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ACADÉMIE INTERNATIONALE DE LA GASTRONOMIE

*Information Note n° 9*

May-June-July 2013

## AIG Calendar of Events

- **Friday 22 February . September 2013 in Italy** : Award ceremony for the AIG Grand Prix of Food Science to Professor Davide Cassi and the Prix AIG of Gastronomic Literature to Professor Massimo Montanari.
- **Friday October 25 to Sunday October 27, 2013 in Barcelona ( Spain )** : Inauguration of the Mediterranean Branch of AIG and remittance of the AIG Prix du Chef de l'Avenir 2013 to Jordi Cruz, restaurant Abac.
- **Friday November 9, 2013, in Miami (Florida) USA**: award ceremony for the Grand Prix of Gastronomic Culture 2013 to Norman van Aken
- **Saturday November 9 to Saturday November 16, 2013 in Mexico** : the Mexican Academy of Gastronomy organizes a visit to Mexico for AIG members to discover the cuisine of this country.

## **AIG launches a research for a modern definition of “Gastronomy”**

Since Brillat-Savarin who invented the word almost two centuries ago,  
the term “GASTRONOMIE” has gained in content.

It means not only a combination of eating with tasting pleasure. It has  
become a social and cultural phenomenon, recognized as such by  
UNESCO.

It is more and more considered as one of the Fine Arts.

Gastronomy takes an ever increasing importance every day in medias and  
particularly on television.

This is why AIG invites all Academies to consult their members in order to  
elaborate a new definition of gastronomy, valid worldwide.

Gastronomes of all countries, submit your ideas !

## Jean-Jacques Chauveau, Le Pré Catelan in Paris, is awarded the AIG Grand Prix de l'Art de la Salle 2013



From left to right : Gérard Ait Said, Jose Bento dos Santos, Rafael Anson, Georges Husni, Mme Nathalie Szabo, Jean-Jacques Chauveau, Jacques Mallard, Prof. Giovanni Ballarini, Gérald Heim de Balsac

On Tuesday May 7, 2013 the Pré Catelan restaurant in Paris, 3-Michelin stars, organized a ceremony for the delivery of the AIG Grand Prix de l'Art de la Salle 2013 to its Director Jean-Jacques Chauveau.

The event was attended by Nathalie Szabo, President of Lenôtre SA, by the Chef Frédéric Anton and his staff, and by several members of AIG's Bureau, Georges Husni, Rafael Anson, Gérald Heim de Balsac and José Bento dos Santos. Jacques Mallard, President of AIG, remitted the Grand Prix to Jean-Jacques Chauveau and praised the work of this great professional.

In his response, the recipient thanked the AIG and Marc Spielrein. He explained how his work is totally complementary with the Chef's and called the younger generation to join this profession which is demanding, but which can also bring great satisfactions. The ceremony was followed by a luncheon prepared by Chef Frédéric Anton.

## Award ceremony for Philippe Bourguignon, Prix AIG 2013 of Gastronomic Literature

On Friday May 17, 2013 Jacques Mallard, President of AIG, remitted the Prize of Gastronomic Literature 2013 for France, *Guilde des Terroirs*, to Philippe Bourguignon for the new edition of his book "L'Accord parfait" ("The perfect match").

This beautiful book treats the delicate question of the optimum match between wines and food. Philippe Bourguignon, one of the best sommeliers in France, currently Director of the restaurant Le Laurent in Paris, explains the most interesting associations for each wine and challenges many established ideas.

In his speech, Jacques Mallard said that Philippe Bourguignon was a pioneer in the search for the perfect match between wines and dishes, at a time when the concept was not developed. Yet this perfect marriage is critical both for food and wine; The best wine can be destroyed by a dish that does not fit, and vice versa.



Philippe Bourguignon's book was one of the first to explore this subject in an almost scientific manner and remains unmatched.

**Laurent Roucayrol, restaurant Alain Ducasse, Plaza Athénée, Paris is awarded the AIG Prix du Sommelier 2013**

On Thursday May 30, 2013 Laurent Roucayrol was awarded the AIG Prix du Sommelier 2013 for France at the restaurant Alain Ducasse, Hotel Plaza Athénée in Paris.

One could note the presence of Alain Ducasse, Martine Bloch, Director of the Hotel, Christophe Saintagne, AIG Chef de l’Avenir 2011, and Denis Courtiade, AIG Grand Prix de l’Art de la Salle 2010, who surrounded Jacques Mallard, Gérald Heim de Balsac and José Bento dos Santos from AIG.

In a short speech, Jacques Mallard emphasized the importance of the sommelier in a great meal, and the difficulty of this task. José Bento dos Santos, who nominated Laurent Roucayrol, explained how the latter communicated his emotions by his language and his hands, drawing the attention of the customer to the complexity, minerality and tone of the wine, “as is the case for music”. Another way of conceiving the role of the sommelier, for the greatest benefit of the customer.



From left to right : Jacques Mallard, Laurent Roucayrol, Alain Ducasse, Mme Martine Bloch, Jose Bento dos Santos, Gérald Heim de Balsac

**30<sup>th</sup> anniversary of AIG : visit in France from June 4 to June 10, 2013**

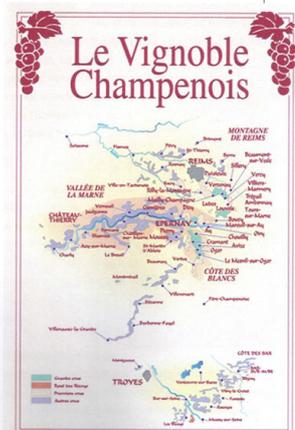
About 80 AIG members coming from 12 countries participated in the trip, which was organized to celebrate the 30<sup>th</sup> anniversary of the creation of AIG.

They left Paris by high speed train to Strasbourg and then to Reims, to discover two French regions famous for their gastronomy and wines, Alsace and Champagne. Over six days, they attended several private events, had lunch or dinner in Michelin-starred restaurants, tasted the best white wines of Alsace and premium brands of Champagne.

They visited two of the most beautiful cathedrals in France, Strasbourg and Reims, before returning to Paris to finish the trip with a boat cruise on the Seine river, the Eiffel Tower and a gala dinner at the restaurant Alain Ducasse au Plaza Athénée (3 Michelin stars), exceptionally privatized for the event.



XXX<sup>ème</sup> ANNIVERSAIRE  
de l’AIG  
MCMC  
L’ALSACE  
LA CHAMPAGNE



## Remittance of the Grand Prix de l'Art de la Cuisine to the Chef René Redzepi, restaurant NOMA in Copenhagen



From left to right : Rafael Anson, Gunnar Forssell, René Redzepi, Jacques Mallard et Gérald Heim de Balsac

On Thursday June 27, 2013 President Jacques Mallard, surrounded by AIG Honorary President Rafael Anson, Secretary General Gérald Heim de Balsac and AIG Director Gunnar Forsell representing the Swedish Academy of Gastronomy, remitted the 2012-2013 AIG Grand Prix de l'Art de la Cuisine to René Redzepi of the NOMA restaurant in Copenhagen.

In his speech Jacques Mallard explained that this Grand Prix was awarded by AIG every

year to a true artist of the kitchen. He emphasized that René Redzepi was inspired by values that are dear to AIG : respect of terroirs, seasons and creativity. René Redzepi demonstrates that the defence of "terroir cuisine" does not prohibit inventiveness.

Gunnar Forsell recalled the exceptional career of René Redzepi, who is the spearhead of "new Nordic cuisine" and the leader of Scandinavian gastronomy. Rafael Anson stressed the worldwide recognition of the importance of gastronomy and emphasized the role of the International Academy in this movement.

In his reply René Redzepi said that he was deeply moved by this distinction. The ceremony was concluded by a 21-course dinner (all in small portions !), predominantly vegetables and products from the sea, where the Chef demonstrated all his talents.

### LAST MINUTE

We have just learned of the death of General Henri Broussaud on June 29, 2013.

Many of you certainly remember him as Michel Génin's deputy manager at AIG. Before, he had a great military career which he finished as Major General in the French Air Force, after fighting in the French resistance during World War II.

He was awarded the AIG Gold Medal at our General Assembly last January