

FORGE DE
LAGUIOLE



Tradition Qualité Original

CATALOGUE

Fabriqué à Laguiole - France

LAGUIOLE & LAGUIOLE



The term Laguiole refers to both a provenance and the style of a knife. They have their origin in the village of Laguiole in France, on a high plateau of volcanic and granitic rock, wild and proud, where the formidable history of these knives was born in 1828.

Originally it was a peasant's knife with an arched line, fly and a spring decorated with a guillochage pattern. Its international recognition has resulted in many misleading imitations from all over the world. As a regional knife, the authentic Laguiole is handmade in the village of Laguiole.
fabriqué à Laguiole.

FORGE DE LAGUIOLE

Forge de Laguiole[®] is the manufactory which produces its knives entirely in the French village of Laguiole, according to a tradition dating back to 1828.





THE CUT

The manufacturing know-how of our Master-Knifsmiths combined with the quality of the steel guarantee the exceptional cutting edge and a long lifespan, which make the Original **Forge de Laguiole**[®] knives famous. They can be easily sharpened and do not oxidize. The sharp cut provides sensations that flatter the senses and complete the pleasure of a lovely meal.



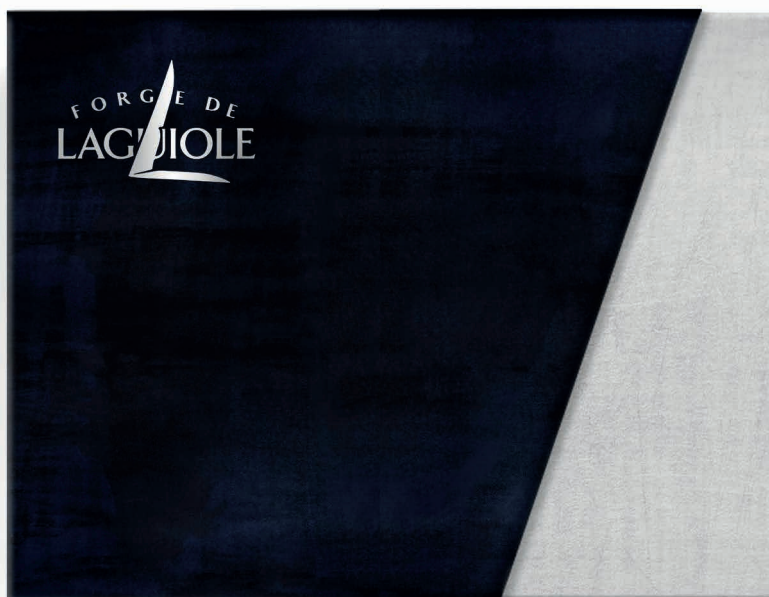


THE TASTE

An Original **Forge de Laguiole**[®] knife helps to reveal the natural taste of the products with its perfect cut. The taste, whether of raw or cooked food, remains true as the aromatic juice of meat, fish or vegetables remains inside the food. This is why the Original **Forge de Laguiole**[®] knives can be found on the tables of star chefs like Sébastien Bras, Gérald Passédat, Anne-Sophie Pic, Michel Sarran...

BOX SET

The casings for **Forge de Laguiole**[®] that enhance the knives and the brand's universe.



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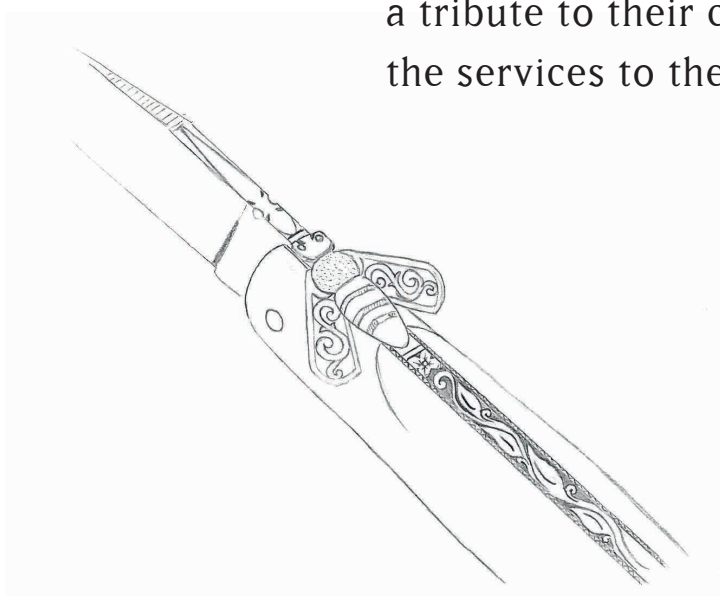


FORGE DE LAGUIOLE SYMBOLS



THE BEE

The bee, one of the symbols of an Original **Forge de Laguiole**[®] knife, is carved with a file and an engraver. The legend goes that the Napoleonic imperial symbol was attributed to the citizens of Laguiole by Emperor Napoléon himself as a tribute to their courage shown in the services to the emperor.





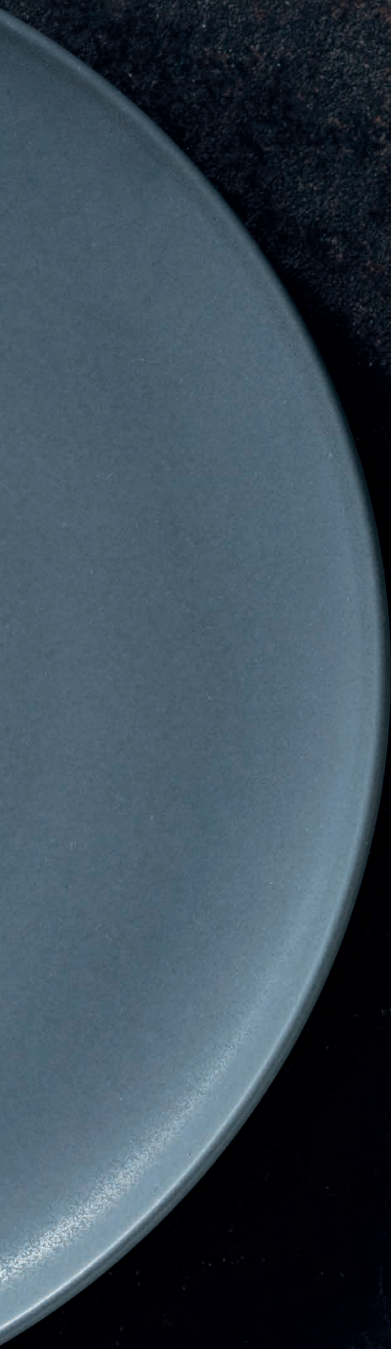
THE BOLSTERS

The two 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 made of brass or steel, they help to protect the handle during daily use.

THE GUILLOCHAGE

The Guillochage, a goldsmith's skill, is the decoration composed of different line patterns, elaborated on the spine of the spring.





I

TABLE KNIVES

TABLE TRADITION

*Tradition, authenticity
& refinement*

An Original **Forge de Laguiole**[®] knife, with its precious materials and pure elegance, brings authenticity and sophistication to a table set with love and care.

Its fluid and silky cut underlines the pleasure of a carefully prepared meal, from the choice of the menu to the preparation of the dishes.



TABLE TRADITION

Horn handle

2 stainless steel bolsters

High polish finish

Set of 6 table knives

REF: T6 2M IN BC

NEW CODE: 00004493



Black horn handle

2 stainless steel bolsters

High polish finish

Set of 6 table knives

REF: T6 2M IN BN

NEW CODE: 00004496



Olivewood handle
2 stainless steel bolsters
Satin finish
Set of 6 table knives
REF : T6 2M IN OL
NEW CODE : 00004524



Juniper handle
2 stainless steel bolsters
Satin finish
Set of 6 table knives
REF : T6 2M IN GE
NEW CODE : 00004518



TABLE TRADITION

Thuya handle

2 stainless steel bolsters

Satin finish

Set of 6 table knives

REF : T6 2M IN TH

NEW CODE : 00004607



Ebony handle

2 stainless steel bolsters

Satin finish

Set of 6 table knives

REF : T6 2M IN EB

NEW CODE : 00004511



Olivewood handle
2 stainless steel bolsters
High polish finish
Set of 6 table knives
REF : T6 2M IN OL BRI
NEW CODE : 00004563



Juniper handle
2 stainless steel bolsters
High polish finish
Set of 6 table knives
REF : T6 2M IN GE BRI
NEW CODE : 00004557



TABLE TRADITION

Ebony handle

2 stainless steel bolsters

High polish finish

Set of 6 table knives

REF: T6 2M IN EB BRI

NEW CODE: 00004554



Thuya handle

2 stainless steel bolsters

High polish finish

Set of 6 table knives

REF: T6 2M IN TH BRI

NEW CODE: 00004610



Bone handle

2 stainless steel bolsters

High polish finish

Set of 6 table knives

REF : T6 2M IN OS**NEW CODE : 00004527****Deer antlers** handle

2 stainless steel bolsters

High polish finish

Set of 6 table knives

REF : T6 2M IN CF**NEW CODE : 00004505**

TABLE TRADITION

Black compressed fabric handle

2 stainless steel bolsters

High polish finish

Water resistant

Set of 6 table knives

REF: T6 2M IN TC NOI

NEW CODE: 00004589



Red compressed fabric handle

2 stainless steel bolsters

High polish finish

Water resistant

Set of 6 table knives

REF: T6 2M IN TC ROU

NEW CODE: 00004598



Ash tree handle
2 stainless steel bolsters
High polish finish
Water resistant
Set of 6 table knives
REF : T6 2M IN FRD
NEW CODE : 00004514



TABLE SIGNATURE

JEAN-MICHEL WILMOTTE

Full *dacryl*® handle. 6 Colors

High polish finish

Set of 6 table knives

REF : T6 W IN FL MULTI

NEW CODE : 00005547





TABLE SIGNATURE

C+B LEFEBVRE

All forged into one piece of
shiny stainless steel

Water resistant

Set of 6 table knives

REF : T6 SKEL BRI

NEW CODE : 00004658

ck + ts



C+B LEFEBVRE

All forged into one piece of
matt stainless steel

Water resistant

Set of 6 table knives

REF : T6 SKEL SAT

NEW CODE : 00004661

ck + ts



PHILIPPE STARCK

All forged into one piece of

matt stainless steel

Wood bark aspect

Water resistant

Set of 6 table knives

REF : T6 LOG

NEW CODE : 00004644

STARCK

**CHRISTIAN GHION**

All forged into one piece of

shiny stainless steel

Water resistant

Set of 6 table knives

REF : T6 MASSIF BRI

NEW CODE : 00004649

Christian Ghion



TABLE SIGNATURE

ANDRÉE PUTMAN

Full ash tree handle

Satin finish

Water resistant

Set of 6 table knives

REF : T6 PUTMAN FRD

NEW CODE : 00004709

Andrée Putman



ANDRÉE PUTMAN

Full ebony handle

Satin finish

Set of 6 table knives

REF : T6 PUTMAN EB

NEW CODE : 00004706

Andrée Putman







II

FOLDING KNIVES

FOLDING TRADITION

*A slim and curved
silhouette, a true reference*

The Original **Forge de Laguiole**[®] folding knives have in common a thin and curved silhouette that appeared in 1900. Elegance, impeccable finish, use of quality materials, the pocket knives have become a real reference. The blades are made from hot-forged French steel and can have a shiny or matt finish, the handles are handmade from many elegant materials.



Folding knife Tradition,
horn handle

FOLDING TRADITION

Aubrac cow horn handle
2 pieces: blade and eyelet
2 stainless steel bolsters
Satin finish
Folding knife 11 cm
REF : 12110 IN CA SAT
NEW CODE : 00003715



Horn handle
1 piece: single blade
2 brass bolsters
High polish finish
Folding knife 11 cm
REF : 1211 B
NEW CODE : 00003648



Black Horn handle
1 piece: single blade
2 brass bolsters
High polish finish
Folding knife 11 cm
REF : 1211 BN
NEW CODE : 00003649



Horn handle

1 piece: single blade

2 brass bolsters

High polish finish

Folding knife 12 cm

REF : 1212 B**NEW CODE : 00003759****Black horn** handle

1 piece: single blade

2 brass bolsters

High polish finish

Folding knife 12 cm

REF : 1212 BN**NEW CODE : 00003760****Horn** handle

1 piece: single blade

2 stainless steel bolsters

High polish finish

Folding knife 11 cm

REF : 1211 IN B**NEW CODE : 00003668**

FOLDING TRADITION

Black Horn handle

1 piece: single blade
2 Stainless steel bolsters
High polish finish
Folding knife 11 cm

REF : 1211 IN BN

NEW CODE : 00003671



Horn handle

1 piece: single blade
2 stainless steel bolsters
High polish finish
Folding knife 12 cm

REF : 1212 IN BC

NEW CODE : 00003781



Black Horn handle

1 piece: single blade
2 stainless steel bolsters
High polish finish
Folding knife 12 cm

REF : 1212 IN BN

NEW CODE : 00003784



Olivewood handle

1 piece: single blade

2 stainless steel bolsters

Satin finish

Folding knife 11 cm

REF : 1211 IN OL**NEW CODE : 00003661****Juniper** handle

1 piece: single blade

2 stainless steel bolsters

Satin finish

Folding knife 11 cm

REF : 1211 IN GE**NEW CODE : 00003677****Thuja** handle

1 piece: single blade

2 stainless steel bolsters

Satin finish

Folding knife 11 cm

REF : 1211 IN TH**NEW CODE : 00003665**

FOLDING TRADITION

Ebony handle

1 piece: single blade
2 stainless steel bolsters
Satin finish
Folding knife 11 cm

REF : 1211 IN EB

NEW CODE : 00003659



Olivewood handle

1 piece: single blade
2 stainless steel bolsters
Satin finish
Folding knife 12 cm

REF : 1212 IN OL

NEW CODE : 00003775



Juniper handle

1 piece: single blade
2 stainless steel bolsters
Satin finish
Folding knife 12 cm

REF : 1212 IN GE

NEW CODE : 00003772



Thuya handle

1 piece: single blade
2 stainless steel bolsters
Satin finish
Folding knife 12 cm

REF : 1212 IN TH**NEW CODE : 00003779****Ebony** handle

1 piece: single blade
2 stainless steel bolsters
Satin finish
Folding knife 12 cm

REF : 1212 IN EB**NEW CODE : 00003769**

FOLDING TRADITION

Olivewood handle
2 pieces: blade and corkscrew
2 stainless steel bolsters
Satin finish
Folding knife 12 cm
REF : 22121 IN OL
NEW CODE : 00004018



Juniper handle
2 pieces: blade and corkscrew
2 stainless steel bolsters
Satin finish
Folding knife 12 cm
REF : 22121 IN GE
NEW CODE : 00004015



Thuya handle

2 pieces: blade and corkscrew

2 stainless steel bolsters

Satin finish

Folding knife 12 cm

REF : 22121 IN TH**NEW CODE : 00004021****Ebony** handle

2 pieces: blade and corkscrew

2 stainless steel bolsters

Satin finish

Folding knife 12 cm

REF : 22121 IN EB**NEW CODE : 00004012**



III

SOMMELIERS KNIVES

SOMMELIERS TRADITION

*Ergonomic, elegant
& efficient*

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 optimises 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.



Sommelier knife,
barrel oak handle

SOMMELIERS TRADITION

Each Sommelier knife comes with an elegant leather case

Aubrac cow horn handle

Satin finish

Sommelier knife

REF : SOM CA SAT

NEW CODE : 00004455



Horn handle

High polish finish

Sommelier knife

REF : SOM B

NEW CODE : 00004449



Juniper handle

Satin finish

Sommelier knife

REF : SOM GE

NEW CODE : 00004467



Olivewood handle
Satin finish
Sommelier knife
REF : SOM OL
NEW CODE : 00004471



Ebony handle
Satin finish
Sommelier knife
REF : SOM EB
NEW CODE : 00004465



SOMMELIERS TRADITION

Each Sommelier knife comes with an elegant leather case

Thuya handle

Satin finish

Sommelier knife

REF : SOM TH

NEW CODE : 00004488



Barrel oak handle

Satin finish

Sommelier knife

REF : SOM CHB

NEW CODE : 00004459



Black leather case

Delivered with each Sommelier



IV

ACCESSORIES

ACCESSORIES

Tableware and gift ideas

These Art de la Table accessories adapt the tradition of the Original **Forge de Laguiole**[®] knives to multiple uses for a connoisseur public cultivating good taste. So many gift ideas to be enjoyed with your eyes and enhancing the taste of your meals...



Forks,
olivewood handle

ACCESSORIES

Butter knife

Black horn tip handle

High polish finish

REF : CB BN BURE

NEW CODE : 00004146



MICHEL ET SÉBASTIEN BRAS

Cheese knife

REF : CF BRAS

NEW CODE : 00004237



Pepper mill
French mill covered with black leather
Aubrac cow horn
REF : MAP



Salt mill
French mill covered with grey leather
Aubrac cow horn
REF : MAS



ACCESSORIES

Olivewood handle

Satin finish

Blade length : 18cm

Carving set

REF : SD 2M IN OL

NEW CODE : 00003474



Black or clear horn handle

2 stainless steel bolsters

High polish finish

Set of 6 forks

REF : FE6 2M IN BN

NEW CODE : 00004308



Olivewood handle
2 stainless steel bolsters
Satin finish
Set of 6 forks
REF : FE6 2M IN OL
NEW CODE : 00004335



Juniper handle
2 stainless steel bolsters
Satin finish
Set of 6 forks
REF : FE6 2M IN GE
NEW CODE : 00004329



ACCESSORIES

Thuya handle

2 stainless steel bolsters

Satin finish

Set of 6 forks

REF : FE6 2M IN TH

NEW CODE : 00004347



Ebony handle

2 stainless steel bolsters

Satin finish

Set of 6 forks

REF : FE6 2M IN EB

NEW CODE : 00004323



Olivewood handle
2 stainless steel bolsters
High polish finish
Set of 6 forks
REF : FE6 2M IN OL BRI
NEW CODE : 00004377



Juniper handle
2 stainless steel bolsters
High polish finish
Set of 6 forks
REF : FE6 2M IN GE BRI
NEW CODE : 00004371



ACCESSORIES

Ebony handle

2 stainless steel bolsters

High polish finish

Set of 6 forks

REF : FE6 2M IN EB BRI

NEW CODE : 00004368



Thuya handle

2 stainless steel bolsters

High polish finish

Set of 6 forks

REF : FE6 2M IN TH BRI

NEW CODE : 00004416







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