



Christian Pinatel - President of the Jury AVPA

Technical Director of France Olive, he works closely with olive growers to improve the quality of their oils. His book 'L'olivier, histoire ancienne et contemporaine' is a reference for all those who are passionate about the history of olive oil and Provence.

He bases his sensitivity as a taster and his expertise on the existing classification of the International Olive Oil Committee. His contribution with the University of Aix-Marseille has led to the creation of a mathematical model to refine the grading of the diversity of oils. Thanks to this rigorous methodology, AVPA has acquired the reputation it has enjoyed for so many years..

Cherifa Ait Ikhlef

She is a quality engineer specialising in regulatory compliance, certification and customer satisfaction management. Thanks to her expertise, she ensures that products meet the most stringent standards and deliver the best possible customer experience.



Jacques Artaud

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



Marine Bahati

A graduate of the University of Tours in Sensory Analysis and Innovation, and recently appointed Head of Quality and Sensory Analysis at France Olive, Marine Bahati has rapidly acquired an excellent knowledge of olive oils thanks to intensive training. She is taking part in the AVPA competition for the first time in 2025.





Érik Carteau

Head of oil quality and panels at Lesieur, Groupe Avril, oleologist graduated from the first oleology class at the Faculty of Pharmacy in Montpellier in 2010.

He has been in charge of the selection and creation of all the olive oils for the Lesieur and Puget brands for over 20 years, and has a passion for tastings, whether on official panels or around a table. Over the years, olive oil has become a passion and a profession.

Christine Cheylan

Christine Cheylan was Managing Director of Château Virant, a wine and olive-growing estate renowned for the quality of its produce. Drawing on her expertise in viticulture and olive growing, she oversees the management and development of this exceptional estate, combining tradition and innovation. Under her direction, Château Virant has established itself as a major player in the production of top-of-the-range wines and olive oils, with a particular focus on sustainability and respect for the environment. Passionate about her profession, Christine Cheylan is also committed to passing on her know-how and promoting Mediterranean culture through exceptional products that showcase the terroir.



Cécile Cron -

An olive grower, she discovered the fascinating world of olive oil in 2007, when she became the owner of an olive grove in Spanish Catalonia, where she produces an organic extra virgin olive oil, Cova Fumada olive oil. Keen to understand more about this noble product, she trained in Spain and France in oleology, the science of studying olive oils. In 2018, she graduated as an Expert in Virgin Olive Oil Tasting from the UJA (University of Jaén), funded by the IOC (International Olive Oil Council).

Henri Derepas

Created Champssoleil in the late 80s, a 100% organic farm with two traditional activities: market gardening and olive growing. Olive-growing became the mainstay of the business, and a new processing workshop was set up to produce a wide range of specialities derived from olives. The mastery of fermentation and the organisation of flavours in the preparations are his credos.

Henri has been a member of the AVPA juries for several years. His professional commitments give him a wonderful opportunity to learn from renowned chefs, because the bottom line is this: 'oil is a precious nectar that should be eaten first and foremost, and it should be eaten in the best possible way!





Pamela Dubois

Olive oil expert

Trained in tasting in France by Alexandra Gauquelin-Roché and Cécile Le Galliard, together they select the nuggets of olive oil offered for sale by a family business: Chercheurs d'Or Vert.

Paz Figares Mignot

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 has combined traditional know-how with innovation to promote top-quality olive oils. Thanks to her cutting-edge expertise, she has played a key role in raising awareness of how to taste and enjoy olive oil. OLIPAZ has established itself as a benchmark in the world of olive oil, offering exceptional products while emphasising sustainability and respect for traditional production methods.



Carole Fusari



Head of France Olive's olive laboratory. She oversees all the laboratory's activities: analysis of bio-phenols, fatty acids, quality parameters, and above all the operation of the IOOC-approved tasting panel. Tasting more than 500 samples a year, she puts her solid experience at the service of the AVPA for the organisation of all the tastings.

Cécile Le Gaillard

Graduated in Communication and Tasting of Virgin Olive Oils by the IOC (International Olive Oil Council) and the University of Jaén in Spain. In 2016 and 2018, I was awarded the title of Associate Savante on an individual tasting test.

I now work as a consultant, specialising in oil selection, creating cellars, training and tasting. I discovered olive oil in Spain. After 6 years of living Spanish-style, it's a real experience. When I returned to France, I set up jUSDolive.fr to gather together all the information I could find on extra virgin olive oil. My passion took me to Spain, where I qualified as an expert taster. Since then, I've never stopped learning about olive oil and passing on its virtues. Olive oil tasting courses.





Sonda Laroussi

Sonda Laroussi is an olive oil expert, trainer and panel leader, as well as the founder of Oleaconsils, a company specialising in olive oil advice and training. She is also co-founder of 220, an initiative to promote the cultivation of quality olive oil. Drawing on her experience, Sonda Laroussi plays a key role in training professionals and amateurs in the art of olive oil tasting, while raising public awareness of the diversity and richness of high-end olive oils. Its approach is distinguished by its commitment to promoting the quality, traceability and authenticity of

products, thus helping to raise the standards of the olive oil industry...

Denis Ollivier

Denis Ollivier is the former Director of the Service Commun des Laboratoires de Marseille, a laboratory specialising in analysis and quality control for the agri-food sector in the customs and fraud departments. With his solid expertise in analytical chemistry, he has added a number of expert assignments in fat chemistry to his retirement. Head of a tasting panel approved by the COI from 1990 to 2018, he has a broad knowledge of olive oil tasting, which he puts into practice in the service of the profession and for the AVPA contests.



Corinne Petit

Corinne Petit is a consultant oleologist at Alta Sélections, a company specialising in the selection and distribution of quality olive oils. Drawing on her expertise in oleology, she helps producers and companies in the sector to create refined products, with a focus on authenticity, traceability and taste excellence. Passionate about the world of olive oil, Corinne shares her knowledge through tastings, training courses and advice on selecting the best oils. Her expertise has made her a benchmark in the field, helping to raise the quality standards of olive oils internationally.

Laurent Queirola

A chemical engineer, he is head of the fats and oils department at the Service Commun des Laboratoires de Marseille, a laboratory recognised by the International Olive Oil Council (IOOC) for the sensory and organoleptic analysis of virgin olive oil. This laboratory plays a key role in assessing the quality of extra virgin olive oils in France.

