

## ALAIN DAUVERGNE WINS THE 2023 FRENCH COCKTAIL CHAMPIONSHIP

**Alain Dauvergne, a talented trainer and expert mixologist, has won the prestigious 2023 French Cocktail Championship, confirming his status as the undisputed master in the creation of refined, innovative cocktails.**

The event, organised by the [Association des Barmen de France](#) and held recently at Disney Village, brought together the country's top bartenders and mixologists in a competition showcasing their creativity, technique and ability to surprise the most demanding of palates.

Alain Dauvergne stood out among the competitors with his unique and daring creations, harmoniously combining flavours, textures and visually stunning presentations. He captivated the jury with his technical expertise, sense of innovation and attention to detail, producing two cocktails of exceptional quality.

*I am honoured and delighted to have won this French Cocktail Championship," commented Alain Dauvergne. "This victory is the fruit of hard work and many hours of research and experimentation to create unique and memorable cocktails. I'd like to thank Institut Lyfe for enabling me to develop my skills and continue to outdo myself in this exciting field, and to continue transmitting my passion to young talents from all over the world.*

As a trainer at Institut Lyfe, Alain Dauvergne shares his experience and expertise with students, preparing them to surpass their limits and achieve the highest levels of excellence in their future careers in the [hospitality](#), [restaurant](#) and [culinary arts](#) sectors. This victory testifies to the quality and excellence the students at **Institut Lyfe** benefit from, thanks to around 100 [permanent professionals](#) with exemplary backgrounds and awards (Michelin stars, Meilleur Ouvrier de France, Bocuse d'Or, etc.) and more than 200 teachers and experts in our sectors, who are committed to passing on their talent to 1,200 students from all over the world.

Alain will represent France at the prestigious World Cocktail Championship taking place in Rome next November.

Institut Lyfe (Lyon for Excellence, Education, Exploration, Experience) trains committed and responsible decision-makers in the hotel, restaurant, culinary arts and pastry professions. Over the past 30 years, it has built up a unique ecosystem of initial training, research and vocational training. It currently welcomes 1,200 students encompassing 72 nationalities.

Its teaching is based on experiential learning, centred around project management, talent development, entrepreneurship and creativity. Its international strategy is built on an educational hub created with the world's leading schools and universities, along with its network of 5,000 alumni in 90 countries. It is the first private higher education establishment in the hospitality and food service sector to be recognised by the French Ministry of Higher Education and Research, with four state-approved Bachelors in International Management. It is also the only school in France to have a Michelin-starred training restaurant, a 5-star hotel-school and a Research Centre whose scientific work contributes to the quality of its teaching and its forward-looking vision on careers in the hospitality industry.