE, TRANSPORTS HENNEQUIN.**

But also: AMPLITUDE TEMPORARY WORK, ATSE, AUBE SÉCURITÉ FIRE, AUBELEC, BLK PRODUCTION, CINDY & GÉRARD PICCIOLI, CLÉMENT DEISGN, CORSIGLIA, DESIMO, CHAMPAGNE DEVAUX, FINESSE FRANCE, FRUITS ROUGES & CO, HUBERT CLOIX, LEBARH, O'DÉLICES DE LUCAS, OLIVIER DOUARD PHOTOGRAPHER, PATRICK FONT, PURATOS, SILLIKOMART & WOLFBERGER GASTRONOMY.



## 21ST PASCAL CAFFET TROPHY

November 12, 2023 - JURORS

### THE JURORS

Each year, Pascal Caffet, founder and organizer of the competition, surrounds himself with great professionals in the food industry.

Meilleurs Ouvriers de France, World Champions or even Michelin-starred Chefs... Each edition makes up the most demanding juries.

This year, the 21st edition of the Pascal Caffet Trophy had the honor of counting among its exceptional jury the Meilleurs Ouvriers de France, Pâtissiers-Confiseurs 2019: Jean-Christophe JEANSON David BRIAND, Patrice IBARBOURE, Jonathan MOUGEL & Sébastien TRUDELLE.



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## 21ST PASCAL CAFFET TROPHY

November 12, 2023 - WINNERS

### 1ST PRIZE TROPHY PASCAL CAFFET



### PIERRE FONTAINE

Pierre FONTAINE; Pastry chef at  
Brach, Paris

## 21ST PASCAL CAFFET TROPHY

November 12, 2023 - WINNERS

### 2ND PRIZE TROPHY PASCAL CAFFET



### VALENTIN COLIN

Valentin is a Chocolatier at Gely  
Alexandre, Chocolaterie Fink in Poitiers.

### 3RD PRIZE TROPHY PASCAL CAFFET



### FABIO GIAMBRONE

Fabio is a Chocolatier at Fabrice  
Dumay, in Metz.

### TASTING PRICE

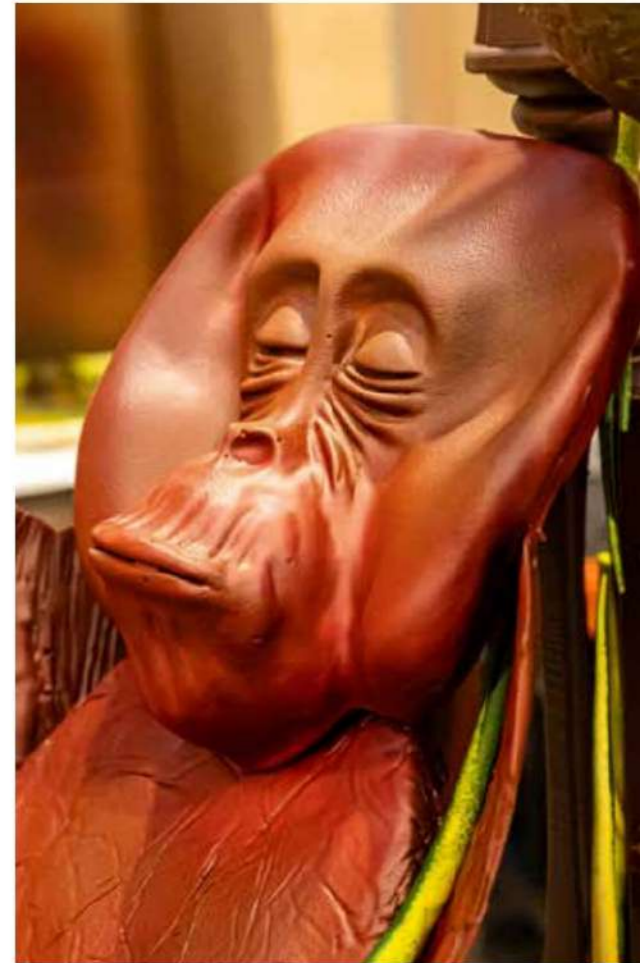


### PAUL ROUSSEL

Paul is a Chocolatier at Quentin Bailly, in  
Perenchies.









## PRESS KIT /

### Chapter 3: ONE CRÉDOT, TASTE!

“I never stop tasting my products,” declares Pascal Caffet, “because the basis is to ensure that what we do always remains good. Obviously, I am biased. So when Jean-Christophe (who tasted all our products in less than 2 months) said to me: “Say, you have an incredible quality of taste”, coming from a hyper professional like him, it made me has further strengthened our qualitative approach! »

If Pascal Caffet admits to being reassured by the words of his new right-hand man Jean-Christophe Jeanson, it is because he has the simplicity and honesty of the greats. As an informed creator and responsible business leader, he has the right to doubt.

Doubting that a year goes well, knowing that they follow one another without ever being the same...

“Doubt is an integral part of our lives,” adds Jean-Christophe, “and where it is interesting is that it allows everyone to question themselves, therefore to move forward and above all not to fall asleep on what has been acquired.”

Very concerned about the quality of his products, Pascal Caffet does not skimp on his raw materials.

“Oh, you know, when you start producing large volumes, you may be tempted to lower the quality of the chocolate in favor of better profitability,” he explains. Except that there, we would move into the industrial world and that is just inconceivable to me!

My top priority is that we make 200 or 10,000 macarons, they all have to taste the same!

Zero tolerance ! It's not because we produce a lot that it has to be less good! Surely not ! In fact, the real truth of the artisanal world is the raw materials and the working methods. »

**But the search for excellence has a price: daily consistency.**

“My teams have incredible merit, they are exceptional. We perform together every day, all year round. We don't give up. People open the doors of our stores to have fun and we must satisfy and respect their approach” continues Pascal Caffet.

“Besides, what really struck me when I arrived at Pascal was this pride of belonging, this loyalty to the boss. It reminded me of the atmosphere at Lenôtre. Whether it's from the pastry chef who makes the cake to the seller who puts it in the box for the customer, both know as much about the product as the other. It's incredible ! It takes years to build these skills and little time to destroy them if we are not vigilant. Only rigor allows you to stay at the level of requirements you want. » specifies Jean-Christophe.

#### How to define taste?

“Impossible,” continues Jean-Christophe. A palate cannot be oriented. It has a precise and personal definition for each of us. The only thing that can be learned is the memory of a company in relation to a tasting. You will remember that this cake tasted this way and when you taste another, the information you have previously memorized will allow you to make a judgment. Palates are more or less developed and sensitive depending on the individual and that's what will lead you to say: I like it or I don't like it. »

Find the complete press kit for Maison CAFFET and its brigade, right here: [maison-caffet.com](http://maison-caffet.com)



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# HOUSE CAFFET SHOPS

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