FORGE DE LAGUIOLE





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

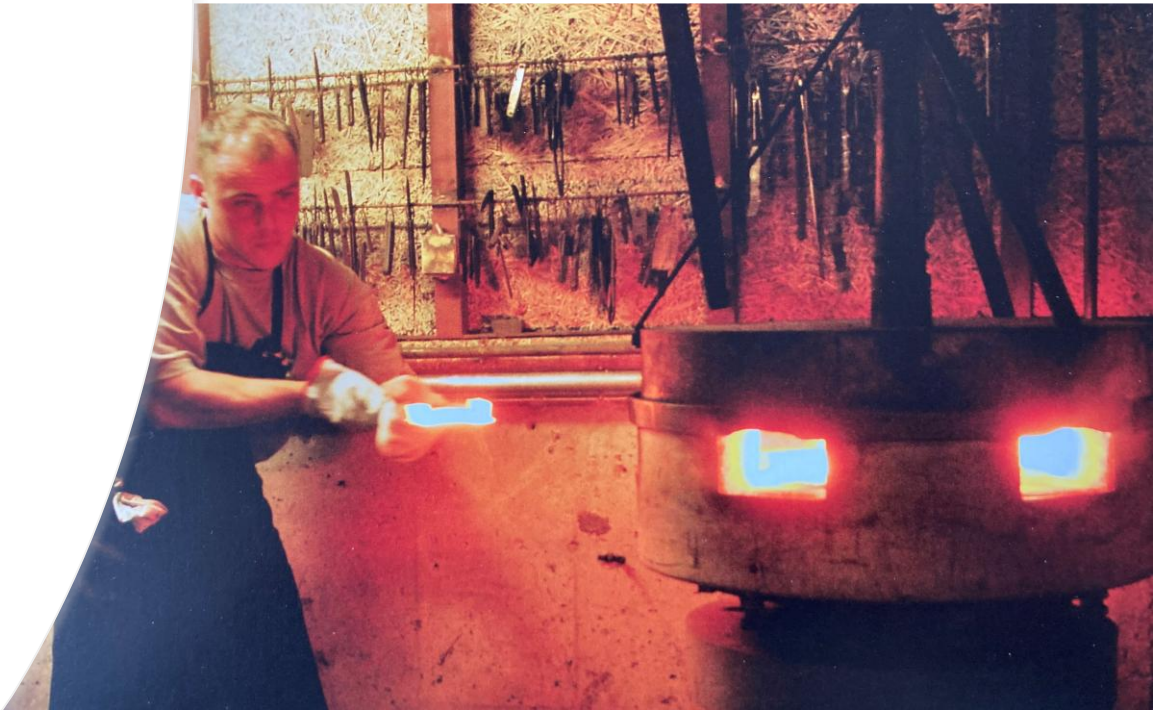
Every original Forge de Laguiole® knife is stamped with our logo and every masterpiece bears the trace of the Master-Knifesmith that made it. The quality is an expression of the strength and beauty of our breath-taking environment.



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.



					
Item	6059	4524	4518	4554	4610
Description	Set of 6 Mixed Natural Rosewood Ebony Juniper Walnut Olivewood Pistachico	Set of 6 Olivewood handle, satin finish	Set of 6, Juniper handle, satin finsh	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.



Item	4589
Description	Set of 6 pces, compressed fabric, black, shiny finish



Item	6332
Description	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.



					
Item	5587	4496	4493	4505	4338
Description	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.



			
m	3520	**Item**	3496
ption	Set of Fork & Knife, Juniper handle, shiny finish	**Description**	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.



Forks	4335	4329	4416	4398	4308	4305
Spoons	4135	4091	4131	4119	4097	4095
Teaspoons	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



				
Item	4720	4539	4350	4536
Description	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

Table Knives

SIGNATURE

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



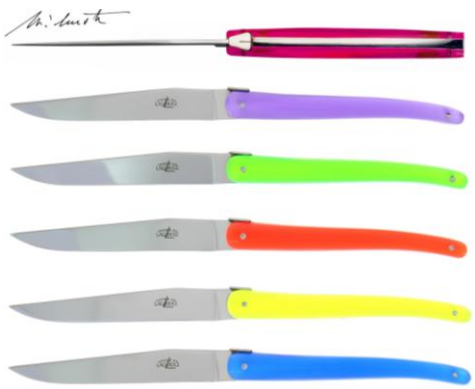






	Table knives Signature	Table knives Signature	Table knives Signature	Table knives Signature
Item	5547	4709	4644	4668
Description	J-M. Wilmotte, Set of 6 pces, Acrylic handle, shiny finish	Andrée Putman, Set of 6 pces, Ashtree handle, satin finish	Philippe Starck LOG, Set of 6 pces, Inox Monobloc handle,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

					
Item	4465	4467	4471	4489	4450
Description	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.



								
Item	3661	3677	3654	3699	3671	3657	3670	3714
Description	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

Item	4237	4444	3483
Description	Cheese knife Bras, stamina wood handle, shiny finish	Cheese knive Starck, black, Bakelite handle, shiny finish	Cheese Set Barthélemy, Olivewood handle, satin finish

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.



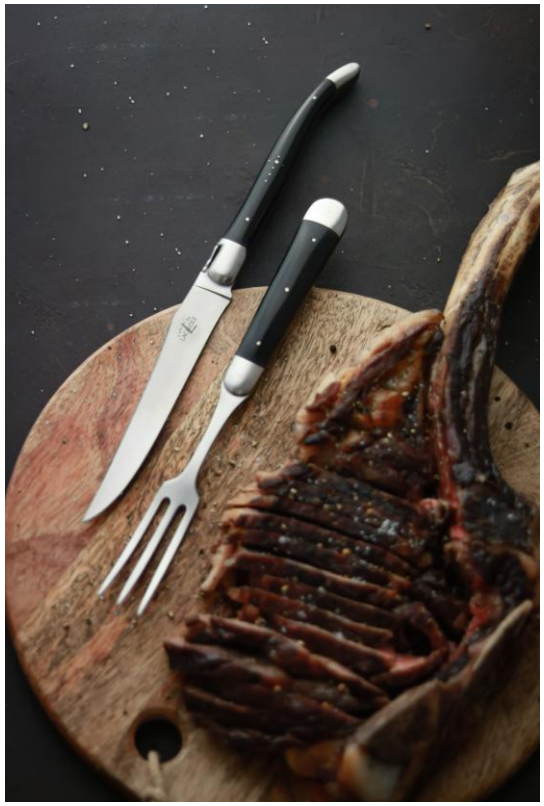


Item	7327	7332
Description	Cheese Set Tradition, Juniper, satin finish	Cheese Set Tradition, Horn, dark, shiny finish

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.

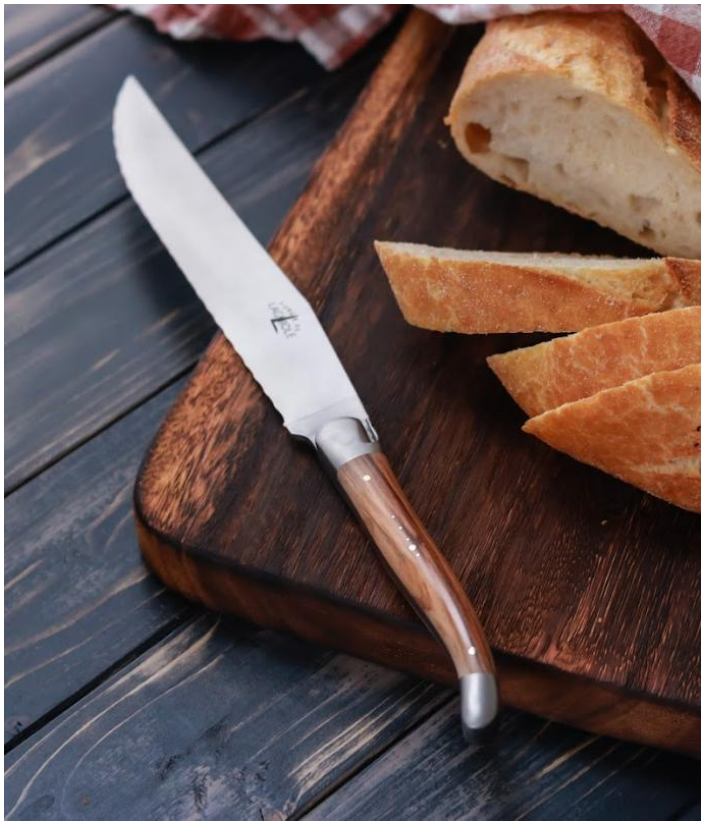




				
Item	3481	3463	3467	3470
Description	Carving Set, Thuya handle, shiny finish, 12cm, 4 $^{23}/_{32}$"	Carving Set, olivewood handle, satin, 17cm, 6 $^{22}/_{32}$"	Carving Set, olivewood handle, shiny finish, 17cm, 6 $^{22}/_{32}$"	Carving Set, horn handle, dark, shiny finish, 17cm, 6 $^{22}/_{32}$"

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
Description	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

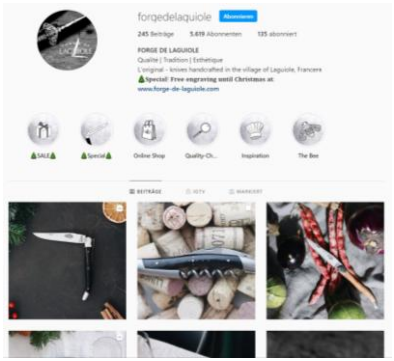
Golf knife with pitch repair - Made of polished T-12 blade steel, brass bolster and plates. The handle is edged with natural horn.



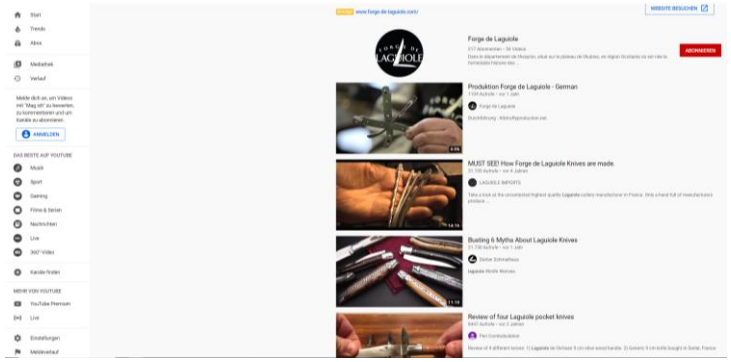
Item	4243	4240	4267	4443	4442
Description	Cigar cutter Single blade 2 Stainless steel Bolsters Stamped bee Thuya Shiny	Cigar cutter Single blade 2 Stainless steel Bolsters Stamped bee Dark Horn Shiny	Letter opener, Thuya handle, shiny finish	Golf Knife, Horn handle, Dark, shiny finish	Golf Knife, Horn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

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

CERTIFICATE OF AUTHENTICITY

SIGNATURE

ECHTHEITSZERTIFIKAT



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