



FORGE DE
LAGGIOLE



ENVIRONMENTAL CHARTER : FORGING THE EARTH OF OUR CHILDREN

Since 1987, Forge de Laguiole has been working to pass on their knowledge and heritage.

Similarly, Forge de Laguiole is committed to an approach which respects nature and sustainable development, through the initiation of an eco-design policy at the heart of its workshops.

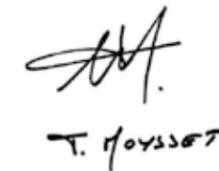
This approach is implemented through improvements in our waste management and energy consumption.

We are working in different areas to reduce our company's impact on the environment. To this end, we are improving our waste recycling system and are using recycled or recyclable materials as packaging. And we are raising staff awareness of sustainable development and environmental protection.

As far as our suppliers are concerned, we insist on the sustainable character of our primary materials and possibilities for recycling. We also request that materials such as wood or protected materials are certified in order to guarantee their origin.

It is everyone's responsibility to protect the Environment, so that our children have a healthy world in which to grow up.

At Forge de Laguiole, we really understand the importance of protecting the environment and we implement activities and practices designed to reduce our impact on a daily basis.



T. FOYSSOT

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LAGUIOLE KNIFE

*« Some people set off to the other ends of the earth with their favorite book, or their favorite song firmly rooted in their heads. Some travel in the shade of their beloved hat, or wearing their protective ring. And then there are others who always carry their Laguiole with them., in their trouser pocket, a shirt pocket, or hanging from their belt in a leather or canvas pouch »**

We now say a Laguiole rather than a knife. It is much more than a knife. It is the offspring of a wild, dense, secret, majestic landscape highly suitable for meditation and creation. It is the result of decades of invention, trials and financial battles. In the 18th Century, the capuchadou was a multitool knife used by peasants of the Aubrac plateau. The blade of this knife was pointed and the handle was made from oak or boxwood.



1828: Mr. Moulin is the first cutlerman blacksmith in Laguiole.

1829: Mr. Glaize set up his cutlery and forge in the Valat Street in Laguiole.

1829: Mr. Calmels, aged 16, started his activity as cutlerman and created his forge in 1838 in the Valat Street in Laguiole.

The first folding knife that was produced in Laguiole in the 1820s was the « LAGUIOLE DROIT » (straight Laguiole) that was a knife without decorated bee and a forced notch. The handle made from bone or ivory, finishes bent in « corbin beak ». The blade had a « bouronnaise » shape with centered point. This model was made in Laguiole until 1900.

1840: An awl was added to the knife.

Between 1850 and 1860, the current shape of the Laguiole appeared and became gradually refined. Pierre-Jean Calmels was the supposed creator of this knife. The blade curved up slightly in the Yatagan shape and the handle has an elegant shape.

Since the 1820s all the cutlermen located in Laguiole used to forge the blades and the springs of their knives by hand. The steel was coming from Pyrénées and Tarn regions .

* Texts extracted from the book « Journey to the heart of the legend », texts by Philippe Gagnebet and photos by Patrice Thébault, Au fil du temps editions

LAGUIOLE KNIFE

« In the past, the forge was located in the back shop. The blades were brought to the sharp edge on a small grindstone. The blades were tempered into the volcanic cold waters of «La Violette» (local spring) to harden them. The knives were assembled in the light of day in shop window of the workshop. The knives made in Laguiole during that period were full handle models made from Aubrac cow horn or bone, plentiful materials in this breeding area, or from ivory for more precious knives. Each workshop employed at that time some master cutlermen and between 5 and 7 workers. »*



In 1874 a part of the production was subcontracted in Thiers to craftsmen that were manufacturing knives according to customers tastes. In 1875, the cutlermen located in Laguiole used melted steels of Saint-Etienne and Isère areas (Rives), tempering in olive oil sometimes replaced the tempering in the waters of « La Violette ». On the first Laguiole models, a sculpted flower was sculpted instead of the bee. The spring was sculpted with triangular patterns. Laguiole knives were entirely sculpted and shaped by hand thanks to a file.

In 1900, the Laguiole knife manufacturing is at its highest level and employed 30 persons in Laguiole. The same year, during the Universal Exposition in Paris the cutlermen Pagès and Calmels received a golden medal . In 1909 the first bee appeared on Laguiole knives (they replaced flowers). The ivory handles are sculpted to give the form to horse foot, rattlesnake tail, ram, butterfly, clover... New knives will appear during the Edwardian and the Art Nouveau eras, their handles will be made from ivory sculpted in shape of human heads (Napoléon, Jeanne d'Arc, Vénus).

The First World War (1914-1918) will lead to the disappearance of the cutleries in Laguiole. From the end of this conflict, most of Laguiole knives will be produced in Thiers. Only three craftsmen continued to produce a very small quantity of Laguiole knives and the last forge located in the Valat Street will close in 1950. All the remaining shops will order knives to factories located in Thiers.

In 1985, a team of elected people and of passionates reintroduced the fabrication of this famous knife in its cradle: it is the return of the Laguiole knife to the place of its birth and the creation of FORGE DE LAGUIOLE in 1987.

* Christian Lemasson, ethnographer. To be published by this author « Histoire du Couteau de Laguiole » (Laguiole knife story).

ITS STORY

FORGE DE LAGUIOLE opened its doors in 1987. It was the culmination of a project dreamed up by a group of passionate visionaries dedicated to reintroducing the fabrication of this famous knife in the town of its birth. Every step of the knife fabrication once again takes place here in Laguiole. It has been the rebirth of authenticity, the return of Laguiole knives to the place of its birth.

The design of this workshop was entrusted to Philippe Starck who perfectly interpreted the philosophy of our firm: to combine creativity with the rich tradition of Laguiole knives. Starck's vision combining glass and aluminium with a 60 foot high gleaming blade soaring into the sky above Laguiole, symbolizes the activity and dynamism of the firm.



The "ENTREPRISE DU PATRIMOINE VIVANT" (Living Heritage Company) label awarded by the Minister responsible for companies and external trade and the "JANUS DE L'INDUSTRIE", awarded by the French Design Institute and sponsored by the Ministry of Industry and the Ministry for External Trade, make it the leading enterprise in Laguiole.

In 2009, Forge de Laguiole was nominated to the « Ethique et Gouvernance » price.



JANUS 2008
DE L'INDUSTRIE

ITS STORY

We take pleasure in finding the inspiration for this knife-forging expertise in the authenticity of the Aubrac plateaux. From the outset, Forge de Laguiole has worked to develop its manufacturing skills with respect for traditional know-how. Once a knife used locally, it has now become a cult object, a design benchmark and a synonym of the French art of living.

As an object representing continuity and solidarity with the past or as a statement of contemporary creativity, Laguiole cutlery continues to inspire designers. Philippe Starck, Yan Pennor's, Jean-Michel Wilmotte, Eric Raffy, Matali Crasset, Olivier Gagnère, C+B Lefebvre, Godefroy de Virieu, Stefania Di Petrillo, Christian Ghion, Kristian Gavaille, Frédéric Pinel, Andrée Putman, Ora Ito ... all have lent their particular talents to the interpretation of the Laguiole.

The registered brand  guarantees its origin: this logo is exclusive and attests that this knife was manufactured by Forge de Laguiole.

Today, you can still find  some knives with this logo «Laguiole». This  logo is in fact our former logo.



THE FORGE

Here, we are working steel...

In the past, blades were made from carbon steel. Now at Forge de Laguiole blades are made from T12. Developed specifically for Forge de Laguiole, this steel combines durability, rust resistance and ease of sharpening. Only the special characteristics of T12 steel combined with Forge de Laguiole's unique methods of forging and quenching make blade supple, lasting and with durable edges.



THE SAWING

In the past, handles were fashioned from bone, the most durable material available at the time. Later, handles were made from ivory or horn taken from cows raised in the Aubrac region. The materials are cut up by hand, each material is carefully selected.



THE CHISELLING

All is made by hand. We do not talk about manufacturing anymore but about silversmith. The knife becomes your jewel.

The spring is the central part of the handle which enables the blade to open and close. Each spring is finely chiselled then quenched (heated then abruptly cooled in an oil bath to harden it). At Forge de Laguiole, each knife maker adjusts the spring and blade by hand to prevent the blade from striking the inside of the spring when closing the knife.

In the past, each artisan sculpted a figure which represented his inspiration and reflected his talent. Many older models were decorated with the scallop shell (carried by pilgrims to St. Jacques de Compostelle), or with four leaf clovers or animal heads. The bee became the standard decoration later in the development of the knives. Forge de Laguiole has honoured the tradition and makes models with traditional bees as well as special, customised pieces. Each knife made with a bee is hand chiselled in the traditional manner.



THE ASSEMBLY

Here, the artisan gives to the knife its definitive shape. Each model is unique. Each knife takes several hours, sometimes several days, to make. There are more than 40 steps in the manufacture of each model. The quality of the fit and finish, adjusting the knife to its spring, the making of the bolsters and liners and the precise alignment of each element all contribute to the longevity and durability of the knife.

Every piece is assembled and finished by hand from start to finish by single artisans.



THE POLISHING

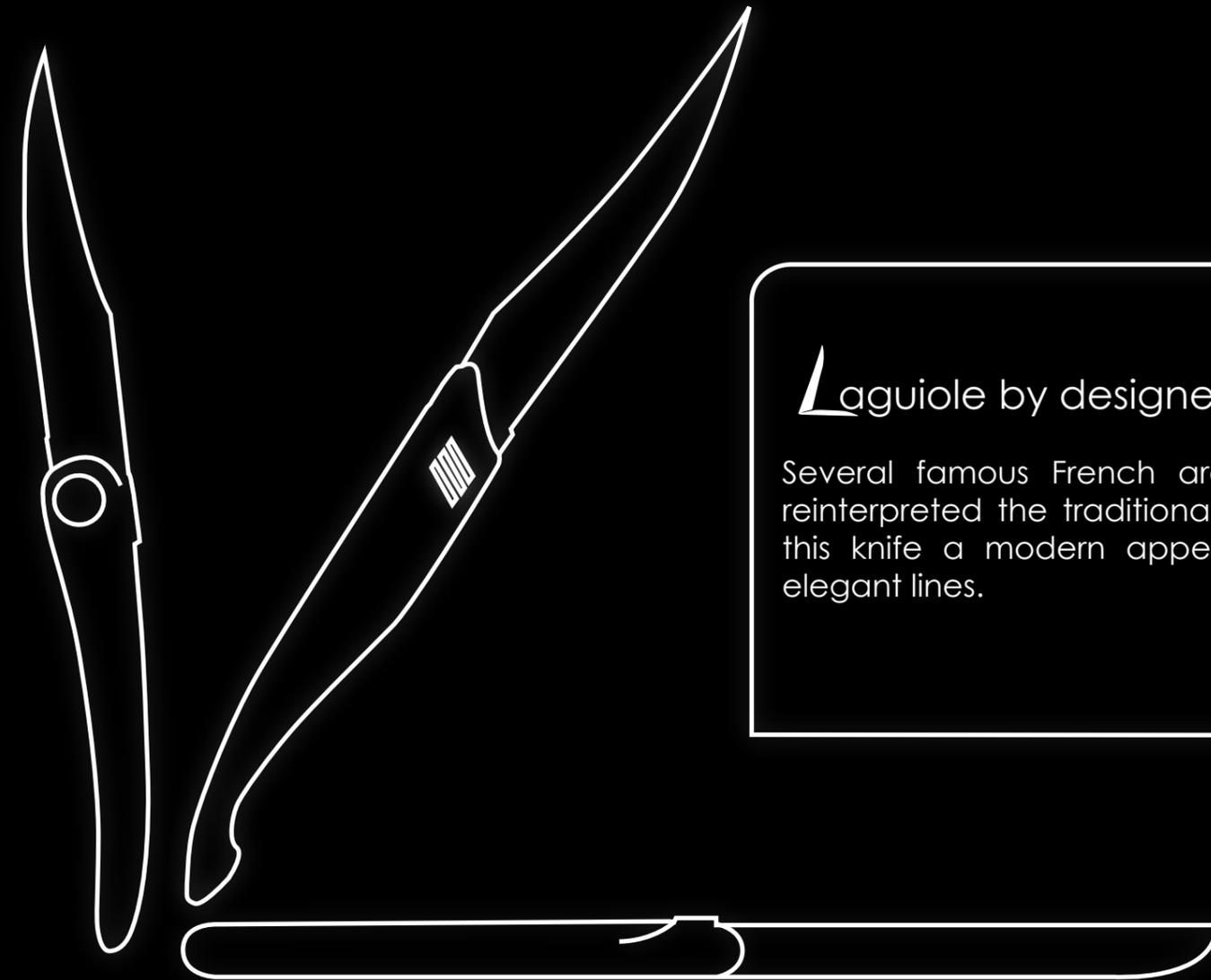
At this stage, the knife is assembled. Each part of the knife is going to be polished by hand on discs made from cotton or linen.

The last step in the manufacturing process consists in sharpening the blade.



QUALITY AND SHIPMENT

All our knives are washed by hand.
Each knife is carefully controlled by several persons.



Laguiole by designers:

Several famous French architects and designers reinterpreted the traditional Laguiole and gave to this knife a modern appearance with pure and elegant lines.

DESIGN BY PHILIPPE STARCK

The renowned French architect and designer has been part of Forge de Laguiole project since its inception. After designing Forge de Laguiole factory in 1987, Starck went on to conceive the Forge's first boutiques. He was also the first to bring his vision to the task of updating the traditional Laguiole.

POCKET KNIVES BY PHILIPPE STARCK

His purification of line and use of polished aluminum gives his interpretation of the Laguiole knife a resolutely modern appearance. As soon as it appeared, this knife was chosen by the Comité Colbert or exhibition at the Cooper Hewitt Museum as part of the "Art of Living in France: 1789 to 1989".

Today, the aluminum pocket knife by STARCK is part of the permanent collection "Design at MOMA" of the Museum of Modern Art, New York.

This full handle is made from aluminum or horn tip (available in 9 or 11 cm)



Ref.: S 11 A

XXL BY STARCK

XX to celebrate both the 20 years of creation of Forge de Laguiole and the first Philippe Starck's knife. **L** for Laguiole origin, **XXL**, last, for its big size: 21 cm for the blade.

The handle is made from aluminum and the blade is from T12 steel, an exclusive Forge de Laguiole material, combining carbon steel easiness of sharpening and stainless steel inalterability.



Ref.: S 21 A

DESIGN BY PHILIPPE STARCK

TABLE KNIVES BY PHILIPPE STARCK

These steak knives are available in stainless steel or in horn tip handles.



Ref.: ST6 IN

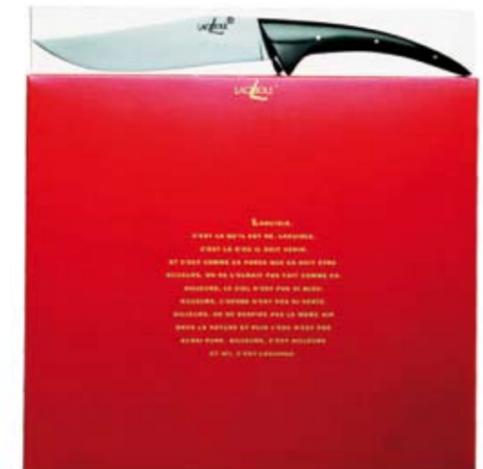
CHEESE KNIFE « JOJO LONG LEGS » BY PHILIPPE STARCK

In 1992, Starck's cheese knife was displayed at the Universal Exposition in Seville where Forge de Laguiole won the European Design Prize.

Its bakelite handle is declined in four colours: green, black, red and yellow.



Ref.: SFR R



Ref.: SFR N

DESIGN BY JEAN-MICHEL WILMOTTE

Jean-Michel Wilmotte, the French designer, architect and urban designer is known for his many achievements in industrial design and the concept of the "interior design of towns" which he has elaborated over many years. His firm's activities range from industrial design to architecture and include work in the fields of modern re-adaptation of old buildings and museography. As urban planner, he has developed the concept of "urban interior architecture", which aims to treat public places with the same consideration as private homes.

POCKET KNIVES BY JEAN-MICHEL WILMOTTE

Two sizes available: 9 cm (red wine, white, black ,grey, red, pink, purple, blue, green and yellow) and 11 cm (red wine, white, grey and black)



Ref.: 109 W IN FL + colour

SOMMELIERS BY JEAN-MICHEL WILMOTTE

Available colours: red wine, white, black ,grey, red, pink, purple, blue, green and yellow.



Ref.: SOM W IN FL + colour

DESIGN BY JEAN-MICHEL WILMOTTE

TABLE KNIVES BY JEAN-MICHEL WILMOTTE

This bright fluorescent coloured collection was designed by «Studio Design Wilmotte». A unique pure & elegant line combined with an unusual material: acrylic glass (available colours: red, pink, purple, blue, green, yellow, black, grey, white and red wine).



Ref.: T6 W IN FL + colour



Ref.: T6 W IN FL LDV

DESIGN BY ANDREE PUTMAN

Andrée Putman is certainly one of the most iconoclastic and eclectic French designers. Inspired by a Laguiole knife that was made in the 1820s, this knife is a reinterpretation of the signs and forms that remind the origin of this famous knife.

REINTERPRETATION OF THE LAGUIOLE DROIT BY VIRGILIO MUNOZ CABALLERO



Réf.: Munoz pocket knife, 13 cm, 1 piece (single blade), full ivory handle, sculpted spring and bee, liner-lock, silver plate inlay in the handle
Ref.: M 13 90 09



Munoz pocket knife, 13 cm, 1 piece (single blade), black dica handle
Ref.: M 13 01 10

TABLE KNIVES BY ANDREE PUTMAN

The design of the table knife:

The first Laguiole knife that was created in the 18th century was a «Laguiole droit» (straight Laguiole). Andrée & Olivia Putman were inspired by this specific shape when they created their table knife.



Table knife, full ebony handle
Ref.: T PUTMAN EB

The handle of the table knife is made from ebony or ash tree (dishwasher safe).
The blade has a matt finish.

DESIGN BY CHRISTIAN GHION

Christian Ghion entered the ECM (Furniture Study and Design) in 1982, and taught at Charenton School of Architecture from 1986 onwards. In 1987, he set up his own design studio with Patrick Nadeau. In 1990, he won the Paris Design Grand Prix. From Cappellini, Neotu, Sawaya & Moroni to Tarkett ... his designs and collaborations are innumerable. Shown at the VIA Gallery, the Cartier Foundation, the Museum of Decorative Arts, and the Georges Pompidou Museum, his work is also present in numerous international collections.

Following the success of the pocket version in 2008, we from now on propose you the table version that was launched in September 2009. Christian Ghion is the first designer to create a butter knife, a bread knife, a carving knife and a table knife. These models, with 2 stainless steel bolsters (shiny finish), are available with black horn tip handles or ash tree handles (dishwasher safe).

TABLE KNIVES BY CHRISTIAN GHION



Ref.: T GHION BN

This knife can fit with our traditional fork, soup spoon or coffee spoon with 2 stainless steel bolsters and black horn tip handles (also available with ash tree handles).

CARVING KNIFE BY CHRISTIAN GHION



Ref.: CD GHION BN

This knife can fit with our traditional carving fork with 2 stainless steel bolsters and black horn tip handles.

BUTTER KNIVES BY CHRISTIAN GHION



Ref.: CB GHION BN

BREAD KNIVES BY CHRISTIAN GHION



Ref.: CP GHION BN

DESIGN BY C+B LEFEBVRE

Catherine and Bruno Lefebvre, designers for Ligne Roset, Acova, Allia, Aquamass, Kazed, Japan Life Style, Lacie, Samsonite, Seb, Sif, Skis Rossignol, Pozzi, Ginori, ... are well known in the furniture world, especially for their use of the latest technology in their poetic and sensual creations.

“SKEL” a cutting knife ALL IN ONE PIECE - THE NEW MONOBLOC TABLE KNIFE

This monobloc in stainless steel, conceived by Catherine and Bruno Lefebvre, is a premier for Forge de Laguiole. The monobloc they imagined is sober and elegant, while preserving traditional Laguiole codes and its famous French bee. Made in collaboration with the Forges Foréziennes company from a single piece of this excellent steel, which is a mixture of carbon, molybdenum and vanadium, forged at 1080°, “SKEL” presents a blade which combines exceptional cutting edge with unrivalled resistance to corrosion. “the making of the SKEL” table knife requires seven forging operations and twenty finishing operations. As for the handle, with its tapered shape and lightly polygonal handle, it offers a particularly precise grip. Adapted to the intensive use of restaurants, this knife is DISHWASHER SAFE. Two versions are available: matt or shiny finish.



Ref.: T6 SKEL SAT

ANNE-SOPHIE PIC TABLE KNIVES - SMOOTHNESS, ON THE RAZOR'S EDGE

Head of the famous PIC restaurant, Anne-Sophie PIC is the only French woman chef at the top of haute cuisine, and the first woman to receive the distinction of being named “Chef of the Year” in 2007.

To maximise the taste experience, she needed a range of cutlery which could meet the expectations of her culinary creations and her requirements. A stainless steel blade which slices as efficiently as a scalpel, with a handle in ebony to emphasize the simple, fluid lines of the object, and the steel oval which suggests the traditional bee. With the “Anne-Sophie Pic”, Forge de Laguiole has created a set of knives which are simultaneously beautiful, sophisticated and perfectly adapted to modern haute cuisine.



Ref.: T6 ASP EB

DESIGN BY C+B LEFEBVRE

“GALBE” POCKET KNIVES BY C+B LEFEBVRE

The knife they imagined is fluid, curved, graceful and undulating. The handle of this knife is made from horn tip (black or marbled) or from carbon fibres (only available in 12 cm).

This knife was awarded the “Janus de l'Industrie 2008” by the French Design Institute for its creativity and innovation



Ref.: 1012 BN GALBE



Ref.: 1012 FC GALBE

“GALBE” TABLE KNIVES BY C+B LEFEBVRE

The table version was conceived in the spirit of modernity and innovation.

The handle, inspired by the female leg, is made from black or white mineral acryl



Réf.: T GALBE BLANC & T GALBE NOIR

DESIGN BY OLIVIER GAGNERE

Designer for many French, Japanese or Chinese artisans, he was awarded "Créateur de l'année 1998" in Paris. He worked on many projects like "Le Lido" or "Hotel Marignan Champs Elysées" in Paris and more recently Chef Pierre Gagnaire's new restaurant in Seoul (Korea).

Most of his works are part of international museums (MOMA in New York, Musée des Arts Décoratifs in Paris, Museum of Modern Art in San Francisco, National Museum of Fine Arts in Beijing...).

TABLE KNIVES BY OLIVIER GAGNERE

This creation is inspired from a Joseph Pages' knife that originated in 1910.

The blade and the bee are made of stainless steel.
The handle is made from black or white mineral acrylic.

This model has been selected by the famous Chef Pierre Gagnaire for his new restaurant in Seoul (Korea).



Ref.: T G NOIR



Ref.: T G BLANC



DESIGN BY THOMAS BASTIDE

POCKET KNIFE BY THOMAS BASTIDE

Thomas Bastide, designer for Baccarat since 1981, created the folding Dandy knife in 2006. Three colored Baccarat crystal balls (ruby red, amethyst purple and natural) decorate the micarta® handle of this pocket knife a delicate touch for this collector piece.

In the 19th century, a dandy was a gentleman representing refinement, elegance and had a high ability to defend himself. Such was the inspiration of Thomas Bastide.



Ref.: DANDY RO

TABLE KNIFE BY THOMAS BASTIDE

In 2007, the collection "dandy de Table" completed his achievement for Forge de Laguiole with a playful, original addition to each table knife: a rolling stainless steel marble. This table knife is available with a black stamina handle or with a white mineral acrylic handle.



Ref.: T DANDY BLANC



Ref.: T DANDY BLANC & T DANDY NOIR

DESIGN BY ERIC RAFFY

Eric Raffy is well-known for his interior designs such as Michel Bras restaurant in Laguiole, the Hotel Clinton in Miami and Paco Rabanne's shop in Paris.

POCKET KNIFE BY ERIC RAFFY

Influenced by many sojourns in Asia, the architect Eric Raffy rethought the Laguiole knife from the perspective of a Japanese artist. The delicate arch of the blade and the lightness of his black horn result in an exceptional rectilinear handle (available in 11 cm only). This model won the Design Prize for innovation in Atlanta, USA.



Ref.: RAFFY B

TABLE KNIFE BY ERIC RAFFY

A swell knife that stands up on your table with character available in full black acrylic or black crystal acrylic handle.



Ref.: T RAFFY CRIS



Ref.: T RAFFY N

DESIGN BY YAN PENNOR'S

The graphic designer Yan Pennor's created the Forge de Laguiole logo and brought his inspiration to rethinking the Laguiole knife. He added a stylized bee and conceived a slightly expanded version of the traditional handle which more closely recalls the knife's Catalan provenance.

For this creation he was awarded the French Grand Prize for Product Design. This knife is available with handles made from black horn tip, white corian or carbon fibre (in 11 cm only).



Ref.: PENNOR'S 1



Ref.: PENNOR'S 4

DESIGN BY SONIA RYKIEL

The famous haute-couture designer was the first woman to give the country shepherd's knife a feminine dimension. Dressed in red and black and presented in a gift box with golden lettering, the Sonia Rykiel model is a truly precious object. Bicolor stamina handle (available in 11 cm only).



Ref.: RYKIEL



DESIGN BY KRISTIAN GAVOILLE

THE SEDUCTIVE SCORPION

Kristian GAVOILLE is a French Architect and designer. Some of his clients and innumerable projects: Marithé and François Girbaud shops, Kookaï, Deshoulières and also the bubble for Cinna, Mobilier National, Monbassa...



Ref.: GAVOILLE

This pocket knife made by Stéphane Rambaud is only available with ebony handle in limited edition of 20 numbered pieces

DESIGN BY COURREGES

From the purity and elegance of their lines to the radiance and modernity of their materials, these two knives are resolutely futuristic. They reflect the spirit and soul of the Parisian house of haute-couture that designed them and the artistry and technical ability of Forge de Laguiole. Presented in a transparent jewellery case, this new creation floats in a universe of lightness and liberty.

Ref.: COUR F (9cm)
Ref.: COUR H (11cm)

«ROUTARD» KNIFE

Born from the collaboration with the French Guide du Routard Guide, this pocket knife will become your favorite fellow trader. The Globe, mythic symbol of the Guide du Routard, decorates this unique knife. Available in 11 cm with a handle made from snakewood.



Ref.: ROUTARD

DESIGN BY EDDY MITCHELL

This pocket knife was revisited by the famous French singer Eddy Mitchell. Its handle is decorated with two turquoise pearls settled into each stainless steel bolsters, and with the singer initials engraved on a riveted small piece of steel. The handle is made from black horn tip and is available in 11 cm only.



Ref.: EDDY

DESIGN BY MATALI CRASSET FOR PIERRE HERME

This cake knife was designed by Matali Crasset for Pierre Hermé and produced by Forge de Laguiole. The specificity of this knife is that you can both cut and serve the cake. The handle is made of silicone (available colours: orange, anis, black or pink).



Ref.: CPH ORA



DESIGN BY YANNICK JAUZION

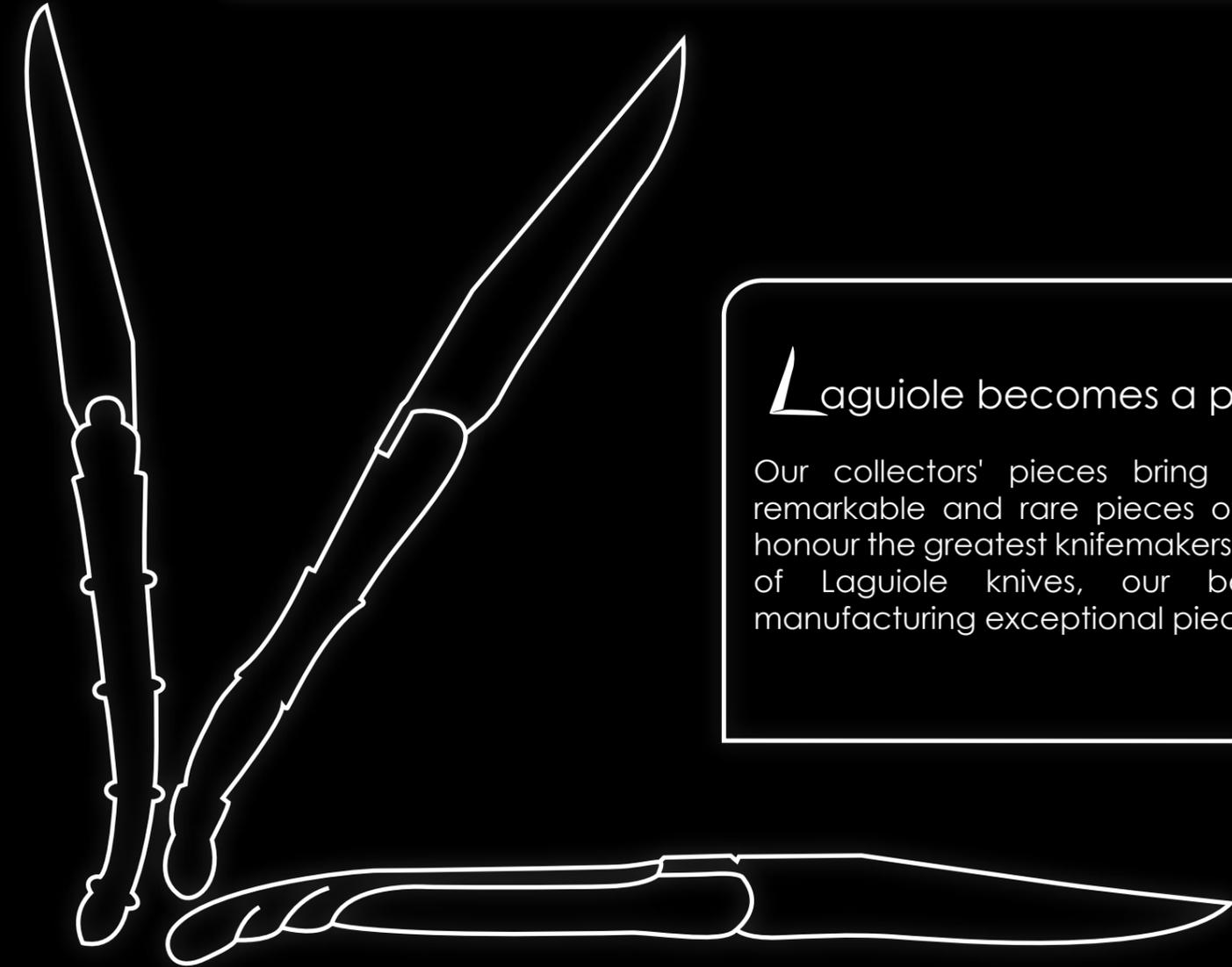
Yannick Jauzion, famous French international Rugby player is part of the Stade Toulousain team (Toulouse - France).

This model is characterized by the chic of its handle made from black horn tip and by the sobriety of its smooth spring (available in 11 cm only).

This model with ring comes with its black leather case and a leather cord fixed on the handle.



Ref.: JAUZION



Laguiole becomes a piece of art :

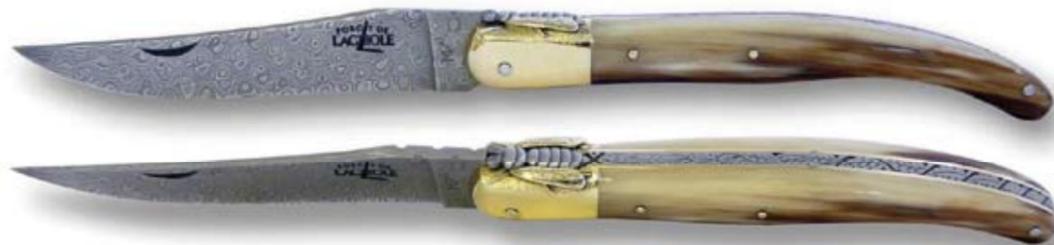
Our collectors' pieces bring together the most remarkable and rare pieces of our workshops. To honour the greatest knifemakers who made the story of Laguiole knives, our best craftsmen are manufacturing exceptional pieces

VIRGILIO MUNOZ CABALLERO

Born in 1955, Virgilio Muñoz Caballero was honoured as best knifemaker in France in 1986 in the collector's category. He joined Forge de Laguiole in 1994 becoming an expert in extremely high quality unique pieces.

Each knife can be made to the taste and specifications of the buyer whether sculpted or engraved, with traditional or customised bee. All these models are made on request only.

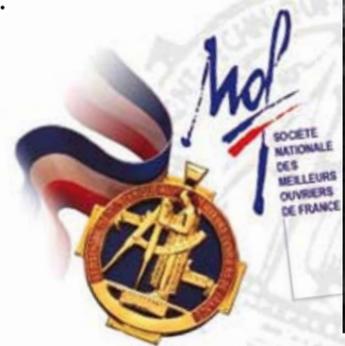
EXCLUSIVE PIECES



Pocket knife, 14cm, 1 piece (single blade), sculpted bee, 1 chiselled brass bolster, marbled horn tip, stainless steel damascus blade
Ref.: M 14 01 09



Pocket knife, 12cm, 1 piece (single blade), sculpted bee and handle, full boxwood handle
Ref.: M 12 01 09



STEPHANE RAMBAUD

Born in 1968, Stéphane Rambaud's initial training took place at the Cutlery School of Nogent from which he graduated in 1987 with the Apprentice's Gold Medal. Since 2005, he has been employed at Forge de Laguiole.

His knife "L'Esquisse" in Damascus steel was awarded 1st prize in the "Collector's Category" in 2006 and his butter knife « Lou Bure » won the first prize in the « Gourmet category » in 2008 at the International IWA trade fair.

EXCLUSIVE PIECES



Pocket knife, 12 cm, stabilized giraffe bone handle, carbon damascus blade, chiselled spring
Ref: R 12 01 10



Pocket knife, 12 cm, stabilized grey giraffe bone handle, carbon damascus bolster, brut de forge spring chiselled on 1/4 of its length
Ref: R 12 02 10



«Laguiole droit» pocket knife, 13 cm, boxwood handle, chiselled spring
Ref: R 13 01 10



«Laguiole droit» pocket knife, 14 cm, mammoth ivory handle, chiselled spring
Ref: R 14 02 10



HAND CHISELLED BEE

Assembled by the finest artisans at Forge de Laguiole from carefully selected materials, these models are characterized by a solid bee forged as part of the spring. Individually hand-chiselled and engraved in the traditional manner, each forged model is unique. If desired, the name of the future owner can be engraved on the spring of the knife as well..



« BRUT DE FORGE » BLADE



A « brut de forge » blade will provide an elegant touch to your knife. This blade was hammered by hand as our former blacksmith used to do in the past. Only available for 11 cm & 12 cm pocket knives with chiselled bee.

DAMASCUS BLADE



CARBON DAMASCUS BLADE
The carbon damascus blade is composed of 140 layers.



STAINLESS STEEL DAMASCUS BLADE
The stainless steel damascus is made from the most recent steel forging process: the powder metalurgy. The martensitic stainless steel damascus realized thanks to this technic is equivalent to a 116 layers forged damascus.

GOLD BEES

To celebrate the 100th anniversary of the Laguiole bee, Forge de Laguiole, in association with a famous jeweller located in Lyon, proposes you six golden bees. These bees are available on our pocket knives with chiselled bee. All these symbols refer to a particular period and a very different atmosphere. These bees are made from gold (18 carats) and are inlayed in the spring.



Napoleon bee
Ref.: AF OR NAP



Golden bee with citrine gem inlayed
Ref.: AF OR CIT



3D bee
Ref.: AF OR 3D



Imperial bee
Ref.: AF OR IMP



Salamander
Ref.: AF OR SAL



Trilogy bee (black, white and grey diamonds inlayed)
Ref.: AF OR TRI

EIFFEL TOWER COLLECTOR PIECES

UNIQUE CREATION ON THE OCCASION OF THE 120TH ANNIVERSARY OF THE EIFFEL TOWER : THE FAMOUS LAGUIOLE KNIFE WITH THE GENUINE EIFFEL TOWER PUDDLIED IRON

To celebrate the 120th anniversary of this worldwide famous monument, Forge de Laguiole designed in collaboration with the Société d'Exploitation de la Tour Eiffel (Eiffel Tower Operating Company) a unique series made from Eiffel Tower puddled iron. The original iron corners have been removed from the top of the Eiffel Tower in the early 80s. Carefully preserved, the iron had never been used for other purposes. Real collectors' pieces, these knives are manufactured without polishing or shaping of the material which is directly cut in the iron, preserving its painting of origin. The handle is then riveted to the blade to maintain the mechanism...



Ref.: 1012 TE GALBE

«Eiffel Tower Collector Galbe» This model reminds the specific curve of the Eiffel Tower. The blade is made from T12 stainless steel (matt finish). The mention «Tour Eiffel 1889-2009» is engraved on one side of the blade. This knife is produced in limited and numbered edition of 120 pieces. This knife is delivered in a beautiful Forge de Laguiole gift box (the inside part is made from Aubrac Leather). The knife is accompanied by a scrap cutting of puddled iron and its authenticity certificate stating that the handle of the knife is made from authentic and original Eiffel Tower iron.



Ref.: 1012 TE

«Eiffel Tower Collector» This knife is designed by refining the traditional shape of the handle of the folding Laguiole knife. Its blade is made from « brut de forge » (T12 steel). This knife is produced in numbered edition. The knife is delivered with an authenticity certificate stating that the handle of the knife is made from authentic and original Eiffel Tower iron.

REISSUE OF ANTIQUE MODELS

An important part of the tradition of Laguiole are the artisans from the 19th Century who made the first knives. To honour them, Forge de Laguiole regularly reissues one of their original models. In respect for their methods and skills, some of these models are issued in limited series.

«Pigeon wing» knife 9 cm, 1 piece (single blade), full horn tip handle
Ref.: AILE B«Booth» pocket knife, 10 cm, 1 piece (single blade),
2 brass bolsters, horn tip handle
Ref.: BOT B«Pagès» knife, 14 cm, 2 pieces (blade and corkscrew),
marbled horn tip handle, delivered with leather case
Ref.: 20141 B AF«Pagès» knife, 17 cm, 1 piece (single blade), forged clover,
black horn tip handle, delivered with leather case
Ref.: PAGES 1017 B TF**5000 YEARS OLD OAK POCKET KNIFE**

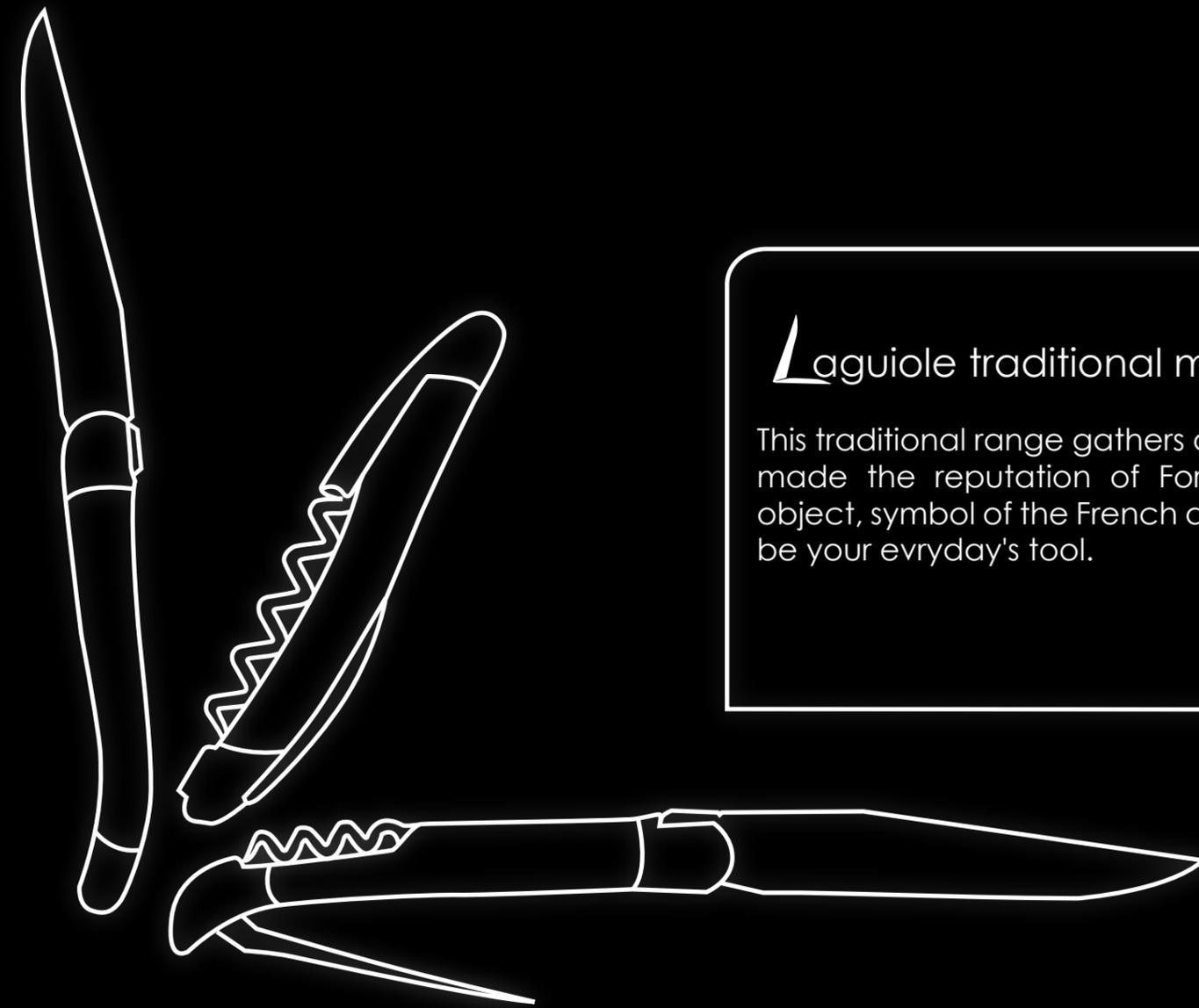
The shape of the handle is inspired from the PAGES' «Laguiole droit» and the bee is a reissue of antique models. This limited edition is made from a very scarce material: fossilized oak. This wood was discovered in the heart of the Rhine Valley (7 meters depth). Two models are available: bark oak handle or handle made in the heart of the wood.

Pocket knife, 12 cm, 1 piece (single blade), 5000 years old oak handle(heart)
Ref.: 1012F CH FOS



▸ Laguiole traditional models:

This traditional range gathers our historic models that made the reputation of Forge de Laguiole. Cult object, symbol of the French art of living, our knife will be your evryday's tool.



POCKET KNIVES

HORN TIP POCKET KNIVES

Rich in depth and variety of colours, horn has been the traditional material used in the making of Laguiole knives since the 19th Century. Forge de Laguiole mostly select horn tip to fully reveal the figure and the character of the material and closely match each side of the handle. Black, blond or striped with deep caramel color, the diversity and beauty of this material is unparalleled.

BRASS BOLSTERS

1 PIECE MODELS (SINGLE BLADE)

These models are available in 7 (with or without key ring), 9, 11, 12 & 13 cm.



9 cm, 2 bolsters
Ref.: 129 B

11 cm, 2 bolsters
Ref.: 1211 B

12 cm, 2 bolsters
Ref.: 1212 B

13 cm, 2 bolsters
Ref.: 1213 B

2 PIECE MODELS (CORKSCREW ONLY)

These models are available in 11 or 12 cm only



11 cm, blade and corkscrew, 2 bolsters
Ref.: 22111 B

12 cm, blade and corkscrew, 2 bolsters
Ref.: 22121 B

3 PIECE MODELS

These models are available in 11 or 12 cm only.



12 cm., blade, corkscrew and spike, 2 bolsters
Ref.: 3212 B

POCKET KNIVES

STAINLESS STEEL BOLSTERS (SHINY FINISH)

HORN TIP POCKET KNIVES

The following models are available in several sizes:
 - 9, 11 & 12 cm for one piece knives (single blade)
 - 11 & 12 cm for two piece knives (blade and corkscrew only)
 - 11 & 12 cm for three piece knives (blade, corkscrew and spike)



12 cm, one piece (single blade), 2 bolsters
Ref.: 1212 IN BN

12 cm, two pieces (blade and corkscrew), 2 bolsters
Ref.: 22121 IN B

STAG HORN POCKET KNIVES

The following models are available in several sizes:
 - 11 & 12 cm for one piece knives (single blade)
 - 11 & 12 cm for two piece knives (blade and corkscrew only)



11 cm., one piece (single blade), 2 bolsters
Ref.: 1211 IN CF

12 cm., 2 pieces (blade and corkscrew), 2 bolsters
Ref.: 22121 IN CF

BONE POCKET KNIVES

Like the horn, bone was one of the first material used in the 19th Century for Laguiole knives.

The following models are available in several sizes:
 - 9, 11 & 12 cm for one piece knives (single blade)
 - 11 & 12 cm for two piece knives (blade and corkscrew only)
 - 11 & 12 cm for three piece knives (blade, corkscrew and spike)



12 cm, one piece (single blade), 2 bolsters
Ref.: 1212 IN OS

POCKET KNIVES

STAMINAWOOD POCKET KNIVES

Pocket knives with staminawood handles offer a beautiful variety of colours (rosewood, blonde, black, red, blue, cocobola and green).



The following models are available in different sizes:
 - 7, 9, 11 & 12 cm for one piece knives (single blade)
 - 11 & 12 cm for two pieces knives (blade and corkscrew only).

BRASS BOLSTERS



POCKET KNIVES

PRECIOUS WOOD POCKET KNIVES

Introduced later, precious and exotic woods present a beautiful variety of textures. Forge de Laguiole offers local species (certified by environmental charter) such as juniper, a small fragrant bush growing throughout the Aubrac region, olive, briar and boxwood. Other handles include rosewood, light rosewood, snakewood, ebony, thuya, pistachio, walnut or oak. Each wood is carefully selected and shaped by hand before been matched with the brass and stainless steel of the knife.



BRASS BOLSTERS

The following models are available in several sizes:
 - 7 (with or without key ring), 9, 11 & 12 cm for one piece knives (single blade)
 - 11 & 12 cm for two pieces knives (blade and corkscrew only)



POCKET KNIVES

STAINLESS STEEL BOLSTERS (MATT FINISH)

The following models are available in several sizes:
 - 9, 11 & 12 cm for single blade knives
 - 11 & 12 cm for two piece knives (blade and corkscrew only)
 - 11 & 12 cm for three piece knives (blade, corkscrew and spike)



9 cm, one piece (single blade), boxwood handle
 Ref.: 129 IN BU



12 cm, one piece (single blade), juniper handle
 Ref.: 129 IN BUIN GE



11 cm, two pieces (blade and corkscrew), rosewood handle
 Ref.: 22111 IN PA



11 cm, three pieces (blade, corkscrew and spike), pistachio handle
 Ref.: 3211 IN PI

STAINLESS STEEL BOLSTERS (SHINY FINISH)

The following models are available in several sizes:
 - 9, 11 & 12 cm for single blade knives
 - 11 & 12 cm for two piece knives (blade and corkscrew only)
 - 11 & 12 cm for three piece knives (blade, corkscrew and spike)



12 cm, one piece (single blade), boxwood handle
 Réf.: 1212 IN BU BRI



12 cm, one piece (single blade), snakewood handle
 Ref.: 1212 IN AM BRI



11 cm., two pieces (blade and corkscrew), pistachio handle
 Réf.: 22111 IN PI BRI



11 cm., three pieces (blade, corkscrew and spike), olivewood handle
 Réf.: 3211 IN OL BRI

POCKET KNIVES

PRECIOUS WOOD MARQUETRY

Our marquetry models are made in collaboration with a local craftsman. These decorative inlay patterns are made of contrasting precious wood and represent special designs. These models are highly appreciated by hunters, fisherman, water and sport lovers... The following models are available in 11 cm only with brass or stainless steel (matt or shiny finishes) bolsters.

BRASS BOLSTERS



11 cm., one piece (single blade), marquetry handle (ducks)
 Ref.: 1211 MA CANA



11 cm., one piece (single blade), marquetry handle (hunter)
 Ref.: 1211 MA CHAS

STAINLESS STEEL BOLSTERS (SHINY FINISH)



11 cm., one piece (single blade), marquetry handle (wild boar)
 Ref.: 1211 IN MA SANG BRI



11 cm., one piece (single blade), marquetry handle (fisherman)
 Ref.: 1211 IN MA PECH BRI

ACRYLIC MARQUETRY

Our acrylic marquetries (only available in 9 cm) are made by a local craftman. These single blade models are available with shiny stainless steel bolsters only.



9 cm, one piece (single blade), acrylic marquetry handle
 (white back)
 Ref.: 129 IN MA NB



9 cm, one piece (single blade), acrylic marquetry handle
 (black back)
 Ref.: 129 IN MA NB

ACCESSORIES

These cases are ideal accessories for all our models. They are handcrafted from selected leather in Aveyron. Individual wooden boxes and natural wet stone also help you protecting and keeping up your knife.

LEATHER CASES

Available in black, chocolate and natural for 7, 9, 10, 11 & 12 cm knives. The following belt knife cases can adapt themselves to any size of knife:
 - 7 cm: ETUI 7 CM (only available in black)
 - 9 & 10 cm: size 1
 - 11 cm: size 2
 - 12 & 13 cm: size 3.

Aubrac cases



Sheaths



Sheaths with lace



Buron cases



ACCESSORIES

These cases are ideal accessories for all our models. They are handcrafted from selected leather in Aveyron. Individual wooden boxes and natural wet stone also help you protecting and keeping up your knife.

Raffy case



Pennor's case



Eddy Mitchell case



Aubrac cow leather case



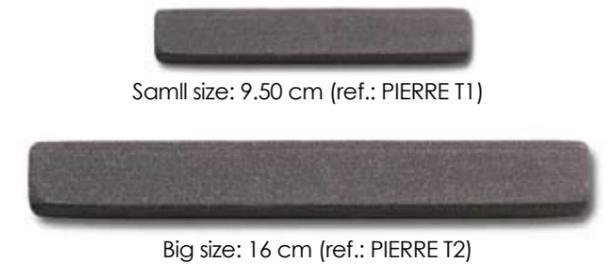
Sommelier leather case



INDIVIDUAL WOODEN BOX



NATURAL WETSTONE



TABLEWARE

Our traditional steak knives have a fixed blade, a nicely decorated spring and of course the French traditional Laguiole bee. All available in the same size (23.50 cm total length), they can be ordered by sets of 2 or 6 pieces.

The blades are from stainless steel and can be either shiny or matt.

The handles combine golden clal (stable brass whose specificity is to never oxidize itself) or stainless steel (matt or shiny) bolsters with a great variety of materials.

From natural horn or precious wood to staminawood or acrylic glass materials, Forge de Laguiole offers today unique adaptations for hospitality purposes.

All our ranges with handles made from horn tip, bone, precious woods, acrylic glass with rose petal inlay and staminawood are available in:

- Table knives
- Forks
- Soup spoons
- Coffee spoons
- Carving knives
- Carving sets
- Bread knives

You can ask for your name or logo engraving on the blade.



TABLEWARE

STAMINAWOOD TABLE KNIVES

Particularly adapted to the intensive use of restaurants, our staminawood range offers a wide choice of colours. The stamina is a white wood injected with tinted epoxy that makes each knife water resistant. All these handles are also available for forks, spoons, coffee spoons, carving sets and bread knives.

CLAL BOLSTERS



Table knife, two bolsters, cocobola stamina handle
Ref.: T 2M ST CO



Table knife, two bolsters, blue stamina handle
Ref.: T 2M ST BLE



Table knife, two bolsters, rosewood stamina handle
Ref.: T 2M ST RW



Table knife, two bolsters, blonde stamina handle
Ref.: T 2M ST BL

STAINLESS STEEL BOLSTERS (SHINY FINISH)



Table knife, two bolsters, green stamina handle
Ref.: T 2M IN ST VE



Table knife, two bolsters, rosewood stamina handle
Ref.: T 2M IN ST RW



Table knife, two bolsters, black stamina handle
Ref.: T 2M IN ST BLA



Table knife, two bolsters, red stamina handle
Ref.: T 2M IN ST RO

These knives are dishwasher safe providing the use of short programs and soft detergent

TABLEWARE

PRECIOUS WOOD TABLE KNIVES

These knives are handfashioned from a wide variety of precious woods: boxwood, olivewood, rosewood, juniper, pistachio, snakewood, ebony, briar, light rosewood, thuya, oak and walnut. All the precious wood handles are also available for forks, spoons, coffee spoons, carving sets and bread knives.

CLAL BOLSTERS



Table knife, two bolsters, olive wood handle
Ref.: T 2M OL



Table knife, two bolsters, snakewood handle
Ref.: T 2M AM

STAINLESS STEEL BOLSTERS (MATT FINISH)



Table knife, two bolsters, light rosewood handle
Ref.: T 2M IN RO



Table knife, two bolsters, thuya handle
Ref.: T 2M IN TH BRI



Table knife, two bolsters, oak handle
Ref.: T 2M IN CH



Table knife, two bolsters, ebony handle
Ref.: T 2M IN EB BRI



Table knife, two bolsters, rosewood handle
Ref.: T 2M IN PA



Table knife, two bolsters, juniper handle
Ref.: T 2M IN GE BRI

These models are NOT DISHWASHER SAFE. Don't soak their handles in water either. Wash the blade under running water only and dry them clean with a soft cloth.

TABLEWARE

PRECIOUS WOOD TABLE KNIVES

Available woodspecies:



snakewood



briar



boxwood



oak



ebony



light rosewood



juniper



walnut



olivewood



rosewood



pistachio



thuya

NEW PRECIOUS WOODS

Forge de Laguiole proposes 8 new precious woods that are available on our table knives, forks, soup spoons & coffee spoons models with 2 stainless steel bolsters (shiny or matt finish).



barrel oak*



plane tree



iatandza



bubinga



wenge



maple



grage



vine wood

* The handles of the Barrel Oak models are squared in order to preserve the colour of the wine

TABLEWARE

HORN TIP TABLE KNIVES

All the horn handles are also available for forks, spoons, coffee spoons, carving sets and bread knives.

CLAL BOLSTERS



Table knife, 2 bolsters, marbled horn tip handle
Ref.: T 2M B

STAINLESS STEEL BOLSTERS (SHINY FINISH)



Table knife, 2 bolsters, marbled horn tip handle
Ref.: T 2M IN B



Table knife, 2 bolsters, black horn tip handle
Ref.: T 2M IN BN

BONE TABLE KNIVES

All the bone handles are also available for forks, spoons, coffee spoons, carving sets and bread knives.



Table knife, 2 bolsters, bone handle
Ref.: T 2M IN OS

Hand fashioned from natural materials, all our horn and bone models are NOT DISHWASHER SAFE. Don't soak their handles in water either. Wash the blade under running water only and dry them clean with a soft cloth.

TABLEWARE

«VAGUE» ACRYLIC MARQUETRY TABLE KNIVES

Only available in table knife



Table knife, 2 shiny stainless steel bolsters, marquetry handle made from black & white acrylic glass
Ref.: T 2M IN MA NB



Table knife, 2 shiny stainless steel bolsters, marquetry handle made from black & white acrylic glass
Ref.: T 2M IN MA NB

ROSE PETALS TABLE KNIVES



Table knife, 2 shiny stainless steel bolsters, acrylic glass handle with genuine rose petal inlay
Ref.: T 2M IN P.ROSE

For this specific range, we from now on propose you forks, soup spoons, coffee spoons, carving knife, carving set (small size), bread knife and sommelier.

The table knives with rose petal handles are not dishwasher safe. Don't soak their handles in water either. Wash the blade under running water only and dry them clean with a soft cloth. The knives with acrylic handles and ash tree handles are dishwasher safe providing the use of short programs and soft detergent.

SILVER SPANGLE TABLE KNIVES

Only available in table knife



Table knife, 2 shiny stainless steel bolsters, acrylic glass handle with silver spangle inlay
Ref.: T 2M IN FL AR

ASH TREE TABLE KNIVES (DISHWASHER SAFE)

After several months of collaboration and tests, ARC-Nucléart and Forge de Laguiole, can congratulate themselves for having reached their goal: the creation of the first water resistant and dishwasher safe wooden handles made from ash tree especially conceived for intensive use.



Table knife, 2 shiny stainless steel bolsters, ash tree handle
Ref.: T 2M IN FRD

We from now on propose you forks, soup spoons and coffee spoons with ash tree handles that are dishwasher safe.

TABLEWARE

Our table assortment also includes hand fashioned bread knives, carving knives, carving sets and ham knife.

SMALL SIZE CARVING SETS

This model is available in all the various materials shown on the previous tableware pages.



Carving set, 2 matt stainless steel bolsters, olivewood handles
Ref.: SD 2M IN OL
Carving knife, 2 matt stainless steel bolsters, olivewood handles
Ref.: CD 2M IN OL

BIG SIZE CARVING SETS (17 CM)

This model is available in the various materials shown on the previous tableware pages (excepted bone, thuya, briar, ash tree and acrylic models).



Carving set 17 cm, two matt stainless steel bolsters, juniper handles
Ref.: 1217 + F17 2M IN GE

« PRESTIGE » CARVING SET

This model is available with black horn tip handle only. The particularity of this folding carving knife is that both the spring and the bee are sculpted by hand. Delivered in a wooden box.



Carving set, 21 cm, full black horn tip handles
Ref.: 1021 B + F29 B
Carving knife (folding), 21 cm, full black horn tip handle
Ref.: 1021 BN

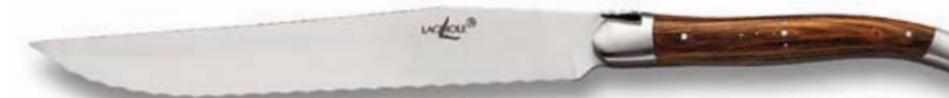
TABLEWARE

BREAD KNIVES

This model is available in all the various materials shown on the previous tableware pages.



Bread knife, two matt stainless steel bolsters, snakewood handle
Ref.: CP 2M IN AM



Bread knife, two matt stainless steel bolsters, pistachio handle
Ref.: CP 2M IN PI

HAM KNIFE « JAMONERO »

Born from the collaboration between Forge de Laguiole and the Spanish « Jamoneros », this ham knife is available with olivewood handle only. Thanks to its thin and flexible blade, this knife is ideal when cutting ham.



Ham knife, two matt stainless steel bolsters, olivewood handle, delivered with a natural leather case
Ref.: CJ 2M IN OL + ETUI



Ham knife, two matt stainless steel bolsters, olivewood handle, delivered with a wooden box
Ref.: CJ 2M IN OL

ACCESSORIES

WOODEN BOXES



Wooden box for 24 pieces, light wood
Ref.: C S24 C

Ideal to preserve your steak knives, forks, soup spoons and coffee spoons, this Wooden box can also be a nice way to present your Forge de Laguiole handmade flatware. These oakwood boxes are handmade in Aubrac (France).

Available in 6 or 24 pieces.
Two finishes: light varnished wood or dark tinted wood.

LEATHER CASES FOR 6 PIECES (TABLE KNIVES, FORKS OR SPOONS)
AND LEATHER CASES FOR CARVING SETS



Ref.: H SD N (black)
Ref.: H SD F (natural)

Ref.: H S6 N (black)
Ref.: H S6 F (natural)

KNIFE RESTS

Knife rests available in black horn tip or mineral acrylic (black or white).



Knife rest, black horn tip
Ref.: RC BN

SOMMELIERS

“Le Sommelier” prized by connoisseurs, is the result of a collaboration between Forge de Laguiole and a group of professional wine waiters (sommeliers). Its ergonomic design, elegance and functionality won it the coveted prize Design Plus in Frankfurt, Germany.

The conical screw with its 5 turn grooved spiral assures perfect penetration in the cork. The lifter is molded in the foundry and designed for ease of use and intensive long-term utilization. The bee, symbol of the Laguiole, is simplified to a truncated triangle in this model in keeping with its contemporary design.



Sommelier, 2 matt stainless steel bolsters, olivewood handle
Ref.: SOM OL



X BLADE

BOTTLE OPENER BLADE

The blade is available in two designs:
Ref.: SOM: serrated blade with bottle opener
Ref.: SOM X: full blade, particularly useful for left-handed users



SOMMELIERS

Each corkscrew is hand made and available in horn tip, bone, aluminum and a great variety of natural and stabilized woods. We can customised each model with a name or a logo (see customisation page).



Sommelier, two shiny stainless steel bolsters, black horn tip handle
Ref.: SOM BN



Sommelier, two shiny stainless steel bolsters, marbled horn tip handle
Ref.: SOM B



Sommelier, two matt stainless steel bolsters, olivewood handle
Ref.:SOM OL



Sommelier, two matt stainless steel bolsters, juniper handle
Ref.:SOM GE



Sommelier, two shiny stainless steel bolsters, thuya handle
Ref.: SOM TH BRI



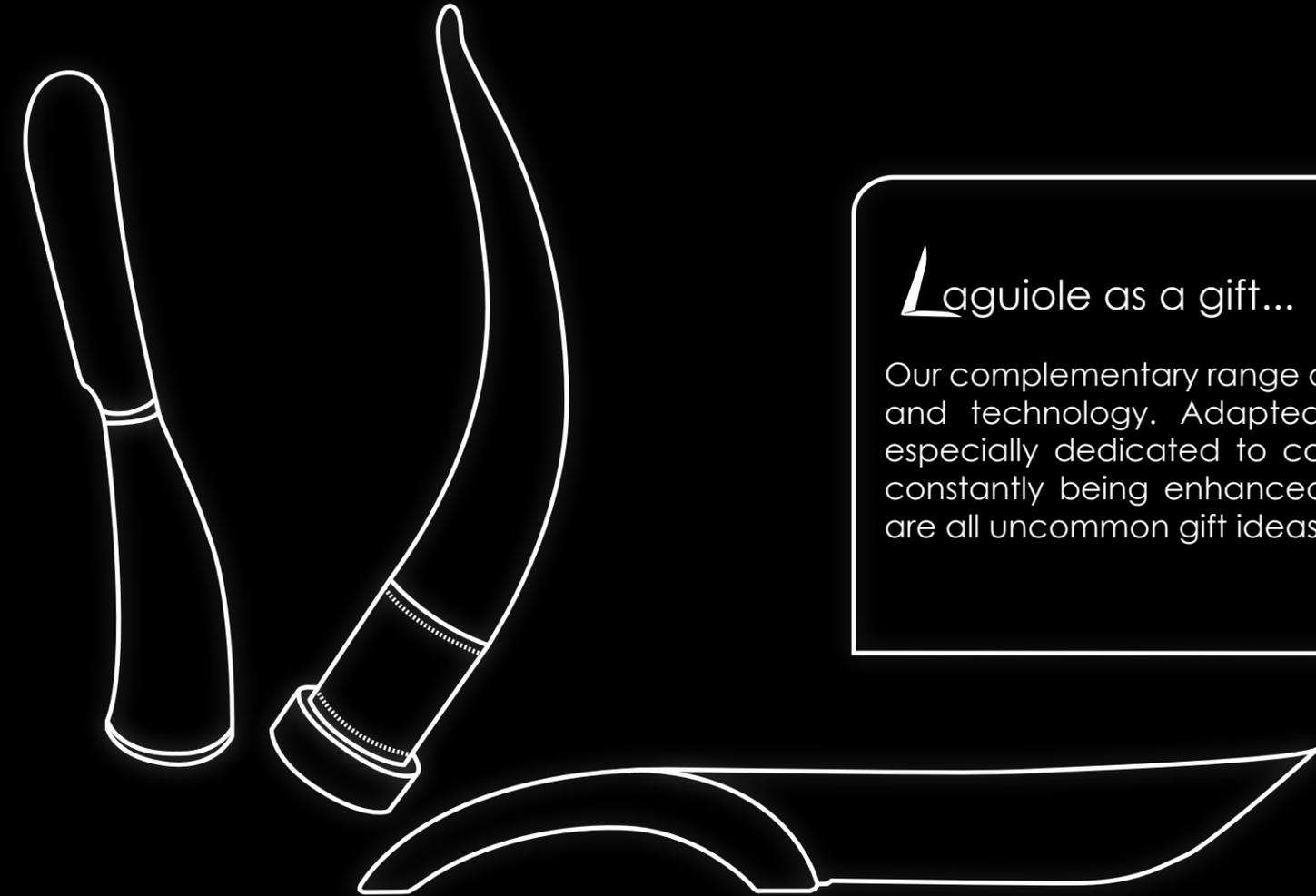
Sommelier, two shiny stainless steel bolsters, bi coloured stamina handle (red & black)
Ref.: SOM ST 2 RO/BLA



Sommelier, two shiny stainless steel bolsters, rosewood stamina handle
Ref.: SOM ST RW



Sommelier, two shiny stainless steel bolsters, acrylic handle with genuine rose petal inlay
Ref.: SOM IN P. ROSE



Laguiole as a gift...

Our complementary range allies tradition with trends and technology. Adapted to several uses, and especially dedicated to connoisseurs, this range is constantly being enhanced with new models that are all uncommon gift ideas.

EVERYDAY'S TOOLS



PIPE TOOL

The "Calumet" model from Forge de Laguiole integrates three indispensable tools for the pipe smoker: a scraping blade, a folding reamer to clear the pipe stem and a tobacco tamper at the base of the handle. Each piece is hand fashioned from the best of woods or horn. Pipe tool, 2 matt stainless steel bolsters, briar handle

Ref.: CAL BR

CIGAR CUTTER

Elegant and functional, the «Coupe-coupe» cigar cutter integrates the traditional Laguiole shape with a highly effective scissor type cigar cutter. A unique and prestigious accessory for cigar lovers.

Cigar cutter, 2 shiny stainless steel bolsters, horn tip handle

Ref.: COUP B

LETTER OPENER

Elegant and original, this letter opener is a lovely object which will complement and decorate every desk. Available in many materials, each model can be personalized with the name of the owner.

Letter opener, 2 shiny stainless steel bolsters, thuya handle

Ref.: CPP 2M IN TH BRI

GOLF KNIFE

Small and accompanied by a dicot tool, this Laguiole knife is a companion on your golf outings. As a symbol of friendship and conviviality, the golf knife is at home everywhere.

Golf knife, 2 brass bolsters, green stamina handle

Ref.: RP 9 ST VE



CHEESE COMPANIONS



"BARTHÉLÉMY" CHEESE SET

Who has never wished for a tool able to cut Camembert without the cheese sticking to the blade? Or slice Gruyere without damaging the texture? Now, thanks to a collaboration between Forge de Laguiole and the master cheesemaker Roland Barthelemy, such a perfect tool exists.

With its serrated blade, this new knife cuts even the hardest cheeses without damaging them. And the hollow blade remains perfectly clean when cutting creamy cheese as well. The special shape of the knife, with its olivewood or horn tip handle, is particularly designed to easily and cleanly cut a complete slice of cheese. This new model from Forge de Laguiole is also perfectly adapted for crumbly or softer cheeses such as Boursault, Roquefort or Brillat-Savarin. Accompanying this knife is an innovative cheese plane designed for use by either right or left handed people. Perfectly balanced between blade and handle, its ergonomics guarantee a light, precise cut.

With either olivewood or horn tip handle, this new plane from Forge de Laguiole can be used for harder cheeses or to precisely cut softer varieties such as Ardi-Gasna, Laguiole, Comte or Mimolette into thin slices for the best gratins.

Whether for a gourmet or simply a lover of fine cheeses, the Barthelemy cheese set is a beautifully crafted, exquisite tool designed to last for generations.

Cheese set delivered with packaging :
 Ref : CPMO 2M IN + MF 2M IN (black horn tip)
 Ref : CPMO 2M IN OL + MF 2M IN OL (olivewood handle)

Cheese set delivered with leather case :
 Ref : CPMO 2M IN+ MF 2M IN + ETUI (black horn tip, black leather case)
 Ref : CPMO 2M IN OL+ MF 2M IN OL+ ETUI (olivewood handle, natural leather case)

CHEESE COMPANIONS

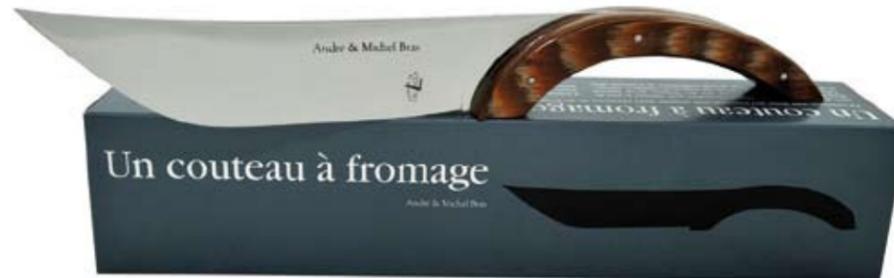
MICHEL & ANDRÉ BRAS' CHEESE KNIFE

Rare are the gourmets to ignore the address of Michel Bras restaurant located in the beautiful Aubrac plateau, place of origin of all his family. With André (his brother) and Forge de Laguiole, Michel Bras imagined this new cheese knife especially conceived to optimize the feature:"

- The shape of its handle made from blonde stamina allows a perfect balance on the table.
- The surface and the wide and regular drawing of the blade allow a good precision thanks to its edge

First created for Roquefort cheese, this new cheese knife signed Michel and André Bras / Forge de Laguiole, has an ideal edge for all kinds of hard or soft cheeses. Cutting a piece of Roquefort or Gorgonzola cheese without damaging the texture, becomes a children's game in the most novices hands.

This knife is delivered with a modern packaging.



Ref.: CF BRAS



CHEESE COMPANIONS

«COMPAGNON FROMAGER» POCKET KNIFE

This knife arose from the meeting of two professions, from the will of two men: Xavier Thuret of the Companions Cheese makers and André Bras, technical adviser of Forge de Laguiole. They united their talents to produce this beautiful and useful knife: a knife that will be a real complement for the Cheese maker.

- Its first function: to cut cheese.
- Its second function: to sound.
- Its third function: to uncork some good vintage wines.

This knife is available with handles made from hundred-year-old wood from Caves Baragnaudes, blonde stamina or juniper (12 cm only). Delivered with black leather case

«BARAGNAUDES» POCKET KNIFE

The handle of this knife is made from a hundred-year-old wood from Caves Baragnaudes (Roquefort cheese maker). Only available in 11 cm.



BUTTER AND CHEESE COMPANIONS

« LOU BURE » BUTTER KNIFE

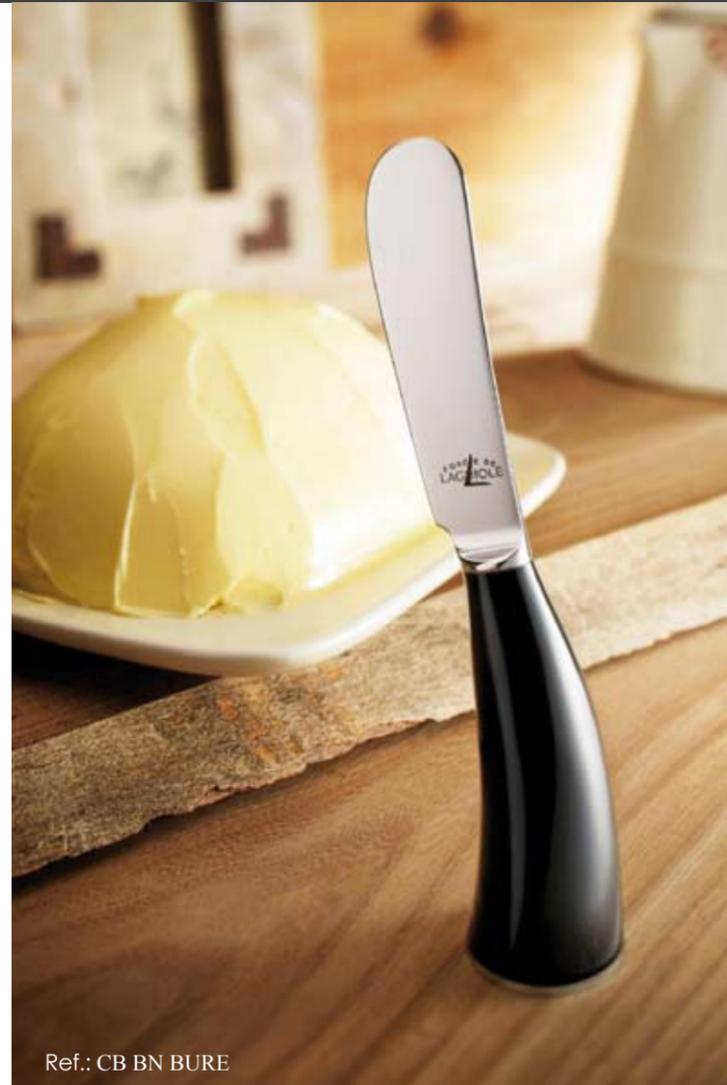
Designed by Stephane Rambaud, this butter knife called « Lou Buré », features a gently rounded stainless steel blade set in a handle of black horn tip. Flaring from its base like the trunk of a tree and resting on a solid disk of stainless steel, this simple yet unique knife perfectly combines modern expression with traditional materials. The rounded and curved handle also provides comfort and high functionality. This butter knife was awarded "Gourmet price" in 2008 at the IWA trade fair (Germany).

«PAPILLON» POCKET KNIFE

The characteristic of this pocket knife consists in its butterfly located instead of the traditional bee. This model is available in 11 cm only with a full black horn tip handle.



Ref.: 1011 BN PAP



Ref.: CB BN BURE

ACCESSORIES

PEPPER MILL & SALT MILL

In collaboration with the French firm MARLUX, Forge de Laguiole created these two uncommon items: a pepper mill and a salt mill. The top of these mills, made from Aubrac cow horn, includes the specific MARLUX mechanism (in stainless steel for the salt mill). The base made of beech wood is recovered by Aubrac cow leather (black for pepper mill, grey for salt mill). This is an ideal tool for all the authenticity lovers !



These pictures are not contractual. Horn is a natural material that can vary from one piece to another.



Ref.: MAP

LAGUIOLE AS A GIFT

As a mythic and unifying symbol of honored traditions, the Laguiole represents values such as friendship, solidarity and love of finely crafted artisanal work. It plays a valuable part in gatherings of friends and families. As an object designed to be passed from generation to generation, Laguiole cutlery provides great pleasure to all who give and receive it.

The Laguiole knife is meticulously shaped from start to finish by our world renown artisan knife-makers whose skills are equal to those of goldsmiths when it comes to sculpting, polishing, hardening, etching, stamping and riveting.

Patrice Thebault and Philippe Gagnebet offer you a journey in words and pictures through time and tradition: a journey in manufacturing, history and environment that encapsulates the legend that is Forge de Laguiole.

Our objective today, as it has always been, is to ensure that this truly unique and legendary knife survives from its origins in the 19th Century to the 21st Century and beyond.

This beautiful gift set contains :

- A Forge de Laguiole pocket knife with a single blade and an 11cm handle of your choice (among our traditional range)
- Its certificate of origin
- A Forge de Laguiole book (also available separately)



WHEN LAGUIOLE BECOMES YOURS...

As far back as the 19th Century, Laguiole used to be a personal tool. Some buy it for themselves, others offer it as a sign of friendship and respect, but in both cases each knife has its proper identity and is chosen in the respect of its future owner. Name, surname, logo... each piece can be customized on request.

THE BLADE

Name or simple logo : diamond engraving
Complex logo : laser engraving



THE SPRING (FOLDING KNIVES ONLY)

Inside or outside the spring
Name only (capital letters)



THE LEATHER CASE

Name or logo punching



The models presented hereafter are special series that we realized for:

- La Palme d'Or Martinez in Cannes (France)
- Restaurant Guy Savoy in Paris (France)
- La Côte Saint Jacques in Joigny (France)
- Restaurant Bernard Loiseau in Saulieu (France)
- Brenner's Park Hotel in Baden-Baden (Germany)



FORGE DE LAGUIOLE

You can visit the Forge de Laguiole manufacturing process (free guided tour on request) during the opening hours.



LOCATION

By plane :

Rodez-Marcillac Airport: +33 (0)5 65 76 02 00
Paris-Rodez flights by Air France: +33 (0)5 65 42 20 30
Lyon-Rodez flights by Hex'Air : + 33 (0)810 182 292

By train :

Rodez SNCF station at 60 km from Laguiole
Saint-Flour SNCF station located at 65 km from Laguiole.

By road :

From Rodez, or by Motorway (A75), exit Aumont-Aubrac
or Saint-Flour.

FORGE DE LAGUIOLE

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