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Michael Ellis, International Director of the MICHELIN Guides, Leaves Office

Michael Ellis, current international director of the MICHELIN guides since 2011, will leave the Michelin Group on September 14, 2018. Under his leadership, the MICHELIN guide teams successfully led a dynamic international strategy. The Guide now boasts 31 editions in 30 countries [Guangzhou will be the 32nd edition] and has expanded its collection with six new titles over the last three years.

"The past seven years as head of the MICHELIN guides have been the most exciting of my career and I cannot thank the Michelin Group enough for giving me this unique opportunity. The inspectors are the beating heart of this strategic activity, their passion and their expertise are powerful, and I have been honored to be by their side during these last seven years. Long live the Michelin Guide!" commented Michael Ellis.

His replacement will be appointed soon.

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About Michelin

Michelin, the leading tire company, is dedicated to enhancing its clients' mobility, sustainably; designing and distributing the most suitable tires, services and solutions for its clients' needs; providing digital services, maps and guides to help enrich trips and travels and make them unique experiences; and developing high- technology materials that serve the mobility industry. Headquartered in Clermont-Ferrand, France, Michelin is present in 171 countries, has more than 114,000 employees and operates 70 production facilities in 17 countries which together produced around 190 million tires in 2017. (www.michelin.com)

About the MICHELIN guide

The MICHELIN guide selects the best restaurants and hotels in 30 countries in which it operates. A full-fledged showcase of fine dining around the world, the guide focuses on the culinary dynamism of a country, as well as on emerging trends and talented chefs of tomorrow. A creator of value for restaurants thanks to the distinction it awards every year, the MICHELIN guide supports the standing of local gastronomy and the tourist appeal of regions. Based on its rigorous selection method and its long-term understanding of the hospitality industry, the MICHELIN guide gives its customers unique expertise that enables it to provide them with a high-quality service.

Its selections are available in print and digital versions that are accessible via the Web and on a full range of mobile media that offer navigation adapted to individual use as well as an online booking service.

With the MICHELIN guide, the Group continues to support millions of travelers, enabling them to live a unique mobility experience.

