



PRESS RELEASE

MICHELIN GUIDE

Paris, August 19

Chef Michel Guérard has died: the world of gastronomy loses a legend.

He was truly one of the greats: a brilliant representative of the “nouvelle cuisine” generation. Michel Guérard leaves behind him a considerable culinary heritage which truly embodies his erudition, his generosity, and his devotion to cookery. The Three MICHELIN Stars of Les Prés d'Eugénie have been fixtures in the firmament of French cuisine for 47 years. Through all these years, he has delighted gourmets and inspired chefs all over the world with his avant-garde approach focused on quality and making the most of simple, natural ingredients with the ingenuity for which he is distinctive.

The MICHELIN Guide joins Gwendal Poullennec, the International Director of the MICHELIN Guides, to express their sincere condolences to his family, as well as to the brigade and employees of Les Prés d'Eugénie.

“It is with great sadness that we have learned of the death of Michel Guérard, the poet of French gastronomy. His innovative approach to cookery and his talent for passing along savoir-faire have left a profound impression on several generations of MICHELIN Guide inspectors. Personally, I would like to pay tribute to this pacifistic man who sought to federate the voices of our national culinary scene, and who rallied his dear wife and daughters to create a gourmet destination of international renown: Les Prés d'Eugénie have been crowned with Three MICHELIN Stars since 1977. I am convinced that the many chefs that Michel Guérard trained will continue to ‘sing his cuisine’ like the impish, inspired songbird that he was.” – Gwendal Poullennec, International Director of the MICHELIN Guides.

About Michelin

Michelin is building a world-leading manufacturer of life-changing composites and experiences. Pioneering engineered materials for more than 130 years, Michelin is uniquely positioned to make decisive contributions to human progress and to a more sustainable world. Drawing on its deep know-how in polymer composites, Michelin is constantly innovating to manufacture high-quality tires and components for critical applications in demanding fields as varied as mobility, construction, aeronautics, low-carbon energies, and healthcare. The care placed in its products and deep customer knowledge inspire Michelin to offer the finest experiences. This spans from providing data- and AI-based connected solutions for professional fleets to recommending outstanding restaurants and hotels curated by the MICHELIN Guide. (www.michelin.com)

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