

Nespresso shares its coffee expertise at Bocuse d'Or 2015

Nespresso meets high gastronomy in a week of exceptional culinary experiences

Lyon (FRANCE) 27th January, 2015 – The Bocuse d'Or is the premier feature on any Michelin chef's calendar – a brief moment in the year where judges rather than customers focus on the perfection of their cuisine. For *Nespresso*, participation in this event is a natural extension of the company's work with high gastronomy which is driven by mutual inspiration, as well as a focus both on quality as a premium experience and innovation.

An integral part of SIRHA, the world's biggest leading hospitality and food service event, Bocuse d'Or is the biennial, world chef championship, named after the French chef Paul Bocuse and the most prestigious culinary competition of its kind in the world. The involvement of *Nespresso* in an event which celebrates and promotes excellence is central to its own coffee expertise philosophy and thus it is once again significantly involved as the Official Coffee of the Bocuse d'Or 2015 for the fifth competition running.

This year *Nespresso* will have no fewer than 120 of its machines on site, and will serve more than 80,000 Grands Crus during the event.

In parallel of the Bocuse d'Or 2015, *Nespresso* is delighted to dedicate 7 days to showcasing and sharing its coffee expertise in a unique setting in the center of Lyon through L'Atelier *Nespresso* and the *Nespresso* Chef Academy.

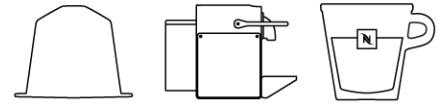
Atelier Nespresso – A World of Exceptional Gastronomic Experiences...

This unique location will also host the return of the much-loved Atelier *Nespresso*. The Atelier *Nespresso* is open to *Nespresso* Club Member and end-consumer competition ticket winners, international VIP guests and select media and bloggers, with each day structured around 3 auspicious coffee moments, lunch, 'café gourmand' and dinner. *Nespresso* will offer participants unique moments to experience and taste its Grands Crus.

This year, chefs and culinary ambassadors, including the Michelin-starred chefs Jean-François Piège and Emmanuel Renaut, will surprise participants with a personalized food experience in which *Nespresso* Grands Crus feature among the stars.

... Created by world-renowned chefs

The program comprises 3 sessions per day presided over by world-renowned chefs working in pairs to create 5-course menus each of which incorporates *Nespresso* Grands Crus for the delight of all participants.



Chef Program Overview for l'Atelier Nespresso

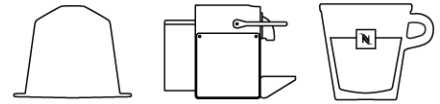
	SESSION	CHEFS	PASTRY CHEF	SOMMELIER
Friday, 23 rd	Dinner	<i>Davy Tissot</i>	<i>Joannic Taton</i>	<i>Fabrice Sommier</i>
Saturday, 24 th	Brunch	<i>Thibaut Sombardier</i>	<i>Yann Couvreur</i>	
	Café Gourmand		<i>Yann Couvreur</i>	
	Dinner	<i>Davy Tissot</i>	<i>Joannic Taton</i>	<i>Fabrice Sommier</i>
Sunday, 25 th	Brunch	<i>Thibaut Sombardier</i>	<i>Yann Couvreur</i>	
	Café Gourmand		<i>Yann Couvreur</i>	
	Dinner	<i>Davy Tissot</i>	<i>Joannic Taton</i>	<i>Fabrice Sommier</i>
Monday, 26 th	Dinner	<i>Emmanuel Renaut</i>	<i>Yann Couvreur</i>	<i>Paolo Basso</i>
Tuesday, 27 th	Lunch	<i>Emmanuel Renaut</i>	<i>Christelle Brua</i>	<i>Paolo Basso</i>
	Café Gourmand		<i>Christelle Brua</i>	
	Dinner	<i>Emmanuel Renaut</i> <i>David Toutain</i>		<i>Paolo Basso</i>
Wednesday, 28 th	Lunch	<i>JF Piège</i>	<i>Christelle Brua</i>	<i>Paolo Basso</i>
	Café Gourmand		<i>Christelle Brua</i>	
	Dinner	<i>Jean-François Piège</i>	<i>Christelle Brua</i>	<i>Paolo Basso</i>
Thursday, 29 th	Lunch	<i>David Toutain</i>	<i>Christelle Brua</i>	<i>Fabrice Sommier</i>
	Dinner	<i>David Toutain</i>	<i>Christelle Brua</i>	<i>Fabrice Sommier</i>

In addition to these leading chefs, the Atelier Nespresso will also feature world-class sommeliers whose task it will be to provide a symphony of sensory pleasure through perfect wine, food and coffee pairings. Attendees include Paolo Basso, accredited Coffee Sommelier in 2009 and ASI World Best Sommelier 2013-2016, and Fabrice Sommier, awarded 'Meilleur Ouvrier de France' as a sommelier in 2007 and 2014 Best Sommelier of the Year as awarded by Gault & Millau.

Nespresso Chef Academy – Elevating the Coffee Experience at the Dining Table

For the second time, the Nespresso Chef Academy will travel to Lyon, France, bringing together 10 leading international chefs. The two-day Nespresso Chef Academy program will include renowned pastry chefs such as Jean-Philippe Darcis of Belgium and Yigit Pura of the United States together with award-winning chef Frédéric Laplante of Canada, recognized as best national chef of the year in Canada in 2014. The chefs will be accompanied by Nespresso Sensory Expert Edouard Thomas.

The Nespresso Chef Academy is part of the greater Nespresso Coffee Expertise program which aims to share its knowledge throughout the entire coffee value chain. This program gathers chefs and sommeliers from all over the world to meet Nespresso coffee experts and share their common quest for quality and excellence in taste.



The courses, hosted four times a year, consist of classes and workshops demonstrating all the subtlety and sophistication of the *Nespresso* Grands Crus. Every facet of coffee is studied (in the same way that an oenological academy teaches about wine and its organoleptic properties), in order to identify its potential to be paired with food, wine and liquors. Coffee is thus allowed to assume its true place in the kitchen, that of an ingredient with infinite possibilities. The Coffee Expertise programs enable culinary experts to use coffee as an ingredient and to create the perfect pairings thus enabling extraordinary sensory journeys for their guests. After five years of Coffee Expertise programs, *Nespresso* now counts more than 300 sommeliers and chefs as alumni around the world.

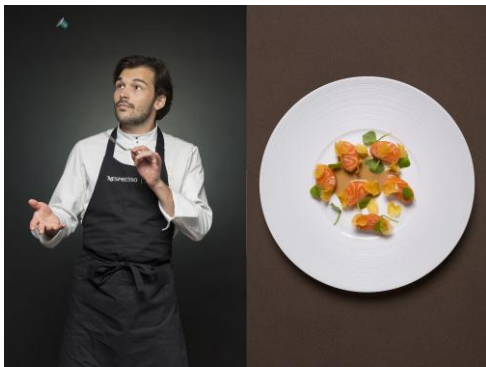
L'Atelier *Nespresso* ... A Preview of Delectable Recipes Incorporating *Nespresso* Grands Crus:



DAVY TISSOT – 1* Michelin, MOF 2004
Ardèche Chestnut Soup and Wild Mushroom,
Grand Cru Dulsão do Brasil Cappuccino



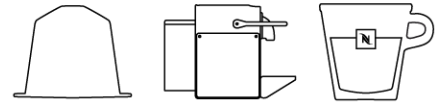
JOANNIC TATON
Amaretti, Grand Cru Arpeggio Cream and Ganache,
Passion Sorbet



THIBAUT SOMBARDIER – 1* Michelin
Gravlax Salmon, Grand Cru Fortissio Lungo and White Chocolate
Cream, Potato Chips



YANN COUVREUR
Café Gourmand, Grand Cru Volluto, Chestnut and
Blackcurrant Squares



EMMANUEL RENAUT – 3* Michelin, MOF 2004
Monkfish and Pike Bisque,
Sauce Grand Cru Indriya from India



JEAN-FRANCOIS PIEGE – 2* Michelin
Venison Cooked on Roasted Chestnuts, Kabocha,
Grand Cru Dulsão do Brasil Scents



DAVID TOUTAIN
Mackerel and Grand Cru Vivalto Lungo



CHRISTELLE BRUA
Café Liégeois, Grand Cru Arpeggio

Contact information

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About Nestlé Nespresso SA

Nestlé Nespresso SA is the pioneer and reference for highest-quality portioned premium coffee. Headquartered in Lausanne, Switzerland, *Nespresso* operates in almost 60 countries and has more than 9 500 employees. In 2013, it operated a global retail network of over 320 exclusive boutiques.