

FORGE DE
LAGUIOLE





ENVIRONMENTAL CHARTER

Forging the earth for our children

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

Similarly, La 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. Sensitive primary materials are subject to PEFC certification for our woods, which are used for knife handles. These European certifications prove their origins and good resource management.

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 to grow up in. At La 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. Hovisot

“Some people set off to the other ends of the earth with their favourite book, or their favourite 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. Because the famous knife, born on the Aubrac plateau in the early 19th century, has come down through the centuries and the fashions to become more than just a knife: it’s a cult object, a sort of talisman, a faithful companion that never leaves you.

It was originally an essential tool for shepherds and cowmen (the awl was used to save ewes by making a hole in their stomachs when they had eaten too much of the fresh grass on the plateau), and has gradually been slimmed down, modified, developed and modernised over the years. Sculpted by the fierce winds that cross the deserted plateau, it has taken on a sensual, practical curved shape.

The handle was initially carved out of ox bone, but has since been made from a wide variety of noble materials: juniper and olive wood, acrylic glass, horn, metal, aluminium, carbon and even mammoth and elephant ivory. Its steel, carbon or stainless steel blade, forged and tempered in the knife-works designed by Philippe Starck, is said to be unbreakable. Its plates and spring (a brass or stainless steel strip down the middle of the top of the handle) may be decorated with extremely fine, original engraving. And what can we say about the providential bee that was introduced over a century ago, sitting between blade and spring? It’s still there, a legendary trademark that has consolidated the knife’s reputation, giving it an imperial, natural, untamed touch.

We now say “a Laguiole” rather than “a knife”. It’s much more than a knife. It’s the offspring of a wild, dense, secret, majestic landscape highly suitable for meditation and creation. It’s the result of decades of invention, trials and financial battles. Its proud blade rises majestically over the Forge and seems to want to cut through the clouds, since there are no enemy ships on the horizon. It’s a product, an object shaped meticulously from start to finish by the admirable expertise of master cutlers, whose skills are equal to those of goldsmiths and watchmakers when it comes to sculpting, polishing, hardening, etching, stamping and riveting ... all these words and skills, all these odours endlessly reproduced to give birth to the knife”*.

This document is an incursion into the Forge, “in which the philosophy is to put people and the product first in the heart of a chameleon-like, austere, wild, basaltic, multi-coloured country in which men don’t talk much unless there’s something important to say or do”.



“You can’t miss it as you go along the Aubrac road out of Laguiole: it attracts the visitor’s eye. The factory designed by Philippe Starck is solid and modern, slim and sharp. A gigantic reference to the link between tradition and modernity, its metallic setting is home to the expertise of the blacksmiths and cutlers of La Forge”*.



The Laguiole Forge factory opened in 1987. It was the culmination of a project dreamed up by a group of enthusiasts, aimed at relaunching the production of the Laguiole knife in Laguiole. The task of designing the factory was given to Philippe Starck and is a perfect illustration of the company’s philosophy, combining tradition and design. The glass and aluminium architecture, from which emerges a blade 18 metres high, symbolises the company’s activity and dynamism. Every stage in the manufacture of the knife is now carried out once again in the place where it originated: the knife is reborn, the Laguiole has come back to Laguiole.

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.

At the Laguiole Forge, we have a real determination to pass on and defend our heritage.

We take pleasure in finding the inspiration for this knife-forging expertise in the authenticity of the Aubrac plateaux. From the outset, the Laguiole Forge 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 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, Eric Raffy, Sonia Rykiel, Hermès, Courrèges, Jean-Michel Wilmotte, Thomas Bastide, Olivier Gagnère, C+B Lefebvre, Christian Ghion, Kristian Gavaille... all have lent their particular talents to the interpretation of the Laguiole.

Our Knife Works in Laguiole is responsible for every stage in the manufacture of its knives. The blades are forged at 1000°C.

Laguiole Forge knives are made at the Laguiole Forge and have the collective “Laguiole origine garantie” trademark engraved on the blade; this attests to the knife’s controlled quality and production origin.

Laguiole Forge finds the inspiration for its expertise in the authenticity of the Aubrac plateaux, forging the lines of its knives in the traditions of authenticity, refinement and excellence.

Authenticity: this takes us on a journey through the furrows of the land; it is an illustration of the know-how that has been built up here, and leads to a respect for tradition through the expertise of each of our cutlers

Refinement: the curve of the knife is understated, radiating a purity of line; the design appears implicitly with the signature of many designers such as Starck

Excellence: the outcome of the object becomes intangible; it reflects the sense of the approach of the person who has understood it, the values that can be shared with, among others, Virgilio Munoz Caballero, “Meilleur Ouvrier de France”



COLLECTORS' PIECES

When Laguiole becomes a piece of art...

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. Each piece is handmade and is a highly valuable gift for collectors and those who appreciate fine craftsmanship.



STEPHANE RAMBAUD



Born in 1968, Stéphane Rambaud 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 », the first prize in the « Gourmet category » in 2008 at the International IWA trade fair.



UNIQUE MODEL BY OUR FINEST ARTISAN KNIFEMAKERS

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-chiseled 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



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 honor 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.



Ref.: BOT B



Ref.: AILE B



Ref.: PAGES 1017B TF



Ref.: 20141 B AF



POCKET KNIVES

The perpetuation of tradition...

HORN TIP POCKET KNIVES & BRASS BOLSTERS

Rich in depth and variety of colors, 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.

SINGLE BLADE KNIVES



7 cm., single blade, 2 brass bolsters, horn tip handle
Ref.: 127 B



9 cm., single blade, 2 brass bolsters, horn tip handle
Ref.: 129 B



10 cm., single blade, 2 brass bolsters, horn tip handle
Ref.: 1210 B



11 cm., single blade, 2 brass bolsters, horn tip handle
Ref.: 1211 B



12 cm., single blade, 2 brass bolsters, horn tip handle
Ref.: 1212 B



13 cm., single blade, 2 brass bolsters, horn tip handle
Ref.: 1213 B

HORN TIP POCKET KNIVES & BRASS BOLSTERS

TWO PIECE KNIVES



11 cm., two pieces (blade and corkscrew), 2 brass bolsters, horn tip handle
Ref.: 22111 B



12 cm., two pieces (blade and corkscrew), 2 brass bolsters, horn tip handle
Ref.: 22121 B



11 cm., two pieces (blade and spike), 2 brass bolsters, horn tip handle
Ref.: 2211 B

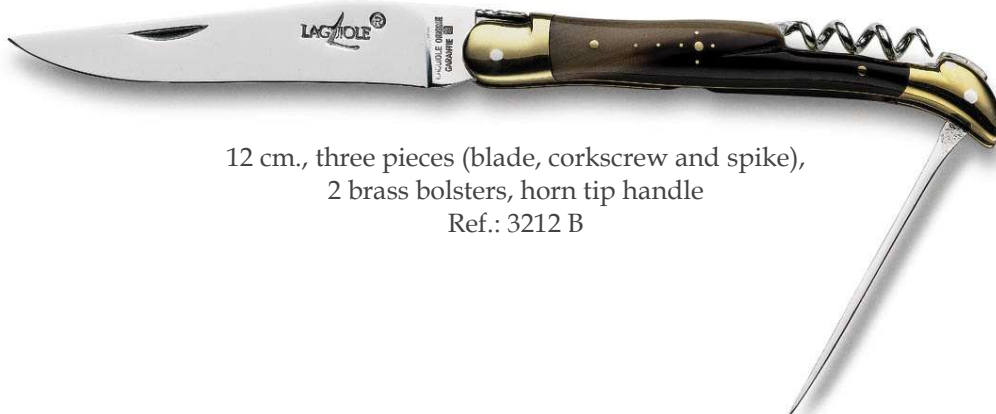


12 cm., two pieces (blade and spike), 2 brass bolsters, horn tip handle
Ref.: 2212 B

THREE PIECE KNIVES



11 cm., three piece (blade, corkscrew and spike), 2 brass bolsters, horn tip handle
Ref.: 3211 B



12 cm., three pieces (blade, corkscrew and spike),
2 brass bolsters, horn tip handle
Ref.: 3212 B

HORN TIP POCKET KNIVES & STAINLESS STEEL BOLSTERS

The following models are available in several sizes

- 9, 11 cm. & 12 cm. for single blade knives
- 11 & 12 cm. for two piece knives (blade and corkscrew ONLY)



11 cm., single blade, 2 shiny stainless steel bolsters, horn tip handle
Ref.: 1211 IN



12 cm., single blade, 2 shiny stainless steel bolsters, horn tip handle
Ref.: 1212 IN

BONE POCKET KNIVES & STAINLESS STEEL BOLSTERS

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 single blade knives
- 11 & 12 cm. for two piece knives (blade and corkscrew ONLY)



11 cm., single blade, 2 shiny stainless steel bolsters, bone handle
Ref.: 1211 IN OS



12 cm., single blade, 2 shiny stainless steel bolsters, bone handle
Ref.: 1212 IN OS

LAGUIOLE AND LEATHER CASES



9 cm., single blade, 2 stainless steel bolsters, acrylic glass with rose petals inlay
Ref.: 129 IN P. ROSE (completed with red leather case)

9 cm., single blade, 2 stainless steel bolsters, acrylic glass with silver spangles inlay
Ref.: 129 IN FLAR (completed with grey leather case)

9 cm., single blade, 2 stainless steel bolsters, bone handle
Ref.: 129 IN OS (completed with white pouch)

9 cm., single blade, 2 stainless steel bolsters, black horn tip handle
Ref.: 129 IN (completed with black pouch)

PRECIOUS WOOD POCKET KNIVES & BRASS BOLSTERS

Introduced later, precious and exotic woods present a beautiful variety of textures.

FORGE DE LAGUIOLE offers local species (certified environmental charter) such as juniper, a small fragrant bush growing throughout the Aubrac region, olive, briar and boxwood. Other handles include snakewood, ebony, thuya from Morocco. Each wood is carefully selected and formed by hand before been matched with the brass and stainless steel of the knife.

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)



11 cm., single blade, 2 brass bolsters, rosewood handle
Ref.: 1211 PA



11 cm., single blade, 2 brass bolsters, juniper handle
Ref.: 1211 GE



11 cm., single blade, 2 brass bolsters, pistachio handle
Ref.: 1211 PI



11 cm., single blade, 2 brass bolsters, ebony handle
Ref.: 1211 EB



11 cm., single blade, 2 brass bolsters, boxwood handle
Ref.: 1211 BU



11 cm., single blade, 2 brass bolsters, walnut handle
Ref.: 1211 NO

PRECIOUS WOODS POCKET KNIVES



11 cm., single blade, 2 brass bolsters, snakewood handle
Ref.: 1211 AM



11 cm., single blade, 2 brass bolsters, olivewood handle
Ref.: 1211 OL



11 cm., single blade, 2 brass bolsters, briar handle
Ref.: 1211 BR

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, fishers, water and sport lovers...



11 cm., single blade, 2 brass bolsters, marquetry handle
Réf.: 1211 MA CHAS



11 cm., single blade, 2 brass bolsters, marquetry handle
Réf.: 1211 MA PECH



11 cm., single blade, 2 brass bolsters, marquetry handle
Ref.: 1211 MA SANG



11 cm., single blade, 2 brass bolsters, marquetry handle
Ref.: 1211 MA CAN

PRECIOUS WOODS POCKET KNIVES

Whether with polished or satin finish, each Laguiole is a one-of-a-kind work of art.

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., single blade, 2 matt stainless steel bolsters, briar handle
Ref.: 129 IN BR



11 cm., single blade, 2 matt stainless steel bolsters, boxwood handle
Ref.: 1211 IN BU



12 cm., single blade, 2 matt stainless steel bolsters, snakewood handle
Ref.: 1212 IN AM



11 cm., two pieces (blade and corkscrew), 2 matt stainless steel bolsters, juniper handle
Ref.: 22111 IN GE



12 cm., two pieces (blade and corkscrew), 2 matt stainless steel bolsters, rosewood handle
Ref.: 22121 IN PA



11 cm., three pieces (blade, corkscrew and spike), 2 shiny stainless steel bolsters, thuya handle
Ref.: 3211 IN TH



12 cm., three pieces (blade, corkscrew and spike), 2 matt stainless steel bolsters, olivewood handle
Ref.: 3212 IN OL

STAMINAWOOD POCKET KNIVES

Stamina is a white wood injected with tinted epoxy. This material presents a beautiful variety of colors.

The following models are available with brass or shiny stainless steel bolsters:

- one piece knives from 9 cm to 12 cm (single blade)
- Two pieces knives in 11 and 12 cm (blade and corkscrew)



11 cm., single blade, 2 brass bolsters, rosewood staminawood handle
Ref.: 1211 ST RW



11 cm., single blade, 2 brass bolsters, blond staminawood handle
Ref.: 1211 ST BL



11 cm., single blade, 2 brass bolsters, black staminawood handle
Ref.: 1211 ST BLA



11 cm., single blade, 2 brass bolsters, red staminawood handle
Ref.: 1211 ST RO



11 cm., single blade, 2 brass bolsters, blue staminawood handle
Ref.: 1211 ST BLE



11 cm., single blade, 2 brass bolsters, cocobola staminawood handle
Ref.: 1211 ST CO



11 cm., single blade, 2 brass bolsters, green staminawood handle
Ref.: 1211 ST VE

LEATHER CASES

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.

BELT KNIFE 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
- 9 & 10 cm.: size 1
- 11 cm.: size 2
- 12 & 13 cm.: size 3

Buron Cases



Ref.: B 1 N

Ref.: B 2 F

Ref.: B 3 C

Aubrac Cases



Ref.: ETUI 7 CM

Ref.: A 2 C

Ref.: A 3 F N

SHEATHS

Sheaths

Available in black and natural leathers they are adapted to 9, 10, 11 & 12 cm knives



Ref.: F 2 N

Ref.: F 2 F

Sheaths with lace

Available in black and brown leathers for 11 & 12 cm knives only.



Ref.: HF

Ref.: HN

OTHER ACCESSORIES

Leather Case for Sommelier



Ref.: ETUI SOM

Aubrac Cow Leather Case



Ref.: ETUI CA

SPECIAL LEATHER CASES

Eric Raffy Case



Ref.: ETUI RAFFY

Yan Pennor's Case



Ref.: PENNOR'S

Eddy Mitchell Case



Ref.: MITCHELL

WOODEN BOX FOR ONE KNIFE



Ref.: CB

NATURAL WET STONE

Available in two sizes:

- Small model: 9.50 cm (ref.: PIERRE T1)
- Big model: 16 cm (ref.: PIERRE T2)





DESIGN

The reinterpretation of the original Laguiole...

DESIGN BY PHILIPPE STARCK

The renowned French architect and designer has been part of the FORGE DE LAGUIOLE project since its inception. After designing the 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.

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 Colbert Committee for 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.

The handle is made of aluminum or horn tip in two sizes: 9 centimeters (or 3.55 inches) and 11 centimeters (or 4.33 inches).



XXL BY STARCK

XX to celebrate both the 20 years of creation of the « Forge de Laguiole » and the first Philippe Starck's knife.

L for Laguiole origin,

XXL, last, for its big size: 21 centimetres (or 8.27 inches) 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.



TABLE KNIVES BY PHILIPPE STARCK

These steak knives are available in stainless steel or in horn tip handles.
Total length: 21.50 centimeters or 8.47 inches



Ref.: S T6 IN (set of 6 knives)
Ref.: S T IN (if ordered per unit)

CHEESE KNIFE « JOJO LONG LEGS » BY PHILIPPE STARCK



Ref.: SFR R (red bakelite)

In 1992, Starck's cheese knife was displayed at the Universal Exposition in Seville where the FORGE DE LAGUIOLE won the European Design Prize.
Its bakelite handle is declined in four colours: green, black, red and yellow.



Ref.: SFR N (black bakelite)

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.

For FORGE DE LAGUIOLE, he designed a new line of colored pocket knives...



Ref.: 109 W IN FL

... and design corkscrews (red, pink, purple, blue, green, yellow, black, grey, white and wine)



Ref.: SOM W IN FL

TABLE KNIVES BY JEAN-MICHEL WILMOTTE



Ref.: T6 W IN FL (set of 6 knives)

This bright fluorescent coloured collection was designed by "Studio Design Wilmotte" in 2004. A unique pure & elegant line combined with an usual material: acrylic glass (available colours: red, pink, purple, blue, green, yellow, black, grey, white and wine).

Each table knife can be individually ordered (T W IN FL + colour).



Ref.: T2 W IN FL BLANC / NOIR



Ref.: T6 W IN FL LDV (set of 6 knives)

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.

“SILEX” A CUTTING KNIFE ALL IN ONE PIECE, THE NEW MONOBLOC FORGE DE LAGUIOLE KNIFE, WITH THE C+B LEFEBVRE SIGNATURE

This monobloc in stainless steel, conceived by Catherine and Bruno Lefebvre, is a first for Forge de Laguiole.

The monobloc they imagined is sober and elegant, while preserving traditional Laguiole codes and its famous French bee.

Made from a single piece of this excellent steel, which is a mixture of carbon, molybdenum and vanadium, forged at 1080°, “Silex” presents a blade which combines exceptional cutting hold with unrivalled resistance to corrosion.

The manufacture of a “Silex” 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.



Ref.: T6 SILEX (set of 6 knives)
Ref.: T SILEX (ordered per unit)

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.

ANNE-SOPHIE PIC AND FORGE DE LAGUIOLE SMOOTHNESS, ON THE RAZOR'S EDGE

"In designing a knife by Anne-Sophie Pic, the most important thing to get across was its uniqueness. This object is instilled with harmony and elegance. The length of the handle means that the blade reaches over large plates. The handle settles into the hollow of the hand, while the fingers control the delicately slicing blade.", C+ B Lefebvre.

Duck liver pâté from Les Landes, "Rex de Poitou" rabbit, Velay veal with rice – with Anne-Sophie PIC, you can cover all of France and numerous gourmet dishes from around the world. No further introduction is required for Anne-Sophie Pic or her smooth, tasty, passionate cuisine.

Head of the famous PIC restaurant, she 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. This was why she wanted to work with the designers C+B Lefebvre and Forge de Laguiole, who have also put their name to the first collection of table knives designed for cutting soft textures and foods.

A stainless steel blade which slices as efficiently as a scalpel, with a handle in ebony or driftwood 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 (set of 6 knives)

Ref.: T ASP EB (ordered per unit)

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 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...).



Ref.: T G NOIR (black, ordered by unit)

Ref.: T6 G NOIR (set of 6 knives)

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

The blade and the bee are made of stainless steel.

The handle is made from black or white mineral acryl.

This model has been selected by the famous Chef Pierre Gagnaire for his new restaurant in Seoul (Korea), opening in July 2008.



Ref.: T G BLANC (white, ordered by unit)

Ref.: T6 G BLANC (set of 6 knives)

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

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. This model won the Design Prize for innovation at Atlanta, USA.



Ref.: RAFFY B

TABLE KNIVES BY ERIC RAFFY

« Zen » model designed by Eric Raffy



Ref.: T6 RAFFY N (set of 6 knives)

Ref.: T RAFFY N (ordered per unit)

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

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.

“STRATES” COLLECTION



Ref: T6 STRATES PRI (6 knives)

C+B Lefebvre have created table knives employing a patented method of handle manufacture exclusive to Forge de Laguiole.

« Strates collection » draws its sinuous lines from the evocative, angular geologic character of the Aubrac Plateau where Laguiole town is located into. The traditional Laguiole bee evoked by the black prism on the handle expresses an elegant minimalism. « Strates » has been issued in two versions: cubic (T STRATES PRI) and oblong (T STRATES OBL).

Particularly decorative due to the variety of available colours (snow, anis, cobalt, lemon, plum, mandarin orange and red), they complement any table setting.

“GALBE” COLLECTION

The knife they imagined is fluid, curved, graceful and undulating.



JANUS 2008
DE L'INDUSTRIE

A pocket version is available in horn tip or carbon handle with an uncommon bee. This knife was awarded the “Janus de l’Industrie 2008” by the French Design Institute, Forge de Laguiole for its creativity and innovation.

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.

Ref: T GALBE NOIR (black, per unit)
Ref: T6 GALBE NOIR (set of 6 knives)
Ref: T GALBE BLANC (white, per unit)
Ref: T GALBE BLANC (set of 6 knives)



DESIGN BY THOMAS BASTIDE

Thomas Bastide, designer for Baccarat since 1981, created the folding Dandy knife in 2006.

Two 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 KNIVES BY THOMAS BASTIDE



Ref.: T6 DANDY (set of 6 knives)

Ref.: T DANDY (ordered per unit)

Following the success of the “folding dandy”, Thomas Bastide continued his work with Forge de Laguiole.

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 acryl handle.

FORGE DE LAGUIOLE'S DARK BEAUTIES THIS AUTUMN, "FORGE DE LAGUIOLE" FOLDING KNIVES TAKE ON THE REGAL SHIMMER OF THE NIGHT.

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... "Telling a story" is one of this designer's leitmotifs, and his formidable capacity to create worlds and stimulate the imaginary is widely acknowledged.

With its tapered end set in the tail of the knife like a jewel and its parallelogram bee adorning the black horn of a handle with no bolsters, the new "Forge de Laguiole" folding knife immediately imposes its aura of sophisticated seduction.

The famous T12 stamped blade and the spring gliding up into a dorsal spine between the dark sides puts the finishing touches to the impression: the Scorpion really is in a class of its own.

A model which blows an uneasy wind around the image of the famous "Forge de Laguiole" folding knife.

Limited edition of 20 numbered knives with a certificate.



SIMPLICITY IN BLACK

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.

A nickel silver circle at the top and bottom acting as bolsters characterise this item, prepared by Christian Ghion for "Forge de Laguiole". Instilling its pure geometry into the upper bolsters, the bee adds further structure to the latest "Forge de Laguiole" folding knife. On the other hand, the more rounded shape of the whole outline cuts across the sometimes broken lines which characterise the traditional Laguiole. An unusual model, whose infinite elegance is inseparable from its immense simplicity.

Limited edition of 20 numbered knives with a certificate.



DESIGN BY SONIA RYKIEL



The famous 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.



Ref.: RYKIEL

DESIGN BY 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. Models available in black horn, carbon fibre or white corian.



Ref.: PENNOR'S 1 (black horn)



Ref.: PENNOR'S 4 (white corian)

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 couture that designed them and the artistry and technical ability of FORGE DE LAGUIOLE.

Presented in a transparent jewelry case, this new creation floats in a universe of lightness and liberty



Ref.: COUR F for woman's knife

Ref.: COUR H for man's knife

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 (orange handle)



TABLE WARE

The Laguiole adapted to your table...

TABLEWARE

Our traditional steak knives have a fixed blade, a nicely decorated spring and of course the French traditional Laguiole bee. They have all the same size (23.50 cm total length or 9.25 inches) and can be ordered by set of 2 or 6, or by unit.

The blades are from stainless steel and can be either shiny or matt. The handles combine golden (brass) or stainless steel (matt or shiny) bolsters with a great variety of materials. From natural horn or precious wood to stamina or acrylic glass materials, Forge de Laguiole offers today unique adaptations for hospitality purposes.

Moreover, you can ask for your name or logo engraving on the blade.

ACRYLIC GLASS TABLE KNIVES

The knives made from acrylic glass are dishwasher safe providing the use of short programs and soft detergent. We do not recommend them for intensive use.

Genuine rose petals inlay



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

Silver spangle



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

Gold spangle



Table knife, two golden bolsters (brass), acrylic handle with gold spangle
Ref.: T 2M FL OR

HORN AND BONE TABLE KNIVES

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.

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

HORN TIP HANDLE



Table knife, one brass bolster, marbled horn tip handle
Ref.: T 1M B



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



Table knife, one shiny stainless steel bolster, black horn tip handle
Ref.: T 1M IN BN



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

BONE HANDLE



Table knife, two shiny stainless steel bolsters, bone handle
Ref.: T 2M IN OS

STAMINAWOOD TABLE KNIVES

Particularly adapted to the intensive use of restaurants, our stamina wood range offers a wide choice of colours. The stamina is a white wood injected with tinted epoxy that makes each knife water resistant.

Dishwasher safe, all these handles are also available for forks, spoons, coffee spoons, carving sets and bread knives.

BRASS BOLSTERS



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

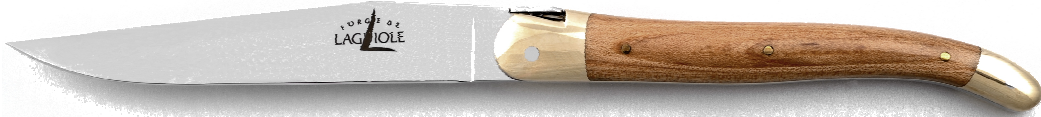


Table knife, two brass bolsters, natural stamina handle
Ref.: T 2M ST BL



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



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



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



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

STAMINAWOOD TABLE KNIVES

SHINY BLADE AND STAINLESS STEEL BOLSTERS



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



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



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



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



Table knife, two shiny stainless steel bolsters, natural stamina handle
Ref.: T 2M IN ST BL



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

PRECIOUS WOOD TABLE KNIVES

Handfashioned from a wide variety of precious woods, all 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.

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

BRASS BOLSTERS



Table knife, two brass bolsters, briar roots handle
Ref.: T 2M BR



Table knife, two brass bolsters, walnut handle
Ref.: T 2M NO



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



Table knife, two brass bolsters, boxwood handle
Ref.: T 2M BU



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



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

PRECIOUS WOOD TABLE KNIVES

SHINY BLADE AND STAINLESS STEEL BOLSTERS



Table knife, two shiny stainless steel bolsters, juniper handle
Ref: T 2M IN GE BRI



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



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



Table knife, two shiny stainless steel bolsters, oakwood handle
Ref.: T 2M IN CH BRI



Table knife, two shiny stainless steel bolsters, amourette handle
Ref.: T 2M IN AM BRI



Table knife, two shiny stainless steel bolsters, palissandre handle
Ref.: T 2M IN PA BRI

PRECIOUS WOOD TABLE KNIVES

MATT BLADE AND STAINLESS STEEL BOLSTERS



Table knife, two matt stainless steel bolsters, juniper handle
Ref.: T 2M IN GE



Table knife, two matt stainless steel bolsters, palissandre handle
Ref.: T 2M IN PA



Table knife, two matt stainless steel bolsters, walnut handle
Ref.: T 2M IN NO



Table knife, two matt stainless steel bolsters, thuya handle
Ref.: T 2M IN TH



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



Table knife, two matt stainless steel bolsters, briar roots handle
Ref.: T 2M IN BR

PRECIOUS WOOD TABLE KNIVES

MATT BLADE AND STAINLESS STEEL BOLSTERS



Table knife, two matt stainless steel bolsters, olive wood handle
Ref.: T 2M IN OL



Table knife, two matt stainless steel bolsters, rosewood handle
Ref.: T 2M IN RO



Table knife, two matt stainless steel bolsters, amourette handle
Ref.: T 2M IN AM



Table knife, two matt stainless steel bolsters, boxwood handle
Ref.: T 2M IN BU



Table knife, two matt stainless steel bolsters, ebony handle
Ref.: T 2M IN EB



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

Our table assortment also includes hand fashioned bread knives and carving sets. Each model is available in all the various materials shown on the previous table pages.

BREAD KNIVES



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

CARVING SETS



Carving set, two shiny stainless steel bolsters, rosewood stamina handles
Ref.: SD 2M IN ST RW (carving set)
Ref.: CD 2M IN ST RW (carving knife only)



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



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



CHEESE SET BY BARTHELEMY

This new set is born from the collaboration between Forge de Laguiole and the French master cheese maker Roland Barthélemy. The knife cuts even the hardest cheeses without damaging them thanks to its serrated blade. Its hollow blade remains perfectly clean when cutting creamy cheese as well. Accompanying this knife is an innovative cheese plane, useful for harder cheeses or to cut thin cheese slices for savoury salads.

Available in olivewood or black horn tip.
Leather case in option.

Ref.: CPMO + MF 2M IN (black horn)
Ref.: CPMO + MF 2M IN OL (olivewood)

BUTTER KNIFE « LOU BURE »

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.



Ref.: CB BN BURE

HAM KNIFE « JAMONERO »

Born from the collaboration between Spanish ham professionals and Forge de Laguiole, this knife is available with an olive wood handle and mat stainless steel bolsters only. Leather case in option.



Ref.: CJ 2M IN OL

TABLE TOP ACCESSORIES

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



Ref.: H S6 N for the black leather case
Ref.: H S6 F for the natural leather case

LEATHER CASES FOR CARVING SETS



Ref.: H SD N for the black leather case
Ref.: H SD F for the natural leather case

TABLE KNIFE RESTS

Table knife rests made from black horn tip, acryl or precious woods.



Ref.: RC B (black horn tip)

TABLE TOP ACCESSORIES

OAKWOOD BOXES



Ideal to preserve your steak knives, forks, soup spoons and coffee spoons, this luxury 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 two finishes: light varnished wood or dark tinted wood.



Ref.: C S6 C for the light varnished wood box

Ref.: C S6 F for the dark wooden box



SOMMELIER

A wine lover exclusive corkscrew...

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.



Ref.: SOM OL



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

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 logo (see customisation page).



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



Sommelier, two shiny stainless steel bolsters, bone handle
Ref.: SOM OS



Sommelier, two shiny stainless steel bolsters, aluminum handle
Ref.: SOM ALU



Sommelier, two shiny stainless steel bolsters, black stamina handle
Ref.: SOM ST BLA



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



Sommelier, two shiny stainless steel bolsters, bi coloured stamina handle
Ref.: SOM ST 2 CO VE



Sommelier, two matt stainless steel boxwood handle
Ref.: SOM BU



Sommelier, two matt stainless steel bolsters, amourette handle
Ref.: SOM AM



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



Sommelier, two matt stainless steel bolsters, briar handle
Ref.: SOM BR



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



Sommelier, two shiny stainless steel bolsters, marquetry handle (ebony)
Ref.: SOM MA EB



UNIQUE GIFTS

Another way to offer a Laguiole...

LAGUIOLE LETTER OPENER



Letter opener., 2 shiny stainless steel bolsters, thuya handle
Ref.: CPP 2M IN TH

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

LAGUIOLE PIPE TOOL



Pipe tool, 2 matt stainless steel bolsters, briar handle
Ref.: CAL BR

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.

LAGUIOLE GOLF KNIFE



Golf knife., 2 brass bolsters, horn tip handle
Ref.: RP 9 B

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

HORSEMAN KNIFE



Horseman knife, 2 shiny stainless steel bolsters, black horn tip handle
Ref.: 22122 IN

Very usefull when you ride your horse, this knife allow you both to have picnic and to clean the hoof of your animal...

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.



CUSTOMISATION

When Laguiole becomes yours...

CUSTOMISATION

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 customised on request.

- **OF THE BLADE**

Name or simple logo : diamond engraving

Complex logo : laser engraving



- **OF THE SPRING (FOLDING KNIVES ONLY)**

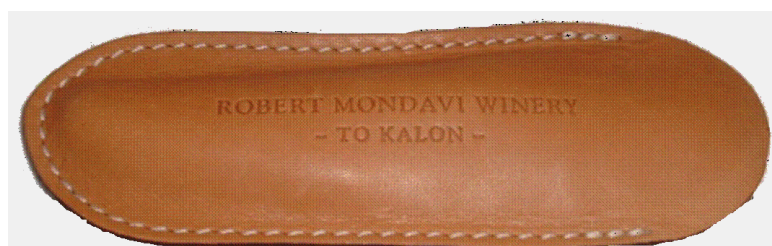
Inside or outside

Name only (capital letters)



- **OF THE LEATHER CASE**

Name or logo punching



CUSTOMISATION

The Laguiole knife is an object respecting a know-how, a culture, a way of life... and the men and women that feel close to its values.

At home or in a restaurant, this cult object is part of a privileged universe: yours.

As object of taste and discernment, the Laguiole is an indispensable ingredient when opening a fine bottle of wine or sharing a meal among friends.

In the respect of your ambiance, your wishes, Forge de Laguiole can create for you a specific model or series, using new materials or creating exclusive design.

Share your projects with our team....and let your dreams come true.



The above models are part of the different projects we already realised:

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



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

By road :

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

You can have a free guided tour of the Forge de Laguiole manufacturing process during the opening hours (from 9h to 12h am and from 1h30 to 5h30 pm). The workshop is closed on Saturday afternoon and on Sunday during winter period.

A few steps away, the 3 Star Michelin Restaurant, Michel Bras will delight your senses and make you taste our famous « Aligot » made from Laguiole cheese.



FORGE DE LAGUIOLE

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