

FORGE

July 2021

Quality | Tradition | Original



The magazine for adventurers.
Gourmets. And enthusiasts of
authentic craftsmanship

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LAGUIOLE

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A walk through our manufactory

Dear Forge de Laguiole enthusiasts,

Things are slowly getting back to normal. Restrictions are lessening, freedom is increasing. And we at Forge de Laguiole are also feeling a sense of relief. Customers are once again being welcomed to our boutiques and retailers, and people are enjoying themselves again in the restaurants in Paris and elsewhere where you can find our knives on the tables. That puts a smile on all our faces. Even if it is still partially covered by a mask.

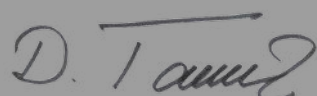
I personally would like to use this moment to say "thank you". Thank you to you who share our passion and through your loyalty make sure that this honorable tradition and noble craftsmanship continues to find its place where it all began. In Laguiole. Thank you also to each and every employee. The passion and dedication with which you have overcome these difficult times proves that, for you, Forge de Laguiole is so much more than just a "job". You are the ones to thank for making it through the turbulent year of 2020 in good shape, and already looking to the future with optimism this year.

And that was precisely the motivation behind this issue. We bring together tradition, our heritage and the future. Get an exclusive insight into our manufacture and learn what makes this forge in Laguiole so special. But at the same time, look with us into the future. More precisely, to a very special new creation of our master cutlers: our new sommelier knives made of wine stock.

We've also created a checklist for you to check the quality of Laguiole knives. Find out why this is so important on page nine.

Enjoy reading!

Derek Tanner
CEO

A handwritten signature in black ink that reads "D. Tanner". The signature is written in a cursive style with a horizontal line above the "T".

Forge Focus

More than just a wine opener

If you want to enjoy a good wine to the fullest, you should do everything right from the moment you open it - because this is where the experience begins. And that is precisely why we at Forge de Laguiole have developed a sommelier knife of the highest quality, with a handle that tells a very special story.



A tribute to pleasure. France is without a doubt the "Grand Nation du Vin. The 14 wine-growing regions in this country cover a total of over 700,000 hectares - from Champagne in the north to the southern Mediterranean island of Corsica. Even here in the Aveyron region, wine is grown. The sweet grapes and the noble drop are part of our DNA.

And that's exactly why it was a matter of the heart for us to tell this story in our own way. The result: a new sommelier knife from our manufactory that brings the origin of wine to life. Because what all the wines of our nation share, as different as they may look and taste, is the base from which they are made: Grapes that grow paradisiacally on grapevines. Those grapevines that play a very special role in this new sommelier knife, because we at Forge de Laguiole have found a way to use old grapevines to create unique handles in a wide variety of textures and shades.

www.forge-de-laguiole.com









Forge Service

7 characteristics by which you can recognize an authentic Laguiole knife

Laguiole knives are appreciated by many people all over the world because of their quality and the craftsmanship behind each knife. But exactly because of this popularity, many cheap copies exist. According to estimates, 70 percent of all Laguiole knives produced annually do not even come from France, but mainly from Pakistan and China.

The problem is that in the past, the non commercially oriented Laguiole's citizens and smiths did not have the term "Laguiole" protected. And that because they had simply forgotten about it, according to the story. So many "Laguiole" knives on the market have nothing at all to do with the traditional craftsmanship.

That's why we show you seven characteristics by which you can recognize an authentic Laguiole knife, which has really deserved its name.



1. The engraving

Every authentic manufacturer like us at the Forge de Laguiole stamps his own name on the blade.

Attention!

Inferior models often have only the name "Laguiole" or made-up manufactory names engraved. Some models have no engraving at all.



2. The blade

Our blades are hot forged in our workshop in Laguiole, which guarantees an excellent cutting quality. Forge de Laguiole knives have an enormously sharp and smooth blade.

Attention!

Imitations often have serrated blades. These tear the food instead of cutting it. This destroys the fibers of the food. Meat and vegetables lose so much moisture and are less juicy.

3. The steel

At Forge de Laguiole, we make all of our folding knives in Laguiole, using exclusively high-quality T12 steel from France. As proof, we stamp the blades.

Attention!

Knives from Pakistan and China are mostly made of lower quality steel, which negatively impacts their cutting quality.



4. The rivets

The rivets on high quality Laguiole knives are aligned in a line.

Attention!

In cheap imitations, the center rivet is often offset upward. This makes the work process easier and is often a sign of mass production by machine.





5. The transition

On a Forge de Laguiole knife, the transition between the bolsters and the handle is slightly rounded and extremely precise. This requires a high level of craftsmanship and experience. Quality control is extremely strict.

Attention!

In mass-produced knives, the transition is often straight and less finely crafted. Often the gap dimensions are not ideal.



6. The weight

High quality Laguiole knives are made of fine materials and steel. The individual parts are forged and then riveted. Therefore, they have a respectable weight.

Attention!

Imitations are much lighter because they contain a lot of plastic and aluminum. The individual parts are sometimes glued together.

7. The price

Fine materials and genuine craftsmanship have their price. Our knives are created in our manufactory in Laguiole in up to 200 working steps - all by hand.

Attention!

With machine-made knives from low-wage countries, a large part of the costs are eliminated. Imitations can't compete in the materials processed, either. Laguiole knives for 30 euros on sale are almost certainly not from a traditional cutlery manufacturer in France.



Forge de Laguiole – authentic Laguiole- knives from the village of Laguiole. True French craftsmanship

In our online store you will find a wide selection of high quality Forge de Laguiole products directly from the village of Laguiole. Besides the classic pocket knives you will also find sommelier knives, cutlery sets, table accessories and also special tools like cigar cutters, golf knives and more...



www.forge-de-laguiole.com



Forge Inside

La Forge – where our heart beats

La Forge in Laguiole is our heart. As one of the very few forges, we still create our knives where it all began. Real cutlers, real passion, real craftsmanship – this is where masterpieces are created. A walk in black and white.



The plate.
Preparation for the assembly.

The rivets.
Adjustment with a hammer.





The alignment.
The components become one.





The guillochage.
True craftsmanship

The horn.
Handle materials from nature.





The bee. The legendary symbol.



The polish.
For the perfect shine.





MADE
IN
MOLE

Damask blade.
Wishes become reality.

From Laguiole. For the world.

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