Georges Blanc's biography

Chef and Businessman since 1968, Georges Blanc is now employing 350 people.

Georges Blanc finished top of the class from the Hospitality school of Thonon-les-Bains in 1962. He has been a patron of the school since 2011, the year of school century.

Military service in the navy on the Foch and Clémenceau as Quartier-Maître cuisinier in the service of Admiral Vedel from 1962 to 1964.

Three Michelin stars since 1981 at his eponymous restaurant in Vonnas (Ain - France).

Starred since 1929.

Voted Chef of the Year by Gault et Millau in 1981 with a score of 19.5/20.

A keen student of oenology, he was elected Best Sommelier of Burgundy and Rhône Alpes in 1970.

Finalist in the national contest, he came third.

In 1985, he became an active player in the wine world, creating Domaine d'Azenay in Azé, Southern Burgundy. He planted 17 hectares of Chardonnay vines on wasteland and built one of the most modern winemaking facilities of its time.

The cellar of his Michelin-starred restaurant is now recognized as one of the finest restaurant cellars in the world.

Jury member of the Meilleurs Ouvriers de France competition since 1971.

Member, then National President of the Jury of the Meilleurs Ouvriers de France competition in class 2 MOF Maitre d'hôtel, du Service et des Arts de la Table (1996). Advisor and Jury

Member for M6 since the start of the cooking shows "Un Diner Presque Parfait" and "Top Chef" in 2008.



Candidate and finalist in the Class 1 MOF Cuisine competition in Paris (1976).

Georges Blanc takes advantage of his media appearances to defend and promote the values of "Made in France" and actively contribute to the influence of the culinary professions.

Founding member and President of the "Chambre Syndicale de la Haute Cuisine Française" from 1994 to 1998.

Co-founder of the "Collège Culinaire de France."

Member of the Executive Board of the "Maîtres Cuisiniers de France" from 1997 to 2003.

Elected municipal councilor in the 90s, in charge of economic development. Successfully lobbied for the creation and development of a motorway interchange on the A40 at Vonnas.

Former elected member of the Ain Chamber of Commerce and Industry.

Former President of the Restaurateurs de l'Ain.

Former Vice-President of the International Association "Tradition et Qualité", which became "Les Grandes Tables du Monde" on his own initiative.

International consultant chef, notably for the prestigious Singapore Airlines since 1998 (Inflight services).

Particularly committed to helping develop and promote quality products since 1976 as a Member of the official "Comité Interprofessionnel de la Volaille de Bresse" and re-elected President since 1986.

Since the 70's, he has been a committed player in the culinary promotion of Rhône Alpes around the world as part of the official Rhône Alpes mission (Chamber of Commerce and Region).



Awards

Chevalier des Palmes Académiques 2002
Commandeur des Arts et des Lettres 2004
Commandeur du Mérite Agricole 1993
Commandeur de la Légion d'Honneur 2007
Meilleur Ouvrier de France HC 2018
Grand Officier dans l'Ordre National du Mérite 2023

A passionate writer, he has published numerous works translated into several languages:

« Mes recettes » in 1981 and 1982 *(Éditions Cogep)*

« La Cuisine de Bourgogne » in 1982 *(Éditions Jean-Claude Lattes)*

« Ma Cuisine des Saisons » in 1984 *(Éditions Robert Laffont)*

« La Nature dans l'Assiette » en 1987
"The Natural Cuisine of Georges Blanc"

(Éditions Stewart Tabori & Chang New York)
Translated in 5 languages, 380 000
books sold

« Le Livre Blanc des 4 saisons »
in 1988

(Éditions Robert Laffont)

« Les Blancs » in 1989 (Éditions Genève)

« Le Grand livre de la Volaille »

in 1991 (Éditions Robert Laffont)

« Au Hasard de la Fourchette »

in 1993 (Éditions Sang de la Terre) « De la Vigne à l'Assiette » in 1995
 « The French Vineyard Table »
 (Éditions Hachette) published in english

« Cuisine en Famille » in 1999 *(Éditions Albin Michel)*

« La Cuisine de nos Mères » in 2000 *(Éditions Hachette)*

« Plat du jour » in 2003 *(Éditions Solar)*

« Fête des Saveurs » in 2004 *(Éditions Hachette)*

« La Vie en Blanc » in 2007 (Éditions GSL)

« Le plus Simple du Meilleur » in 2010

(Éditions Minerva)

« Bleu Blanc Bresse » in 2017 *(Éditions GSL)*

« Des Rencontres en Or » in 2019 (Éditions GSL)

