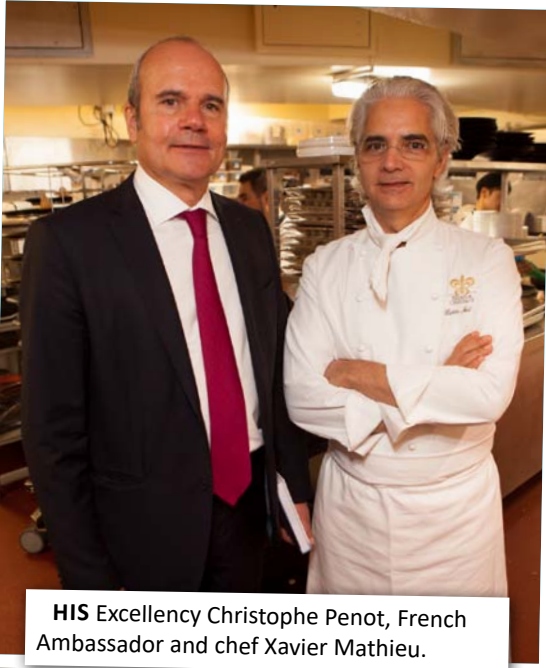


Good France comes to Sofitel on Collins



HIS Excellency Christophe Penot, French Ambassador and chef Xavier Mathieu.

FOR the launch of Good France 2018 in Australia, Atout France hosted a sumptuous Provencal gastronomic dinner in foodie Melbourne, flying over the acclaimed Michelin star chef Xavier Mathieu from Le Phébus restaurant in **Provence**.

Sponsored by Air France, La Maison du Thé and Tefal, highlights of the event were inevitably creations like Chef Mathieu's signature illusionary chocolate egg dessert, not to mention exceptional Pommery brut Champagne.

Now in its fourth year, Good France, orchestrated by the

French Ministry of Foreign Affairs and Chef Alain

Ducasse, brings French gastronomy to over 3,300 restaurants worldwide.

In Australia, chefs from all over prepared dinners to pay tribute to the excellence of French cuisine and unite people around the common values of sharing and enjoying the "gastronomic meal of the French" as inscribed on UNESCO's list of Intangible Cultural Heritage of Humanity.



LUCY Bradshaw, General Manager Lancôme, Atout France's Patrick Benhamou and Catriona Rowntree.



QUENTIN Voss, Country Manager, Air France and Andrew Burnes, CEO, Helloworld Travel.



GABRIEL Gaté and Clive Scott, General Manager, Sofitel Melbourne on Collins.

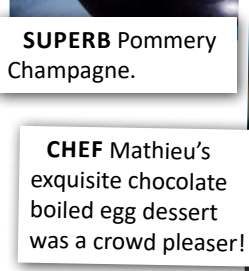


SUPERB Pommery Champagne.



THE setting - sunny Provence!

BON Appétit from Inge Fransen, Managing Director, Vranken-Pommery Australia.



CHEF Mathieu's exquisite chocolate boiled egg dessert was a crowd pleaser!

