

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[®] 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.

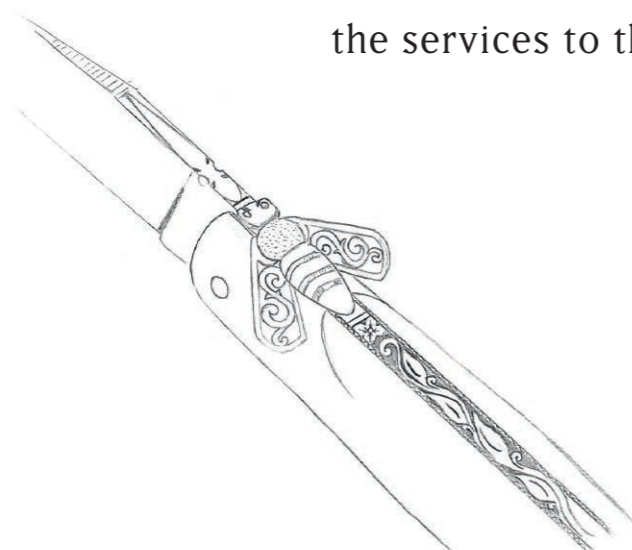


FORGE DE LAGUIOLE SYMBOLS



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 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

ck + b



C+B LEFEBVRE

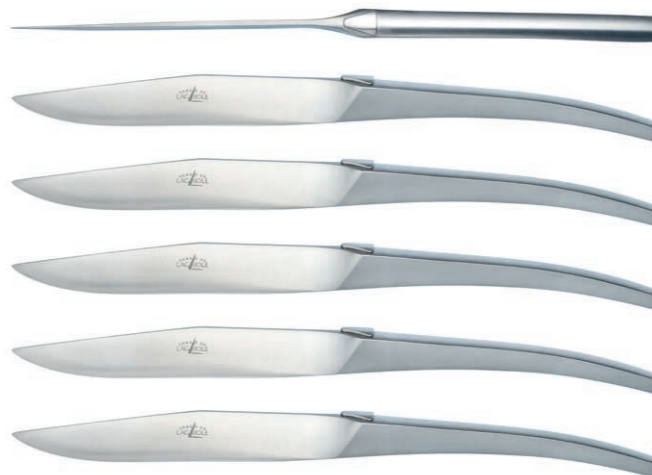
All forged into one piece of *mat stainless steel*

Water resistant

Set of 6 table knives

REF : T6 SKEL SAT

ck + b



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**[®] 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**[®] 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.



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



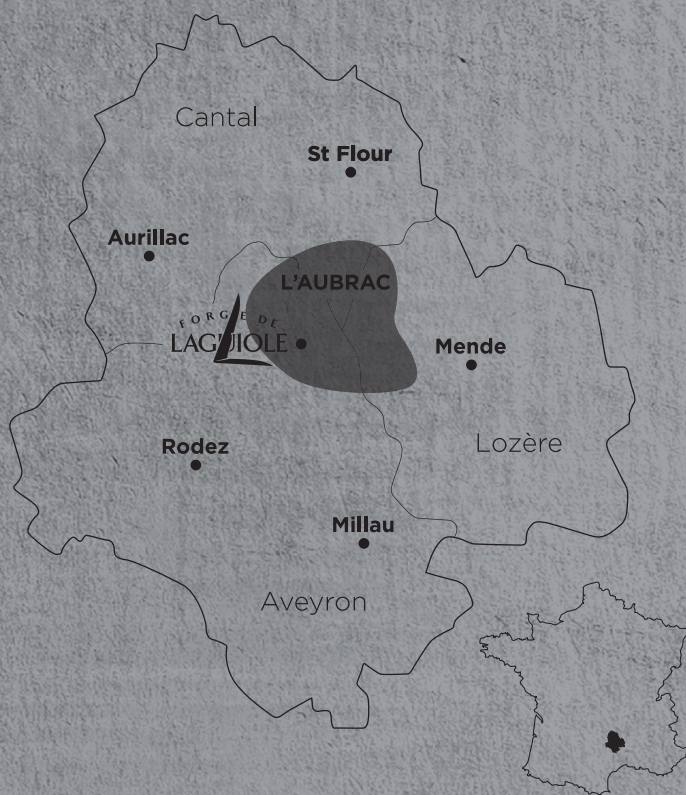
ACCESSORIES

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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