

FORGE DE
LAGUIOLE

Tradition Qualité Original

Fabriqué à Laguiole - France



FORGE DE
LAGUIOLE



The Original **Forge de Laguiole®**
Knife is the result of tradition and
know-how. Developed and improved
over generations, our production
method gives our knives a true soul
that enhances all our senses.



The Original **Forge de Laguiole®** Knife with its exceptional sharpness magnifies the pleasures of a good meal.

A stylish table is an essential element of an excellent meal and makes it a true experience. An accomplished table will show your love for details. In combination with high-quality porcelain and fine glasses, the tasteful Original **Forge de Laguiole®** knives with their elegance and refinement will be the stunning finishing touch for your table.

The Original **Forge de Laguiole®** knife is characterized by a perfect and smooth cut. It enhances the pleasure of a meal prepared with love and devotion. The cutting quality of the knife will be a source of inspiration, renewed every day.



The Original **Forge de Laguiole®** knife is used by the greatest Chefs all around the world, including many Michelin-Star Chefs.

...Because the Original **Forge de Laguiole®** knife with its precise and perfect cut and its harmonious shape is recognized for its unequalled quality and its longevity that is widely admired.

...Because the Original **Forge de Laguiole®** knife increases the pleasure of savoring a tasty dish.

...Because the Original **Forge de Laguiole®** knife has an exceptional customer service which takes care of your knife from the sharpening to the polishing.



Each Original **Forge de Laguiole®** knife is a unique object, handmade by one of our Master-Knifsmiths.

From the design to the finishing, the manufacturing steps of an Original **Forge de Laguiole®** knife take place in our Manufactory in Laguiole.

An Original **Forge de Laguiole®** knife is the result of the combination of extraordinary materials of exceptional quality. The blades are forged at 1000°C using the special high-performance T12 steel. The handles are carefully crafted from noble and natural materials such as wood or horn in a way that respects our environment.

The making of the Original **Forge de Laguiole®** knife is framed by strict guidelines. We combine the know-how of our Master-Knifsmiths, with the precision of a goldsmith – from the assembly to the polishing, and from the hand chiseling to the sharpening.



Every Original **Forge de Laguiole®** knife is handmade in our Manufactory in the village of Laguiole in France.

Our **Forge de Laguiole®** Manufactory is located on a plateau at a height of 1100 meters in the core of the village of Laguiole. Its landscape impresses by its fantastic beauty and its singular tranquillity. The village of Laguiole and its special energy, inspires our Master-Knifsmiths day after day.

The Original **Forge de Laguiole®** knives are crafted in our Manufactory according to the ancestral know-how, which dates back to 1828.

Every original **Forge de Laguiole®** knife is stamped with our logo and every master piece bears the trace of the Master-Knifsmith that made it. The quality is an expression of the strength and beauty of our breathtaking environment.



WWW.FORGE-DE-LAGUIOLE.COM

Route de l'Aubrac, BP 9
12210 LAGUIOLE - FRANCE

T: +33 (0)5 65 48 43 34
export@forge-de-laguiole.com