

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.



# FORGE DE LAGUIOLE

**Forge de Laguiole**<sup>®</sup> 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**<sup>®</sup> 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**<sup>®</sup> 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**<sup>®</sup> 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.

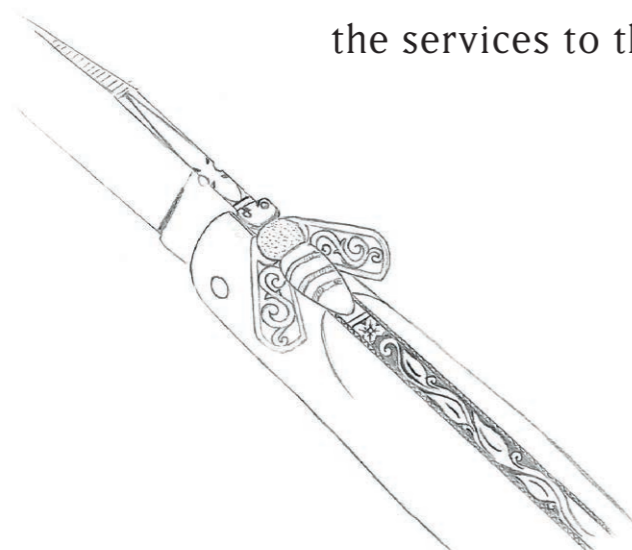


# FORGE DE LAGUIOLE SYMBOLS



## 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**<sup>®</sup> 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 knife and fork Tradition,  
olivewood handle



# TABLE TRADITION

**Horn** handle  
2 stainless steel bolsters  
High polish finish  
Set of 6 table knives  
**REF : T6 2M IN B**



**Black horn** handle  
2 stainless steel bolsters  
High polish finish  
Set of 6 table knives  
**REF : T6 2M IN BN**



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



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



# TABLE TRADITION

*Thuya* handle  
2 stainless steel bolsters  
Satin finish  
Set of 6 table knives  
**REF : T6 2M IN TH**



*Ebony* handle  
2 stainless steel bolsters  
Satin finish  
Set of 6 table knives  
**REF : T6 2M IN EB**



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



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



# TABLE TRADITION

**Ebony** handle  
2 stainless steel bolsters  
High polish finish  
Set of 6 table knives  
**REF : T6 2M IN EB BRI**



**Thuya** handle  
2 stainless steel bolsters  
High polish finish  
Set of 6 table knives  
**REF : T6 2M IN TH BRI**



**Bone** handle  
2 stainless steel bolsters  
High polish finish  
Set of 6 table knives  
**REF : T6 2M IN OS**



**Deer antlers** handle  
2 stainless steel bolsters  
High polish finish  
Set of 6 table knives  
**REF : T6 2M IN CF**



# 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**



**Red compressed fabric** handle  
2 stainless steel bolsters  
High polish finish  
Water resistant  
Set of 6 table knives  
**REF : T6 2M IN TC ROU**



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



# TABLE SIGNATURE

**JEAN-MICHEL WILMOTTE**  
Full *dacryl*® handle. 6 Colors  
High polish finish  
Set of 6 table knives  
**REF : T6 W IN FL MULTI**

*J.M. Wilmotte*



# 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

*Ch + L*



**C+B LEFEBVRE**

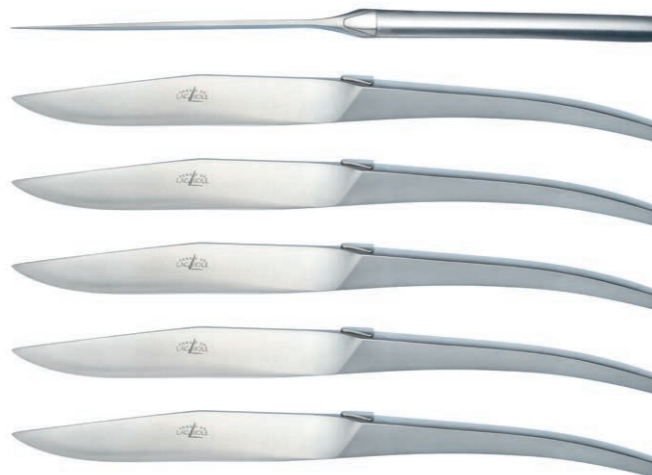
All forged into one piece of *mat stainless steel*

Water resistant

Set of 6 table knives

REF : T6 SKEL SAT

*Ch + L*



**PHILIPPE STARCK**

All forged into one piece of *mat stainless steel*

Wood bark aspect

Water resistant

Set of 6 table knives

REF : T6 LOG

*STARCK*



**CHRISTIAN GHION**

All forged into one piece of *shiny stainless steel*

Water resistant

Set of 6 table knives

REF : T6 MASSIF BRI

*Christian Ghion*



# TABLE SIGNATURE

**ANDRÉE PUTMAN**

*Full ash tree* handle

Satin finish

Water resistant

Set of 6 table knives

**REF : T6 PUTMAN FRD**



**ANDRÉE PUTMAN**

*Full ebony* handle

Satin finish

Set of 6 table knives

**REF : T6 PUTMAN EB**





# II

## FOLDING KNIVES



# FOLDING TRADITION

*A slim and curved silhouette, a true reference*

The Original **Forge de Laguiole**<sup>®</sup> 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 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**



**Horn** handle  
 1 piece: single blade  
 2 brass bolsters  
 High polish finish  
 Folding knife 11 cm  
**REF : 12111 B**



**Black Horn** handle  
 1 piece: single blade  
 2 brass bolsters  
 High polish finish  
 Folding knife 11 cm  
**REF : 12111 BN**



**Horn** handle  
 1 piece: single blade  
 2 brass bolsters  
 High polish finish  
 Folding knife 12 cm  
**REF : 1212 B**



**Black horn** handle  
 1 piece: single blade  
 2 brass bolsters  
 High polish finish  
 Folding knife 12 cm  
**REF : 1212 BN**



**Horn** handle  
 1 piece: single blade  
 2 stainless steel bolsters  
 High polish finish  
 Folding knife 11 cm  
**REF : 12111 IN B**



# FOLDING TRADITION

**Black Horn** handle  
1 piece: single blade  
2 Stainless steel bolsters  
High polish finish  
Folding knife 11 cm  
**REF : 1211 IN BN**



**Horn** handle  
1 piece: single blade  
2 stainless steel bolsters  
High polish finish  
Folding knife 12 cm  
**REF : 1212 IN B**



**Black Horn** handle  
1 piece: single blade  
2 stainless steel bolsters  
High polish finish  
Folding knife 12 cm  
**REF : 1212 IN BN**



**Olivewood** handle  
1 piece: single blade  
2 stainless steel bolsters  
Satin finish  
Folding knife 11 cm  
**REF : 1211 IN OL**



**Juniper** handle  
1 piece: single blade  
2 stainless steel bolsters  
Satin finish  
Folding knife 11 cm  
**REF : 1211 IN GE**



**Thuya** handle  
1 piece: single blade  
2 stainless steel bolsters  
Satin finish  
Folding knife 11 cm  
**REF : 1211 IN TH**



# FOLDING TRADITION

## *Ebony* handle

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

**REF : 1211 IN EB**



## *Olivewood* handle

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

**REF : 1212 IN OL**



## *Juniper* handle

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

**REF : 1212 IN GE**



## *Thuya* handle

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

**REF : 1212 IN TH**



## *Ebony* handle

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

**REF : 1212 IN EB**



# FOLDING TRADITION

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



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



**Thuya** handle  
2 pieces: blade and corkscrew  
2 stainless steel bolsters  
Satin finish  
Folding knife 12 cm  
**REF : 22121 IN TH**



**Ebony** handle  
2 pieces: blade and corkscrew  
2 stainless steel bolsters  
Satin finish  
Folding knife 12 cm  
**REF : 22121 IN EB**





# III

## SOMMELIERS KNIVES

# SOMMELIERS TRADITION

*Ergonomic, elegant  
& efficient*

The Original Sommelier Knife **Forge de Laguiole**<sup>®</sup> 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**<sup>®</sup> 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.



# SOMMELIERS TRADITION

*Each Sommelier knife comes with an elegant leather case*

**Aubrac cow horn** handle  
Satin finish  
Sommelier knife  
**REF : SOM CA SAT**



**Horn** handle  
High polish finish  
Sommelier knife  
**REF : SOM B**



**Juniper** handle  
Satin finish  
Sommelier knife  
**REF : SOM GE**



**Olivewood** handle  
Satin finish  
Sommelier knife  
**REF : SOM OL**



**Ebony** handle  
Satin finish  
Sommelier knife  
**REF : SOM EB**





# SOMMELIERS TRADITION

*Each Sommelier knife comes with an elegant leather case*

**Thuya** handle  
Satin finish  
Sommelier knife  
**REF : SOM TH**



**Barrel oak** handle  
Satin finish  
Sommelier knife  
**REF : SOM CHB**



**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...



# ACCESSORIES

Butter knife  
*Black horn tip* handle  
High polish finish  
REF : CB BN BURE



MICHEL ET SÉBASTIEN BRAS  
Cheese knife  
REF : CF BRAS



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**



**Black or clear horn** handle  
 2 stainless steel bolsters  
 High polish finish  
 Set of 6 forks  
**REF : FE6 2M IN BN**



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



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



# ACCESSORIES

**Thuya** handle  
2 stainless steel bolsters  
Satin finish  
Set of 6 forks  
REF : FE6 2M IN TH



**Ebony** handle  
2 stainless steel bolsters  
Satin finish  
Set of 6 forks  
REF : FE6 2M IN EB



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



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



# ACCESSORIES

**Ebony** handle  
2 stainless steel bolsters  
High polish finish  
Set of 6 forks  
**REF : FE6 2M IN EB BRI**



**Thuya** handle  
2 stainless steel bolsters  
High polish finish  
Set of 6 forks  
**REF : FE6 2M IN TH BRI**





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