

PRESS RELEASE

Boulogne-Billancourt, 20 January 2018

Michelin would like to express its sincere condolences to the family, friends, and associates of Chef Paul BOCUSE - three stars in the MICHELIN Guide since 1965 for his Auberge de Collonges-au-Mont-d'Or - who died today aged 91.

"The iconic figure of French cuisine, throughout his life Paul BOCUSE worked to promote French gastronomy and raise the profile of the professional cook, which he revolutionized," comments Claire DORLAND-CLAUZEL, member of the Executive Committee of the MICHELIN Group, Director of External Relations, Sustainable Development and the MICHELIN Guide.

Encouraging chefs to leave their kitchens and take an interest in the outside world, promoting the transmission of techniques and know-how, Paul BOCUSE trained generations of chefs with the aim of teaching them to respect the produce and develop simple but tasty dishes.

With his generosity, aura, and love of cooking and traditions, Paul BOCUSE raised the profile of French excellence in every corner of the world. His truffle soup, *loup en crouste* (bass in puff pastry), *poularde en vessie* (chicken cooked in a bladder), *rouget en écailles de pommes de terre* (mullet with potato scales) have all now become gold standard dishes in the global gastronomic landscape, enabling the whole world to discover the riches to be found in our terroir.

"Like all members of the French gastronomy family, the MICHELIN Guide is now mourning the loss of one of its most emblematic figures. A Paul BOCUSE culinary experience went beyond technical perfection; it created unforgettable emotion," says Michael ELLIS, International Director of MICHELIN Guides.

Paul Bocuse is to date the only restaurant in the world to hold three stars in the MICHELIN guide for fifty-three years.

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