

MAISADOUR

GASTRONOMIE

Maisadour Gastronomie distinguished at the 2026 General Agricultural Competition: 5 new medals for its duck and poultry sectors

Haut-Mauco, 05 March 2026. At the 2026 General Agricultural Competition, the emblematic event of the International Agricultural Show, Maisadour Gastronomie once again confirms the excellence of its know-how. Its duck and poultry sectors won 5 medals, illustrating the quality of their products and the constant commitment of the farmers and teams.

"These medals illustrate the meticulous work of our breeders and our teams, who are committed every day to offering products of impeccable quality. They confirm our role as a gastronomic reference in the South-West and demonstrate the strength of our sectors, based on tradition, innovation and high standards.

Vincent Robin, Managing Director of Maisadour Gastronomie

3 new medals for foie gras with Delpeyrat

With 3 new distinctions, Delpeyrat, an emblematic brand of the South-West, consolidates its historical excellence.

These awards now bring to 41 the total number of medals obtained by products from Delpeyrat's fattened duck since 2012. They reward precise know-how, a mastered sector and a continuous commitment to responsible gastronomy.



The Yellow Free-Range Chicken of the Landes once again rewarded

The emblematic product of the Maïsadour Cooperative, the Yellow Free-Range Chicken of the Landes, the first Label Rouge in France created in 1965, is once again distinguished and obtained a gold and a bronze medal, saluting the quality of the yellow free-range chicken of the Landes aged for 81 days as well as that of its fillet.

"With these 5 new distinctions for 2026, Maïsadour Gastronomie reinforces its position as a key partner of gastronomic circuits, both professional and general public. The number of 41 medals since 2012 places the Delpéyrat brand in a continuity of excellence of know-how, it is a real guarantee of quality for our customers. **Nicolas Guilhot, Sales and Marketing Director of Maïsadour Distribution**

These awards highlight a traditional farming model, based on the outdoors, controlled feeding and know-how passed down for decades. The medal-winning products are distributed under emblematic brands of the territory for different distribution channels, such as Marie Hot (Butchers, Charcuteries, Caterers, Rotisseries), Peyriguet (BCTR and wholesalers), Le Gemmeur (Traditional Departments of Large and Medium-sized Supermarkets) or Landes (supermarkets), without distinction of quality, all guaranteeing the same level of requirement.



The Poulet Fermier Jaune des Landes, the first Label Rouge in France created in 1965, is once again distinguished and this year obtained two distinctions: a gold medal and a bronze medal

ABOUT MAÏSADOUR GASTRONOMIE

Created in 2025 from the merger of Delpéyrat and Fermiers du Sud-Ouest, Maïsadour Gastronomie brings together the poultry, fattened duck and sea catering know-how of the Maïsadour Cooperative. With emblematic brands such as Delpéyrat, St SEVER, Sarrade or the IGP Landes, Périgord and Gers, the company promotes the work of more than 650 farmers in the South-West and masters the entire sector, from egg to plate of poultry and fattened duck activities. With a turnover of €440 million and 51,000 tonnes sold, Maïsadour Gastronomie is committed every day to quality, responsible food from its territories, while promoting the gastronomic excellence of the South-West in France and abroad.

CORIOLINK AGENCY

Océane Vilminot - T. 07 84 90 83 16
oceane.vilminot@coriolink.com

Sarah Ezzine- T. 07 43 36 64 67
sarah.ezzine@coriolink.com

MAÏSADOUR

Nina Bernadet - T. 07 89 39 60 46
n.bernadet@maisadour.com

