

Technical Jury « World Edible Oils »

Christian Pinatel President of the AVPA Jury



Technical Director of France Olive, Christian Pinatel is deeply committed to supporting olive growers in improving the quality of their oils. His book, "*L'olivier, histoire ancienne et contemporaine*", is a reference for all those passionate about the history of olive oil and its connection to Provence. He bases his tasting sensitivity and expertise on the existing classification system of the International Olive Council (IOC). His collaboration with Aix-Marseille University led to the creation of a mathematical model to refine the evaluation process, improving the accuracy of olive oil grading. Thanks to this rigorous methodology, AVPA has gained widespread recognition over the years.

Cherifa Ait Ikhlef

She is a quality engineer specializing in regulatory compliance expertise, certifications, and customer satisfaction management. With her know-how, she ensures that products such as olive oil meet the highest standards and guarantees an optimal customer experience.



Jacques Artaud

Emeritus Professor at the University of Aix-Marseille, specializing in olive oil chemistry. In addition to his academic role, he is also an olive oil producer, combining theory and practice in his approach to this precious product.



Marine Bahati

A graduate of the University of Tours in Sensory Analysis and Innovation, Marine Bahati has recently taken on the role of Quality and Sensory Analysis Manager at France Olive. Through intensive training, she has quickly gained an excellent understanding of olive oils. She will participate in the AVPA Competition for the first time in 2025.



Érik Carteau

Quality Manager for oils and panel leader at Lesieur, Avril Group, Érik Carteau is a graduate of the first class of Oleology at the Faculty of Pharmacy of Montpellier in 2010. For over 20 years, he has been responsible for selecting and creating all the olive oils for the Lesieur and Puget brands. A passionate taster, whether in official panels or around a table, olive oil has gradually become both a passion and a profession.



Christine Cheylan

Former General Manager of Château Virant, a renowned winery and olive oil estate known for the quality of its productions. With her expertise in viticulture and olive growing, she oversaw the management and development of this exceptional estate, blending tradition and innovation. Under her leadership, Château Virant established itself as a key player in the production of premium wines and olive oils, with a strong focus on sustainability and environmental respect. Passionate about her profession, Christine Cheylan is also committed to sharing her knowledge and promoting Mediterranean culture through exceptional products that highlight the terroir.



Cécile Cron



Olive grower, she discovered the fascinating world of olive oil in 2007 when she became the owner of an olive grove in Catalonia, Spain, where she produces organic extra virgin olive oil, *Cova Fumada* olive oil. Eager to understand more about this noble product, she trained in both Spain and France in Oleology, the science of studying olive oils. In 2018, she earned a degree in Olive Oil Tasting from the University of Jaén (UJA), funded by the International Olive Council (IOC).

Henri Derepas

He founded "*Champsoleil*" in the late 1980s, a 100% organic farm with a dual focus on traditional vegetable growing and olive cultivation. The olive tree became the main crop, and a new processing workshop was established to create numerous olive-based specialties. Mastery of fermentation and the organization of flavors in the preparations are his core principles. Henri has been a member of AVPA juries for several years. His professional commitments provide him with the wonderful opportunity to learn from renowned chefs, as the ultimate goal is clear: "Olive oil is a precious nectar that should, above all, be consumed in the best possible way!"



Pamela Dubois



Trained in olive oil tasting in France by two key figures in the field, Alexandra Gauquelin-Roché and Cécile Le Galliard, Pamela Dubois is a passionate olive oil expert. Within her family business, *Chercheurs d'Or Vert*, she meticulously and sensitively selects the finest olive oils—true gems from authentic craftsmanship and exceptional terroirs.



Paz Figares Mignot



A recognized expert in the field of olive oil, passionate about the art of the olive and the richness of its aromas. Founder of *OLIPAZ* in 2014, she successfully combined traditional know-how and innovation to promote premium quality olive oils. Through her sharp expertise, she has played a key role in raising awareness about how to taste and appreciate olive oil. *OLIPAZ*, which joined *Chercheurs d'Or Vert*, has established itself as a reference in the world of olive oil, offering exceptional products while emphasizing sustainability and respect for artisanal production methods.

Carole Fusari

Head of the olive oil laboratory at France Olive, she oversees all laboratory activities: analysis of bio phenols, fatty acids, quality parameters, and especially the operation of the tasting panel accredited by the IOC. Tasting over 500 samples annually, she brings her extensive experience to the service of AVPA for organizing and conducting all tastings.



Laurent Queirolo



A chemical engineer, he is in charge of the fats department at the *Service Commun des Laboratoires* in Marseille, a laboratory recognized by the International Olive Council (IOC) for conducting sensory analysis and organoleptic testing of virgin olive oil. This laboratory plays a key role in evaluating the quality of extra virgin olive oils in France.



Françoise Camatte



A French farmer specializing in olive cultivation since 1993, Françoise Camatte runs an olive grove in Saint-Cézaire-sur-Siagne, in the Alpes-Maritimes. Alongside her agricultural work, she has been actively involved in representative roles within her sector. Since 2007, she has been a member of the national committee for dairy, agri-food, and forestry appellations at the National Institute of Origin and Quality (INAO). In recognition of her 38 years of dedication to agriculture and olive cultivation, she was appointed a Knight of the National Order of Merit in January 2022.

Corinne Petit

A recognized oleologist and independent consultant at *Oli Conseils*, she provides advisory services to olive oil producers, helping them improve the quality of their production and optimize extraction processes. She is also a member of the official tasting panel accredited by the International Olive Council (IOC) and a collaborator at the Olive Tree Technical Center.



Sonda Laroussi



An expert in olive oil, trainer, and panel leader, Sonda Laroussi is also the founder of *Oleaconseils*, a company specializing in olive oil consulting and training. She is also the co-founder of 220, an initiative dedicated to promoting high-quality olive cultivation. With her extensive experience, Sonda plays a key role in training both professionals and enthusiasts in the art of olive oil tasting, while raising public awareness of the diversity and richness of premium olive oils.



Cécile Le Gaillard

With a diploma in communication and tasting of virgin olive oils, awarded by the International Olive Council (IOC) and the University of Jaén in Spain, Cécile Le Gaillard was awarded the title of *Savante Associée* in 2016 and 2018 after individual tasting tests. Today, she works as a consultant specializing in olive oil selection, creating oil cellars, training, and tasting. She shares her expertise through her website: jusdolive.fr.



Denis Ollivier



Former Director of the *Service Commun des Laboratoires* in Marseille, a laboratory specializing in analysis and quality control for the agri-food sector within customs and fraud control, Denis Ollivier has solid expertise in analytical chemistry. Since his retirement, he has continued to carry out several missions as an expert in fats chemistry. Responsible for a tasting panel recognized by the International Olive Council (IOC) from 1990 to 2018, he now uses his extensive knowledge of olive oil tasting to serve the profession, particularly in the context of competitions organized by AVPA.

Laure Choquin

An olive producer in France since 2014, Laure Choquin specializes in the cultivation of the Lucques variety. Alongside her production of confit olives, she earned a Diploma in Oleology from the University of Montpellier. Recognized as an expert in olive oil tasting, Laure regularly serves as a jury member for the Sud de France competitions. In 2023, she was awarded the title of *Savante* in olive oil tasting at the Trioliet Championship in Lançon de Provence, highlighting her sharp expertise and commitment to the quality of olive oils.



Léa Pradeilles



Léa Pradeilles is a technician at the Technical Olive Center (Centre Technique de l'Olivier), a professional organization dedicated to olive growing. She plays an active role in the center's technical missions, particularly in areas such as olive oil quality, sensory analysis, and the training of professionals in the sector. Her scientific rigor and analytical skills help ensure a fair and transparent evaluation of olive oils, highlighting the work of producers and the richness of their terroirs.

