

# FORGE DE LAGUIOLE





Forge de Laguiole® knives are handmade in our manufactory according to a tradition dating back to 1828.

Every original Forge de Laguiole® knife is stamped with our logo and every masterpiece bears the trace of the Master-Knifsmith that made it. The quality is an expression of the strength and beauty of our breathtaking environment.



## Laguiole and the bee

There are several myths surrounding the famous bee of Laguiole knives. Legend has it that Emperor Napoléon himself gave them to the citizens of Laguiole as a tribute and thanks for their service in the campaigns.

**The bee is a globally recognized feature of Laguiole knives.**



# Forge de Laguiole Categories

## Folding Knives

Legendary pocket knives straight from the village of Laguiole. Your ideal companion for every occasion



## Sommelier Knives

Ergonomic, elegant and functional – Sommelier Knives for the finest wines and special occasions



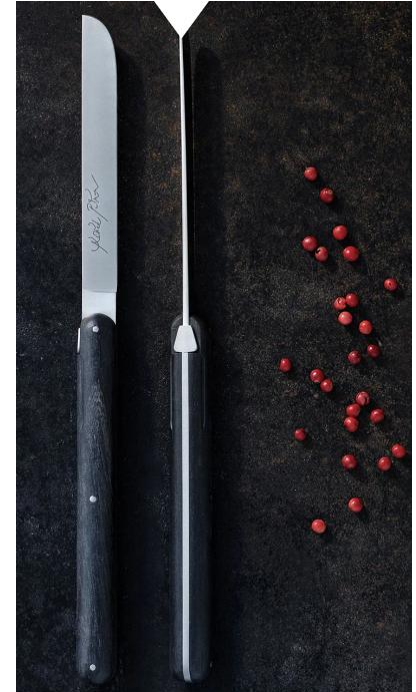
## Steak Knives

Our interpretation of sharpness, precision and aesthetics because each of your dishes deserves perfection



## Signature Knives

Together with world-renowned chefs, artists and designers, such as Michél Bras, Philipp Starck or Jean-Michel Wilmotte, we have re-interpreted the traditional Laguiole knife.



## THE STAINLESS STEEL

The blades, made from the high-quality French steel , they are forged to 1000°C in our manufactory in Laguiole, France.

- Steel used for cutlery is mostly corrosion-resistant martensite steel. This steel is very tough and made of a high percentage of chromium, carbon and other elements that have interesting properties (molybdenum, vanadium).
- Knife blades should sharpen well, be easy to for the maker to shape and should have a good cutting resistance. These properties cannot be obtained simultaneously, it is necessary to find a compromise based on the use of the knife. For the hard structure called martensite, the blade must undergo suitable heat treatment (annealing, quenching, tempering).

**The choice of steel is a compromise between:**

- The ease of sharpening the blade
- The cutting edge of the blade and its behavior in time
- Its ability to resist corrosion
- Its ability to be polished and its resistance to scratches

**At Forge de Laguiole , we add two criteria namely:**

- Its origin (we require a French origin.)
- Its ability to be forged



## THE FORGE

**All the metals parts for the Forge de Laguiole knives are made within our manufactory, in the village of Laguiole in France**

Our T14 steel is a French steel hot-rolled by the Aciéries de Bonpertuis (next to Grenoble). This steel is an alternative between carbon steel and all-stainless steel. It has a good balance between carbon and chromium. It is structured in very fine grains, which guarantees excellent cutting quality, durability and good resistance to oxidation.

**Steel must meet very strict criteria:**

- Excellent cut
- Abrasion resistance to wear and tear
- Easy sharpening and polishing.
- Good oxidation resistance.

All bolsters (mitres) are forged and fixed on a metal liner, which will be drilled and polished before the assembly of the knives takes place. These bolsters are solid and are made of brass or steel, they help to protect the handle during daily use.



# STEAK KNIVES Tradition

## NATURAL WOODS

An original Forge de Laguiole knife, with its noble materials and pure elegance, brings authenticity and sophistication to your table. The fluid and silky cut highlights the pleasure of a meal carefully prepared, from the choice of the menu to the passionate preparation of the food.



<b>Item</b>	6059	4524	4518	4554	4610
<b>Description</b>	Set of 6 Mixed Natural Rosewood Ebony Juniper Walnut Olivewood Pistachico	Set of 6 Olivewood handle, satin finish	Set of 6, Juniper handle, satin finish	Set of 6, Ebony handle, shiny finish	Set of 6, Thuya handle, shiny finish

# STEAK KNIVES Tradition

## COMPRESSED FABRIC

The handles of this vibrant set are crafted from Multicolor Compressed Cotton Fabric, a high-density, U.S.-made material engineered for extreme durability. This innovative composite is actually harder than wood and is highly resistant to water, ensuring the handles remain stable and beautiful even in high-use dining environments.



<b>Item</b>	4589
<b>Description</b>	Set of 6 pces, compressed fabric, black, shiny finish







<b>Item</b>	6332
<b>Description</b>	Set of 6 pces with different compressed fabric handles, shiny finish

# STEAK KNIVES Tradition

## ORGANIC MATERIALS

Because these are all-natural organic materials, every handle possesses a unique grain, texture, and depth of color. This variety ensures that every knife in the set is a distinct masterpiece of nature, offering a truly one-of-a-kind dining experience.



					
<b>Item</b>	5587	4496	4493	4505	4338
<b>Description</b>	Set of 6 - Animalia Set (Light Horn, Dark Horn, Deer Antler, Ram Horn, Bi-colour camel bone, bone), shiny finish	Set of 6, Horn handle, black, shiny finish	Set of 6, Horn handle, clear, shiny finish	Set of 6, Deer Antler handle, clear, shiny finish	Set of 6, Bone handle, shiny finish



# TABLE WARE Tradition – SETS OF FORK AND KNIFE

## NATURAL WOODS

Complement your table with the unmatched elegance of Forge de Laguiole® forks, handcrafted in the historic village of Laguiole, France. **Why add Forge de Laguiole Forks?** Perfect Table Harmony: Specifically engineered to match the bolsters and handle materials of our steak knives, providing a unified aesthetic for your table setting.

**Exceptional Durability:** Forged from high-grade stainless steel, these forks are built to withstand daily use while maintaining their brilliant finish for generations.



			
<b>m</b>	3520	<b>Item</b>	3496
<b>ption</b>	Set of Fork & Knife, Juniper handle, shiny finish	<b>Description</b>	Set of Knife & Fork, Ebony handle, satin finish

# TABLE WARE Tradition – SETS OF 6

Additionally, complete your artisanal table setting with the refined elegance of Forge de Laguiole® spoons. With this full collection you create the perfect table harmony with unified aesthetic.



<b>Forks</b>	4335	4329	4416	4398	4308	4305
<b>Spoons</b>	4135	4091	4131	4119	4097	4095
<b>Teaspoons</b>	4159	4157	4197	4185	4151	4149
	Set of 6 pces, Olivewood handle, sat	Set of 6 pces, Juniper handle, sat	Set of 6 pces, Thuya handle, shiny finish	Set of 6 pces, compressed fabrics, black, shiny finish	Set of 6 pces, Horn handle, black, shiny finish	Set of 6 pces, Horn handle, clear, shiny finish

# TABLE WARE Tradition – DISHWASHER SAFE



<b>Item</b>	4720	4539	4350	4536

<b>Description</b>	Forks, set of 6, acrylic handle, black, shiny finish	Table knives, set of 6, acrylic handle, black, shiny finish	Forks, set of 6, acrylic handle, white opalescent, shiny finish	Table knives, set of 6, acrylic handle, white opalescent, shiny finish
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# Table Knives SIGNATURE

Laguiole knives reinterpreted. We have created our Ligne Signature in collaboration with renowned artists, designers and chefs.

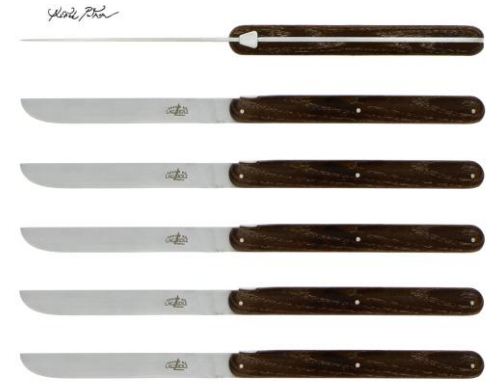
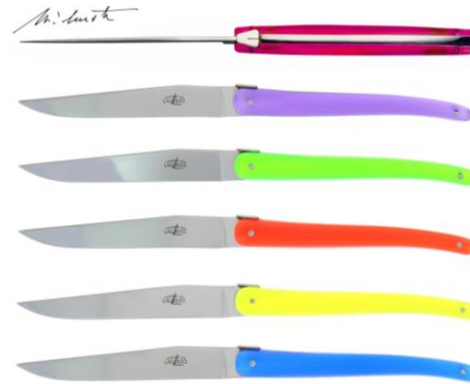


	Table knives Signature	Table knives Signature	Table knives Signature	Table knives Signature
<b>Item</b>	5547	4709	4644	4668
<b>Description</b>	J-M. Wilmotte, Set of 6 pces, Acrylic handle, shiny finish	Andrée Putman, Set of 6 pces, Ashtree handle, satin finish	Philippe Starck LOG, Set of 6 pces, Inox Monobloc handle, satin finish	Philippe Starck Inox, Set of 6 pces, handle, shiny finish

# CORKSCREWS / SOMMELIER

## TRADITION








The Original Sommelier Knife Forge de Laguiole was created in collaboration with professional Sommeliers and thus gives it its ergonomics, elegance and efficiency.

The **conical spiral**, with 5 turns, of the Original Forge de Laguiole corkscrew optimizes its functionality, especially for the delicate corks of the finest vintage wines

The **support part**, whose operating principle is patented, is casted from heated metal as a result is very resistant hence can withstand intensive use.

The **blade** of the Forge de Laguiole® Sommelier knife is sharpened, allowing the capsule to be cut off cleanly and easily.

					
<b>Item</b>	4465	4467	4471	4489	4450
<b>Description</b>	Ebony wood, satin	Juniper, satin	Olivewood, satin	Thuya, shiny finish	Horn, Dark, shiny finish

### What's Included:

- Wine Opener
- Gift box
- Leather Sheath
- Forge de Laguiole Certificate
- Warranty & Repair Support



## Pinot Noir Corkscrews by Forge de Laguiole

Artistry in every pour: The Pinot Noir series features an exceptionally detailed boot lever.

**Why Choose the Pinot Noir Series?** Sculpted Detail: The unique boot lever is a work of art in its own right, offering a level of decorative detail that sets this series apart from standard wine openers.



Pinot Engraving on the lever



## Corkscrews with Damascus Blade


An exceptional handcrafted luxury series: the magnificent Damascus steel blade series.  
Damascus stainless steel is extremely hard and aesthetic with deep and visible Damascus patterns.



# Folding Knives – 11cm / 4 1/3"

The original Forge de Laguiole folding knives have a fine and curved silhouette that originated in Laguiole around 1900. With their elegance, impeccable workmanship and the use of the highest quality materials such as the best steel, our folding knives have become a true reference.



								
<b>Item</b>	3661	3677	3654	3699	3671	3657	3670	3714
<b>Description</b>	Olivewood, 11cm, 2 bolsters, satin finish	Juniper, 11cm, 2 bolsters, satin finish	Snakewood, 11cm, 2 bolsters, satin finish	Thuya, 11cm, 2 bolsters, shiny finish	Horn, dark, 11cm, 2 bolsters, satin finish	Deer Antler, 11cm, 2 bolsters, shiny finish	Ram Horn, 11cm, 2 bolsters, satin finish	Aubrac Horn, 11cm, 2 bolsters, satin finish + Brut du Forge blade

# Tablehorn Accessories

For your exceptional table presentation set accents with our exceptional Art de la Table collections - enjoy your moment with products on the highest quality level



Item	4146	5562	6692	6707
Description	Butter knife, horn tip handle, shiny finish	Butter knife, walnut handle, shiny finish	Saltmill	Peppermill

# Cheese Sets Signature

Forge de Laguiole represents the pinnacle of quality in the Laguiole cutlery business. Their reputation for integrity, ethics, and innovative designs has made this small 100 employees company the "Must Have" Laguiole luxury brand.



**Cheese knife BRAS**



**Cheese knife STARCK**



**Cheese SET Barthélemy**

<b>Item</b>	4237	4444	3483
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<b>Description</b>	Cheese knife Bras, stamina wood handle, shiny finish	Cheese knife Starck, black, Bakelite handle, shiny finish	Cheese Set Barthélemy, Olivewood handle, satin finish
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# Cheese Sets Tradition

Elevate your cheese experience with the Forge de Laguiole Tradition Cheese Set. This set features a versatile knife for precise slicing and a fork for easy serving. It's ideal for any cheese type and is available in five-handle material to match your table setting.



Item	7327	7332
<b>Description</b>	Cheese Set Tradition, Juniper, satin finish	Cheese Set Tradition, Horn, dark, shiny finish

# Art de la table - Carving Sets

## Traditional

The carving set from Forge de Laguiole's Art de la Table is the perfect combination of traditional craftsmanship and a cultivated dining table. The Forge de Laguiole® carving set is characterized by its impeccable and fluid cut. It refines the pleasure of cutting a piece of meat prepared with passion.



<b>Item</b>	3481	3463	3467	3470
<b>Description</b>	Carving Set, Thuya handle, shiny finish, 12cm, 4 <sup>23</sup> / <sub>32</sub> "	Carving Set, Olivewood handle, satin, 17cm, 6 <sup>22</sup> / <sub>32</sub> "	Carving Set, Olivewood handle, shiny finish, 17cm, 6 <sup>22</sup> / <sub>32</sub> "	Carving Set, Horn handle, dark, shiny finish, 17cm, 6 <sup>22</sup> / <sub>32</sub> "



# Bread Knives

## Traditional

This exquisite knife showcases the iconic bumblebee and traditional Shepherd cross, adding a touch of authenticity to your kitchen.



Item	4254	4252
<b>Description</b>	Breadknife, compressed fabric handle (Blue), shiny finish	Breadknife, juniper handle, shiny finish

# The Gifted Man



## Cigar Cutter

An essential accessory for cigar lovers; the cigar cutter from Forge de Laguiole® is the combination of traditional knifemaking know-how and perfect elegance.



## Letter opener (ideal Corporate gift)

Elegant office accessory, of the highest quality. The tip of the letter opener is rounded, with a blunt edge, which nevertheless excellently performs the function of opening letters.



## Golf Knife

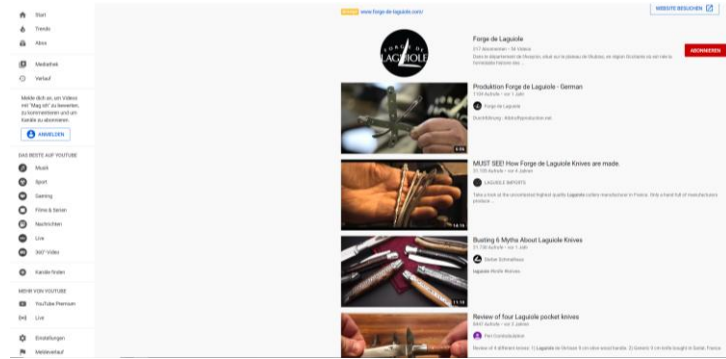
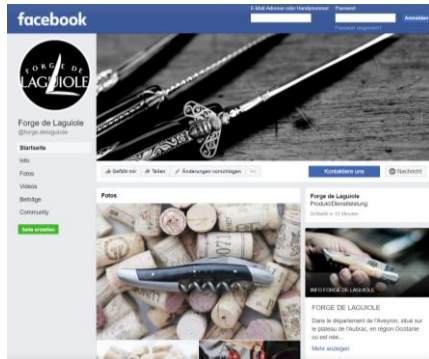
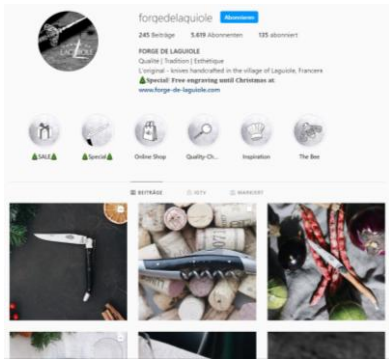
Golf knife with pitch repair - Made of polished T-12 blade steel, brass bolster and plates. The handle is edged with natural horn.



Item	4243	4240	4267	4443	4442
<b>Description</b>	Cigar cutter Single blade 2 Stainless steel Bolsters Stamped bee Thuya Shiny	Cigar cutter Single blade 2 Stainless steel Bolsters Stamped bee Dark Horn Shiny	Letter opener, Thuya handle, shiny finish	Golf Knife, Horn handle, Dark, shiny finish	Golf Knife, Horn handle, Light, shiny finish

# Our digital support

With Forge de Laguiole we are present and actively communicating on all major digital platforms such as Instagram, Facebook, Youtube and Pinterest. JOIN THE ORIGINAL FORGE DE LAGUIOLE COMMUNITY, FOLLOWING AND SELECTING OUR LOGO



For the digital appearance, we also support you with a wide image database of our products as well as high-quality "mise-en-scène" photos.



# Packaging



All our products are delivered in beautiful high-quality gift packaging and certificate of authenticity

## Our uniqueness – your potential

Each Original Forge de Laguiole knife is a unique object, handmade by one of our Master-Knifsmiths

Every Original Forge de Laguiole knife is handmade in our Manufactory in the village of Laguiole in France.

The Original Forge de Laguiole knife with its exceptional sharpness magnifies the pleasures of a good meal.

The Original Forge de Laguiole knives are used by the greatest Chefs all around the world, including many Michelin-Star Chefs.



### CERTIFICAT D'AUTHENTICITÉ

CE CERTIFICAT ATTESTE QUE CE PRODUIT A ETE REALISE PAR LES COUTELERS DE LA MANUFACTURE FORGE DE LAGUIOLE, DANS LE VILLAGE DE LAGUIOLE - FRANCE SELON UNE TRADITION QUI REMONTE A 1828 (CELUI-CI EST GARANTI CONTRE TOUT VICE DE FABRICATION)

#### CERTIFICATE OF AUTHENTICITY

THIS CERTIFIES THAT OUR MASTER-KNIFSMITHS HAVE CRAFTED THIS PRODUCT IN OUR MANUFACTORY FORGE DE LAGUIOLE SITUATED IN THE VILLAGE OF LAGUIOLE - FRANCE, FOLLOWING THE LAGUIOLE COUTELIER TRADITION THAT DATES BACK TO 1828. THIS IS A GUARANTEE AGAINST ANY MANUFACTURING DEFECT.

#### SIGNATURE



#### ECHTHEITSCERTIFIKAT

WIRMT BESTÄTIGEN WIR, DASS DIESES PRODUKT VON UNSEREN MEISTER-MESSERSCHNEIDERN IN DER MANUFATUR VON FORGE DE LAGUIOLE, IM DORF LAGUIOLE - FRANKREICH, NACH DER LAGUIOLE COUTELIER TRADITION HERGESTELLT WURDE. DIESES JAHR 1828 ZURÜCKRECHT. DIES IST EINE GARANTIE GEGEN JEDWACHE FABRICATIONSDEFEKTE.



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