



Coutellerie

GOYON-CHAZEAU

Coeur de forge



our
que
saura
lité.
ouvert à
t, l'exigence
nt fiers de célébrer
s à l'ozil, à la ma
Equipe GOYON-CHAZEAU



2026 CATALOG



Third generation craftsmanship expertise

Founded in 1975 by Denis Goyon and his parents, Solange and Gabriel, the brand GOYON-CHAZEAU tells the story of a family expertise rooted since the 50's.

The family company, located in Thiers, capital city for French cutlery industry for nearly eight centuries, has been passed from father to daughter acting the third generation with Magali who has joined the company in January 2017. In 2026, the brand is proud to celebrate its 50th anniversary.

Granted by the EPV (Living Heritage Company) French label for its unique expertise in stainless steel welding and forge manufacturing, GOYON-CHAZEAU creates and manufactures table knives and cutlery, cooking knives and folding knives. All are 100% French handmade with materials that all come from Thiers area.

Forged quality, ergonomics, best materials selection and high-end finishing requirements make each GOYON-CHAZEAU's knife and cutlery valuable, uncomparable and unique.



Molten steel bar

Forged quality to make the difference

Manufacturing forged knives and cutlery at GOYON-CHAZEAU mainly starts with a molten steel bar.

More than 40 steps - among the main are selection of the best steels, forging, heat treatment, sharpening, hand polishing and finishing - are necessary to offer the best valuable products.

You will easily understand the outstanding benefits from forged quality which make the renown of our brand and articles : strength, sustainability and great everlasting cut.



welding a forged blade to a hollow handle



The GOYON-CHAZEAU workshop

A traditional expertise serving modern cutlery

Each generation of GOYON-CHAZEAU has taken up the challenge of preserving the knowledge gained through experience, adapting it to the tastes and uses of the time, and giving people the opportunity to pass on their skills without appearing old-fashioned.

Over the years, the cutlery manufacturer has created top-of-the-range knives using a variety of manufacturing methods: in addition to stainless steel welding, which was used in the past to produce the high-end hollow handle cutlery used by traditional housewives, there are now full forging and laser cutting processes to suit different budgets.



Christine, Denis, Vincent and Magali, 2017

Welcome at GOYON-CHAZEAU's.

This catalog is organized around **3 universes**: Tableware, Kitchenware and folding knives.

Each of these universes offers several **collections** (or range level) in which our historical **models** Laguiole, *LE THIERS*®, Styl'ver are available, as well as other newer models, all created, patented and handmade by GOYON-CHAZEAU.

Universe

Collections

Models

Tableware

Brasserie	Laguiole Le Thiers Pirou Styl'ver	P03-05 P06-08 P09-11
Avantage	Laguiole Laguiole Klasse G Le Thiers Styl'ver Le Thiers Pirou	P12-16 P17-19 P20-24 P26-28 P25
Raw forge	Styl'ver Origines Styl'ver Factory	P29 P44
Prestige	Laguiole Le Thiers Le Thiers Pirou	P30-33 P34-37 P38-39
Luxury sets	Laguiole Styl'ver Origines Le Thiers Le Thiers Pirou	P40-41
Stainless steel	Cottage Laguiole Laguiole Klasse G Le Thiers	P43 P45-47 P48-49 P50-53

Kitchenware

Le Thiers cuisine	P55
Tradi'chef	P56-57
P'tit, Grand & Happy Tradi	P58-59
Styl'ver cuisine	P60-61
Audacieuse	P62-63
Kitchen sets	P64
Kitchen blocks	P65

Folding knives

Le Thiers plein manche	P67
Le Saint Vincent	P68-69
750	P70
Le Thiers Pirou	P72-73
Styl'ver	P74-77
Exclusive collection	P79-80
Tailor-made	P81
Displays	P82
Pouches	P83

TABLEWARE

Shaped
handles



Brasserie

With Brasserie range, GOYON-CHAZEAU offers stylish, light and well-balanced knives, in trendy materials and colours, to enhance your everyday tableware.

Laguiole Brasserie table knives use the traditional Laguiole shape, and meet GOYON-CHAZEAU's manufacturing standards:

Handles available in :

Wood



Knife by unit	...PL0109
Box of 6	...PL00001



Laguiole Brasserie 6-wood assortment

Laguiole

Goyon-Chazeau

- 100% French handcraft manufacturing
- X46Cr13 top quality stainless steel
- **2.5mm thick laser cut full tang blade**
- Heat treatment
- Full blade cutting edge
- Handle fixed with 3 rivets
- Matt finish
- Black cardboard box with foam



Olive

PRICES & OTHER REFERENCES
PAGE 02 EXW PRICE LIST

Laguiole

Goyon-Chazeau

Paperstone is a composite material made from recycled paper, starch & cashew nut based resin.

It is solvent-free, environmentally responsible & has been awarded the FSC environmental label.

Aesthetically pleasing, elegant and warm to the touch, it is a great alternative to wood. Food safe, water resistant & impact resistant, Paperstone is an ideal material for restaurants and hotels.



Black

PRICES & OTHER REFERENCES
PAGE 02 EXW PRICE LIST

Brasserie

- 100% French handcraft manufacturing
- X46Cr13 top quality stainless steel
- **2.5mm thick laser cut full tang blade**
- Heat treatment
- Full blade cutting edge
- Handle fixed with 3 rivets
- Matt finish
- Black cardboard box with foam

Handles available in :

Paperstone



Knife by unit	...0109
Box of 6	...00001



Laguiole Brasserie knives, black Paperstone



33PL00001
6-wood assortment

Suggestions from our offer



37PL00001
Juniper



35PL00001
Olive



09PLSABL00001
Sand Paperstone



38PL00001
Wenge



09PLGG00001
Grey Paperstone

With Brasserie range, GOYON-CHAZEAU offers stylish, light and well-balanced knives, in trendy materials and colours, to enhance your everyday tableware.

These table knives have the typical shape of *LE THIERS®* knife with the Château du Pirou punch, unique to GOYON-CHAZEAU.

They comply with the charter of *LE THIERS®* knife brotherhood.



Wenge

PRICES & OTHER REFERENCES
PAGE 02 EXW PRICE LIST

Brasserie

- 100% French handcraft manufacturing
- X46Cr13 top quality stainless steel
- **2.5mm thick laser cut full tang blade**
- Heat treatment
- Full blade cutting edge
- Handle fixed with 3 rivets
- Matt finish
- Black cardboard box with foam

Handles available in :



Knife by unit	...PL0106
Box of 6	...PL00001



Le Thiers Pirou Brasserie knives, wooden handles

Brasserie

Paperstone is a composite material made from recycled paper, starch & cashew nut based resin. It is solvent-free, environmentally responsible & has been awarded the FSC environmental label.

Aesthetically pleasing, elegant and warm to the touch, it is a great alternative to wood. Food safe, water resistant & impact resistant, Paperstone is an ideal material for restaurants and hotels.

Handles available in :

Paperstone



- 100% French handcraft manufacturing
- X46Cr13 top quality stainless steel
- **2.5mm thick laser cut full tang blade**
- Heat treatment
- Full blade cutting edge
- Handle fixed with 3 rivets
- Matt finish
- Black cardboard box with foam

Knife by unit	...0106
Box of 6	...00001



Le Thiers Pirou Brasserie knives, Paperstone handles



Grey

PRICES & OTHER REFERENCES
PAGE 02 EXW PRICE LIST

Suggestions from our offer



PRICES & OTHER REFERENCES
PAGE 02 EXW PRICE LIST

Brasserie

GOYON STYL'VER CHAZEAU

With Brasserie range, GOYON-CHAZEAU offers stylish, light and well-balanced knives, in trendy materials and colours, to enhance your everyday tableware.

Styl'ver shape has been designed and patented by GOYON-CHAZEAU. It has been inspired by the curve of hand palm to perfectly fit in hand and offer a nice contemporary style.

Handles available in :

Wood



- 100% French handcraft manufacturing
- X46Cr13 top quality stainless steel
- **2.5mm thick laser cut full tang blade**
- Heat treatment
- Full blade cutting edge
- Handle fixed with 3 rivets
- Matt finish
- Black cardboard box with foam

Knife by unit	...PL0107
Box of 6	...PL00001



Styl'ver Brasserie 6-wood assortment



Kingwood

PRICES & OTHER REFERENCES
PAGE 02 EXW PRICE LIST

Paperstone is a composite material made from recycled paper, starch & cashew nut based resin.

It is solvent-free, environmentally responsible & has been awarded the FSC environmental label.

Aesthetically pleasing, elegant and warm to the touch, it is a great alternative to wood. Food safe, water resistant & impact resistant, Paperstone is an ideal material for restaurants and hotels.



Sand

PRICES & OTHER REFERENCES
PAGE 02 EXW PRICE LIST

Brasserie

- 100% French handcraft manufacturing
- X46Cr13 top quality stainless steel
- **2.5mm thick laser cut full tang blade**
- Heat treatment
- Full blade cutting edge
- Handle fixed with 3 rivets
- Matt finish
- Black cardboard box with foam

Handles available in :

Paperstone



Knife by unit	...0107
Box of 6	...00001



Styl'ver Brasserie Paperstone mocha knife



133PL00001
6-wood assortment

Suggestions from our offer



137PL00001
Juniper



135PL00001
Olive



109PLSABL00001
Sand Paperstone



109PLMOK00001
Mocha Paperstone



109PLGG00001
Grey Paperstone

Laguiole

Goyon-Chazeau

The Avantage range reflects the unique GOYON-CHAZEAU expertise for manufacturing fully forged knives associated with pure design. Knives, forks, table and coffee spoons are forged in one single piece. There is no chiselling on the back of pieces in order to enhance the beauty of lines and materials.



PRICES & OTHER REFERENCES
PAGE 03 EXW PRICE LIST

Avantage

- 100% French handcraft manufacturing
- X50CrMoV15 top quality stainless steel
- **Tang and 2 bolsters from a forged bar**
- Heat treatment
- Full blade cutting edge
- Handle fixed with 3 rivets
- Matt finish
- Beech wooden box

Handles available in :



	Knife	Table fork	Table spoon	Coffee spoon
Single unit	...0101	...0301	...A0501	...A0701
Set of 6	...00101	...00103	...00105	...00107
24-pc set			...00124	



Laguiole Avantage olive cutlery set

Avantage

Paperstone is a beautiful, heavy-duty composite known for its sleek contemporary appearance and its remarkable warmth to touch.

Using pigments, rather than dyes, really assures superior colour durability and UV resistance.

Its durability, beauty and strength offer an alternative to wood and allow dishwasher use.

Handles available in :

Paperstone



- 100% French handcraft manufacturing
- X50CrMoV15 top quality stainless steel
- **Tang and 2 bolsters from a forged bar**
- Heat treatment
- Full blade cutting edge
- Handle fixed with 3 rivets
- Matt finish
- Beech wooden box

	Knife	Table fork	Table spoon	Coffee spoon
Single unit	...0101	...0301	...0501	...0701
Set of 6	...00101	...00103	...00105	...00107
24-pc set	...00124			



Laguiole Avantage Paperstone table set



PRICES & OTHER REFERENCES
PAGE 03 EXW PRICE LIST

Laguiole

Goyon-Chazeau

The Avantage range reflects the unique GOYON-CHAZEAU expertise for manufacturing fully forged knives associated with pure design. Knives, forks, table and coffee spoons are forged in one single piece. There is no chiselling on the back of pieces in order to enhance the beauty of lines and materials.



Lavender blue

PRICES & OTHER REFERENCES
PAGE 03 EXW PRICE LIST

Avantage

- 100% French handcraft manufacturing
- X50CrMoV15 top quality stainless steel
- **Tang and 2 bolsters from a forged bar**
- Heat treatment
- Full blade cutting edge
- Handle fixed with 3 rivets
- Brilliant finish
- Beech wooden box

Handles available in :

Acrylic



	Knife	Table fork	Table spoon	Coffee spoon
Single unit	...0101	...0301	...A0501	...A0701
Set of 6	...00101	...00103	...00105	...00107
24-pc set				...00124



Laguiole Avantage coffee spoons, pearly black & champagne

Avantage

The Avantage range reflects the unique GOYON-CHAZEAU expertise for manufacturing fully forged knives associated with pure design.

Knives, forks, table and coffee spoons are forged in one single piece. There is no chiselling on the back of pieces in order to enhance the beauty of lines and materials.

Handles available in :

Acrylic



	Knife	Table fork	Table spoon	Coffee spoon
Single unit	...0101	...0301	...A0501	...A0701
Set of 6	...00101	...00103	...00105	...00107
24-pc set	...00124			



Laguiole Avantage cutlery set, Nougat assortment

Laguiole Goyon-Chazeau

- 100% French handcraft manufacturing
- X50CrMoV15 top quality stainless steel
- **Tang and 2 bolsters from a forged bar**
- Heat treatment
- Full blade cutting edge
- Handle fixed with 3 rivets
- Brilliant finish
- Beech wooden box



Eggplant

PRICES & OTHER REFERENCES
PAGE 03 EXW PRICE LIST

Suggestions from our offer



PRICES & OTHER REFERENCES
PAGE 03 EXW PRICE LIST

Avantage

Looking for both tradition and modernity ?
 Laguiole Klasse G line is definitely the one you need.
 Because it is a Laguiole knife, it draws 200 years
 of knife manufacturing story. Its shape is resolutely
 modern with its profiled blade, its refined bee and
 its thin and elegant handle.
 You can even more sublimate and customize your
 table choosing handles between twelve fine woods
 from all over the world or get a mix of them.

Handles available in:

Wood



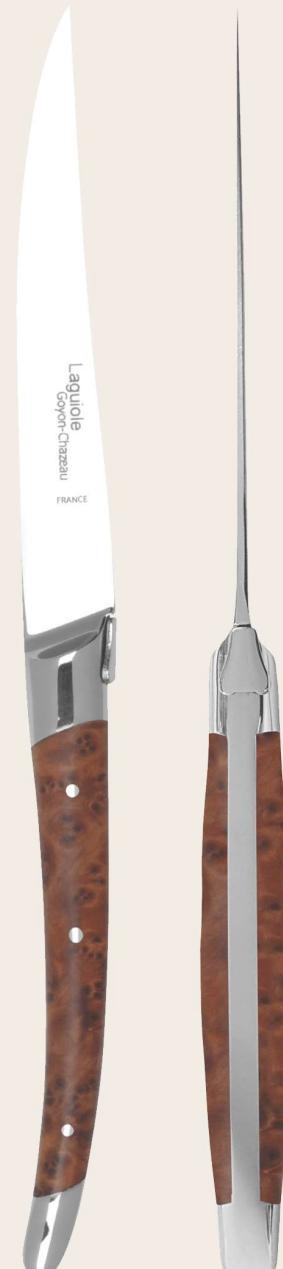
	Knife	Table fork	Table spoon	Coffee spoon
Single unit	...0108	...0301	On request	
Set of 6	...00101	...00103	On request	
24-pc set	On request			



Laguiole Klasse G knives, wooden handles

Laguiole - Klasse G Goyon-Chazeau

- 100% French handcraft manufacturing
- X50CrMoV15 top quality stainless steel
- **Tang and 2 bolsters from a forged bar**
- Heat treatment
- Full blade cutting edge
- Handle fixed with 3 rivets
- Brilliant or matt finish
- Beech wooden box



Shakewood, brilliant finish

PRICES & OTHER REFERENCES
PAGE 04 EXW PRICE LIST

Laguiole - Klasse G

Goyon-Chazeau

Looking for both tradition and modernity ?
 Laguiole Klasse G line is definitely the one you need.
 Because it is a Laguiole knife, it draws 200 years
 of knife manufacturing story. Its shape is resolutely
 modern with its profiled blade, its refined bee and
 its thin and elegant handle.
 You can even more sublimate and customize your
 table choosing handles between twelve fine woods
 from all over the world or get a mix of them.



Plain ivory, brilliant finish

PRICES & OTHER REFERENCES
 PAGE 04 EXW PRICE LIST

Avantage

- 100% French handcraft manufacturing
- X50CrMoV15 top quality stainless steel
- **Tang and 2 bolsters from a forged bar**
- Heat treatment
- Full blade cutting edge
- Handle fixed with 3 rivets
- Brilliant or matt finish
- Beech wooden box

Handles available in:

Acrylic

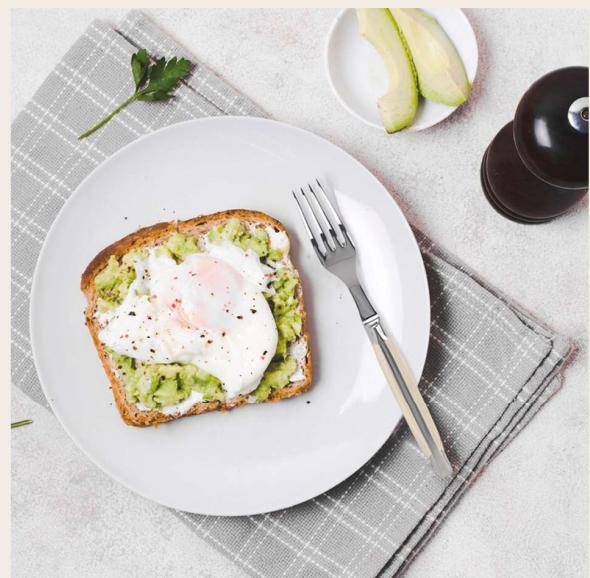


228...
 Plain ivory



229...
 Plain black

	Knife	Table fork	Table spoon	Coffee spoon
Single unit	...0108	...0301	On request	
Set of 6	...00101	...00103	On request	
24-pc set			On request	



Laguiole Klasse G Avantage fork, plain ivory acrylic

Avantage

Laguiole - Klasse G
Goyon-Chazeau

Suggestions from our offer



22800101
Plain ivory acrylic



23500103
Olive



23300123F
12-wood assortment



22900103
Plain black acrylic



23300123CF
6-wood assortment

PRICES & OTHER REFERENCES
PAGE 04 EXW PRICE LIST

LE THIERS® par GOYON-CHAZEAU answers all specifications and authenticity, traceability & territoriality requirements from La Confrérie du couteau **LE THIERS®** which protects the trademark. The Avantage range reflects the unique GOYON-CHAZEAU expertise in manufacturing fully forged knives associated with pure design.

LE THIERS® knives, forks, table & coffee spoons are forged in one single piece.

There is no chiselling on the back of pieces in order to enhance the beauty of lines and materials.



Birch



PRICES & OTHER REFERENCES
PAGE 05 EXW PRICE LIST

Avantage

- 100% French handcraft manufacturing
- X50CrMoV15 top quality stainless steel
- **Tang and 2 bolsters from a forged bar**
- Heat treatment
- Full blade cutting edge
- Handle fixed with 3 rivets
- Matt finish
- Beech wooden box

Handles available in :



	Knife	Table fork	Table spoon	Coffee spoon
Single unit	...0102	...0301	...A0501	...A0701
Set of 6	...00101	...00103	...00105	...00107
24-pc set	...00124			



Le Thiers Avantage dinner set, assorted woods

Avantage

Paperstone is a composite material made from recycled paper, starch & cashew nut based resin.

It is solvent-free, environmentally responsible & has been awarded the FSC environmental label.

Aesthetically pleasing, elegant and warm to the touch, it is a great alternative to wood. Food safe, water resistant & impact resistant, Paperstone is an ideal material for restaurants and hotels.

Paperstone



- 100% French handcraft manufacturing
- X50CrMoV15 top quality stainless steel
- **Tang and 2 bolsters from a forged bar**
- Heat treatment
- Full blade cutting edge
- Handle fixed with 3 rivets
- Matt finish
- Beech wooden box

	Knife	Table fork	Table spoon	Coffee spoon
Single unit	...0102	...0301	...0501	...0701
Set of 6	...00101	...00103	...00105	...00107
24-pc set	...00124			



Le Thiers Avantage Paperstone cutlery set



PRICES & OTHER REFERENCES
PAGE 05 EXW PRICE LIST

LE THIERS® par GOYON-CHAZEAU answers all specifications and authenticity, traceability & territoriality requirements from La Confrérie du couteau LE THIERS® which protects the trademark. The Avantage range reflects the unique GOYON-CHAZEAU expertise in manufacturing fully forged knives associated with pure design.

LE THIERS® knives, forks, table & coffee spoons are forged in one single piece. There is no chiselling on the back of pieces in order to enhance the beauty of lines and materials.



PRICES & OTHER REFERENCES
PAGE 05 EXW PRICE LIST

Avantage

- 100% French handcraft manufacturing
- X50CrMoV15 top quality stainless steel
- **Tang and 2 bolsters from a forged bar**
- Heat treatment
- Full blade cutting edge
- Handle fixed with 3 rivets
- Matt finish
- Beech wooden box

Handles available in :

Acrylique



	Knife	Table fork	Table spoon	Coffee spoon
Single unit	...0102	...0301	...A0501	...A0701
Set of 6	...00101	...00103	...00105	...00107
24-pc set				...00124



Le Thiers Avantage forks, 6 acrylic colors assortment

Avantage

LE THIERS® par GOYON-CHAZEAU answers all specifications and authenticity, traceability & territoriality requirements from La Confrérie du couteau LE THIERS® which protects the trademark. LE THIERS® Avantage range is entirely forged, with a quality of finish and cut worthy of fine cutlery. There is no chiselling on the back of these table knives, forks and spoons.

Handles available in :

Acrylic



	Knife	Table fork	Table spoon	Coffee spoon
Single unit	...0102	...0301	...A0501	...A0701
Set of 6	...00101	...00103	...00105	...00107
24-pc set	...00124			



Set of 6 Le Thiers Avantage knives, Autumn assortment

LE THIERS®
par Goyon Chazeau

- 100% French handcraft manufacturing
- X50CrMoV15 top quality stainless steel
- **Tang and 2 bolsters from a forged bar**
- Heat treatment
- Full blade cutting edge
- Handle fixed with 3 rivets
- Matt finish
- Beech wooden box



PRICES & OTHER REFERENCES
PAGE 05 EXW PRICE LIST

Suggestions from our offer



8300103
6-wood assortment



5600101
Acrylic assortment



8300123C
12-wood assortment



8300123F
12-wood assortment



8300123CF
6-wood assortment

PRICES & OTHER REFERENCES
PAGE 05 EXW PRICE LIST

Avantage

LE THIERS® Pirou is the very identity-related LE THIERS® line by GOYON-CHAZEAU.

The icon on the back of the knife refers the Château du Pirou, the most ancient building of the city of Thiers. It reminds of eight hundred years of knife tradition and craftsmanship.

Available in composite material or wooden handles, LE THIERS® Pirou Avantage knives will meet all appetites.

LE THIERS® Pirou
Goyon-Chazeau

- 100% French handcraft manufacturing
- X46Cr13 top quality stainless steel
- 2.5mm thick laser cut full tang blade
- Heat treatment
- Full blade cutting edge
- Welded stainless steel front bolsters
- Handle fixed with 3 rivets
- Matt finish
- Beech wooden box

Handles available in :



Single unit	...PIR0106
Set of 6	...PIR0101



Le Thiers Pirou Avantage knives, boxwood and rosewood



PRICES & OTHER REFERENCES
PAGE 06 EXW PRICE LIST

Styl'ver shape has been inspired by the curve of hand palm in order to perfectly fit in hands. It has been designed and patented by GOYON-CHAZEAU and offers a nice contemporary style. These table knives and forks have been crafted to a quality worthy of the finest cutlery, guaranteeing mastery of forging and perfect cutting.



PRICES & OTHER REFERENCES
PAGE 07 EXW PRICE LIST

Avantage

- 100% French handcraft manufacturing
- X50CrMoV15 top quality stainless steel
- **Tang and 2 bolsters from a forged bar**
- Heat treatment
- Full blade cutting edge
- Handle fixed with 3 rivets
- Brilliant or matt finish
- Beech wooden box

Handles available in :



	Knife	Table fork	Table spoon	Coffee spoon
Single unit	...0105	...0302	On request	
Set of 6	...00201	...00203	On request	
24-pc set	On request			



Gift set of 6 Styl'ver knives, 6-wood assortment

Avantage

Styl'ver shape has been inspired by the curve of hand palm in order to perfectly fit in hands. It has been designed and patented by GOYON-CHAZEAU and offers a nice contemporary style. These table knives and forks have been crafted to a quality worthy of the finest cutlery, guaranteeing mastery of forging and perfect cutting.

Handles available in :

Horn



	Knife	Table fork	Table spoon	Coffee spoon
Single unit	...0105	...0302	On request	
Set of 6	...00201	...00203	On request	
24-pc set	On request			



Styl'ver Avantage dinner set, cattle horn

GOYON STYL'VER CHAZEAU

- 100% French handcraft manufacturing
- X50CrMoV15 top quality stainless steel
- **Tang and 2 bolsters from a forged bar**
- Heat treatment
- Full blade cutting edge
- Handle fixed with 3 rivets
- Brilliant finish
- Beech wooden box



PRICES & OTHER REFERENCES
PAGE 07 EXW PRICE LIST

Suggestions from our offer



13300201
6-wood assortment



14200201
Pistachio



13700201
Juniper



11700201
Snakewood



13500201
Olive

PRICES & OTHER REFERENCES
PAGE 07 EXW PRICE LIST

Raw forge

Heir to an ancestral expertise that we wish to value more than ever, the Sty'l'ver Origines line brings a soul supplement to the contemporary table art. The blade and the bolster keep their raw forged aspect; the handle is hand-crafted in horn or noble wood, with rich shades. And, guarantee of GOYON-CHAZEAU's quality for an exceptional cutting edge, a flat grinding finishes the knife.

Handles available in :

Wood



Horn

Single unit	...ORG0105
Gift box or display /6	...ORG00401



Styl'ver Origines knives, pistachio

GOYON STYL'VER CHAZEAU
ORIGINES

- 100% French handcraft manufacturing
- X50CrMoV15 top quality stainless steel
- **Tang and 2 bolsters from a forged bar**
- Heat treatment
- Flat grinding
- Tang, bolster and back of the blade keep their raw forged aspect
- Handle fixed with 3 rivets (The one in the middle is surrounded by a steel cylinder on wooden handles)
- Raw finish, brilliant cutting edge
- Raw oak wooden gift box or display



133ORG00401
6-wood assortment



148ORG00401
Ram horn



Pistachio

PRICES & OTHER REFERENCES
PAGE 08 EXW PRICE LIST

Laguiole

Goyon-Chazeau

As Prestige word reminds it of, this range refers to the brand image and top quality cutlery offered by GOYON-CHAZEAU. Fans of French manufacturing will recognize the quality of the hand work done for those entirely forged knives and cutlery. All the details show how GOYON-CHAZEAU is looking for perfection : brilliant final buffing, plunge line on the blade, handle assembled with hammered rivets and chiselling on the back of each piece. Prestige range is the unique range we propose with all cutlery pieces and sets.



PRICES & OTHER REFERENCES
PAGES 09 & 11 EXW PRICE LIST

Prestige

- 100% French handcraft manufacturing
- X50CrMoV15 top quality stainless steel
- **Tang and 2 bolsters from a forged bar**
- Heat treatment
- Full blade cutting edge
- Handle fixed with 3 rivets
- Pitting points
- Chiselling on the back of each piece
- Brilliant finish (matt finish upon request)
- Oak wooden box

Handles available in:



	Knife	Table fork	Table spoon	Coffee spoon
Single unit	...0103	...0302	...0501	...0701
Set of 6	...00201	...00203	...00205	...00207
24-pc set			...00224	



Laguiole Prestige forks, assorted woods

Prestige

Fans of French manufacturing will recognize the quality of the hand work done for entirely forged Laguiole Prestige knives and cutlery.

All the details show how GOYON-CHAZEAU is looking for perfection : brilliant final buffering, plunge line on the blade, handle assembled with hammered rivets and chiselling on the back of each piece. Laguiole Prestige range is the unique range we propose with all cutlery pieces and sets.

Handles available in :



	Knife	Table fork	Table spoon	Coffee spoon
Single unit	...0103	...0302	...0501	...0701
Set of 6	...00201	...00203	...00205	...00207
24-pc set			...00224	



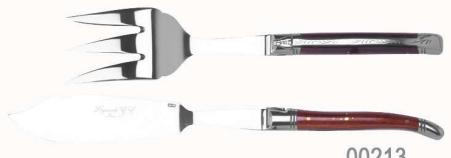
Laguiole Prestige dinner set, buffalo and cattle horn

Laguiole Goyon-Chazeau

- 100% French handcraft manufacturing
- X50CrMoV15 top quality stainless steel
- **Tang and 2 bolsters from a forged bar**
- Heat treatment
- Full blade cutting edge
- Handle fixed with 3 rivets
- Pitting points
- Chiselling on the back of each piece
- Brilliant finish (matt finish upon request)
- Oak wooden box



PRICES & OTHER REFERENCES
PAGES 10-11 EXW PRICE LIST



...00213
Fish serving set



...1801 - Fish fork
...00209 - Set of 6 forks



...00219
Cheese serving set - knife



...00216
Serving set



...1701 - Fish knife
...00208 - Set of 6 knives



...00218
Cheese serving set - Cleaver



...00217
Salad set



...0203 - Dessert knife
...00202 - Set of 6 knives



...1553
Cheese knife



...0966
Ladle



...0601 - Dessert spoon
...00206 - Set of 6 spoons



...1352
Butter knife



...1251
Pie server



...00221
Chief carving set



...2356
Foie gras wire

...00215
Foie gras wire serving set



Foie gras spatula

...00214
Foie gras knife serving set



...2155
Foie gras knife



...1654
Bread knife

Wood



6-wood assortment
Group 1

6-wood assortment
Group 2

6-horn assortment

32...
Kingwood

34...
Boxwood

17...
Snakewood

36...
Pinkwood

35...
Olive

37...
Juniper

43...
Marble wood

41...
Birch

40...
Tuja

45...
White bone

44...
Deer

48...
Ram

16...
Black cattle horn

Horn

Prestige

Laguiole
Goyon-Chazeau



1600201
Cattle horn

Suggestions from our offer



3300203
6-wood assortment



3300223F
12-wood assortment



4400223CF
Deer horn



3300224
6-wood assortment



LCAS00201
6-horn assortment

PRICES & OTHER REFERENCES
PAGES 09 TO 11 EXW PRICE LIST

LE THIERS® by GOYON-CHAZEAU answers all specifications and authenticity, traceability and territoriality requirements from La Confrérie du couteau LE THIERS® which protects the trademark.

As Prestige word reminds it of, this range refers to the brand image and top quality cutlery. Fans of French manufacturing will recognize the quality of the hand work done for those entirely forged pieces. All the details show how GOYON-CHAZEAU is looking for perfection : brilliant buffing, plunge line on the blade, handle assembled with hammered rivets and chiselling on the back of each piece. Prestige range is the unique range we propose with all cutlery pieces and sets.



PRICES & OTHER REFERENCES
PAGES 12 & 14 EXW PRICE LIST

Prestige

- 100% French handcraft manufacturing
- X50CrMoV15 top quality stainless steel
- **Tang and 2 bolsters from a forged bar**
- Heat treatment
- Full blade cutting edge
- Handle fixed with 3 rivets
- Chiselling on the back of each piece
- Brilliant finish (matt finish upon request)
- Oak wooden box

Handles available in:



	Knife	Table fork	Table spoon	Coffee spoon
Single unit	...0104	...0302	...0501	...0701
Set of 6	...00201	...00203	...00205	...00207
24-pc set			...00224	



Le Thiers Prestige dinner set, assorted woods

Prestige

LE THIERS® by GOYON-CHAZEAU answers all requirements from La Confrérie du couteau LE THIERS® which protects the trademark. As Prestige word reminds it of, this range refers to the brand image and top quality cutlery. Fans of French manufacturing will recognize the quality of the hand work done for those entirely forged pieces. Prestige range is the unique range we propose with all cutlery pieces and sets.

Handles available in:

Horn



	Knife	Table fork	Table spoon	Coffee spoon
Single unit	...0104	...0302	...0501	...0701
Set of 6	...00201	...00203	...00205	...00207
24-pc set	...00224			



Le Thiers Prestige knives, 6-horn assortment

LE THIERS®
par Goyon Chazeau

- 100% French handcraft manufacturing
- X50CrMoV15 top quality stainless steel
- **Tang and 2 bolsters from a forged bar**
- Heat treatment
- Full blade cutting edge
- Handle fixed with 3 rivets
- Chiselling on the back of each piece
- Brilliant finish
- Oak wooden box



PRICES & OTHER REFERENCES
PAGES 13 & 14 EXW PRICE LIST



...00213
Fish serving set



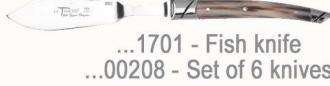
...1801 - Fish fork
...00209 - Set of 6 forks



...00219
Cheese serving set - knife



...00216
Serving set



...1701 - Fish knife
...00208 - Set of 6 knives



...00218
Cheese serving set - Cleaver



...00217
Salad set



...0401 - Dessert fork
...00204 - Set of 6 forks



...1553
Cheese knife



...0966
Ladle



...0601 - Dessert spoon
...00206 - Set of 6 spoons



...1352
Butter knife



...00221
Chief carving set



...1251
Pie server



...00215
Foie gras wire serving set



...00214
Foie gras knife serving set



...2155
Foie gras knife



...1654
Bread knife

Wood



Horn

PRICES & OTHER REFERENCES
PAGES 12 TO 14 EXW PRICE LIST

Prestige

LE THIERS®
par Goyon Chazeau



8700201
Juniper

Suggestions from our offer



TCAS00201
6-horn assortment



6600223CF
Cattle horn



6600203
Cattle horn



8300224
6-wood assortment



8300203
6-wood assortment

PRICES & OTHER REFERENCES
PAGES 12 TO 14 EXW PRICE LIST

LE THIERS® Pirou is the very identity-related LE THIERS® line by GOYON-CHAZEAU. The icon on the back of the knife refers the Château du Pirou, the most ancient building of the city of Thiers. It reminds of nearly 8 hundred years of knife tradition and craftsmanship. LE THIERS® Pirou Prestige is only available for knife and fork with top material handles such as our selection of 12 different woods.



PRICES & OTHER REFERENCES
PAGE 15 EXW PRICE LIST

Prestige

- 100% French handcraft manufacturing
- X46Cr13 top quality stainless steel
- **2.5mm thick laser cut full tang blade**
- Heat treatment
- Full blade cutting edge
- Liners with welded stainless steel front bolsters
- Handle fixed with 3 rivets; «T» drawn with pitting points
- Chiselling on the back until the half of the blade
- Brilliant or matt finish
- Oak wooden box

Handles available in:



Single unit	...PPIR0106
Set of 6	...PPIR00201



Le Thiers Pirou Prestige knives, kingwood & boxwood

Prestige

LE THIERS® Pirou is the very identity-related LE THIERS® line by GOYON-CHAZEAU.

The icon on the back of the knife refers the Château du Pirou, the most ancient building of the city of Thiers. It reminds of six hundred years of knife tradition and craftsmanship.

LE THIERS® Pirou Prestige is only available for knife and fork with top material handles such as cattle horn, deer horn or a 6-horn assortment.

Handles available in:



Single unit	...PPIR0106
Set of 6	...PPIR00201



Le Thiers Pirou Prestige knife, deer horn

LE THIERS® Pirou
Goyon-Chazeau

- 100% French handcraft manufacturing
- X46Cr13 top quality stainless steel
- 2.5mm thick laser cut full tang blade
- Heat treatment
- Full blade cutting edge
- Liners with welded stainless steel front bolsters
- Handle fixed with 3 rivets; «T» drawn with pitting points
- Chiselling on the back until the half of the blade
- Brilliant or matt finish
- Oak wooden box



PRICES & OTHER REFERENCES
PAGE 15 EXW PRICE LIST

Luxury

Wanting to go even further with our handcrafted creations, we present here premium sets of 6 LE THIERS®, LE THIERS® Pirou and Laguiole knives, also available as cutlery.

These LUXURY creations use rare and precious materials that are usually highly prized in the world of pocket cutlery and presented here as table cutlery of exception.

Only handmade from order, the handles are available in :

Handles available in :

6-Mammoth molar assortment



Mammoth variation assortment



Suggestions from our offer

LE THIERS® Pirou
Goyon-Chazeau

LE THIERS® PIROU LUXURY knives
use the steel base of
LE THIERS® PIROU PRESTIGE range

- 100% French handcraft manufacturing
- X46Cr13 top quality stainless steel
- **2.5mm thick laser cut full tang blade**
- Heat treatment
- Full blade cutting edge
- Liners with welded stainless steel front bolsters
- Handle fixed with 3 rivets
- Chiselling on the back until the half of the blade
- Brilliant finish
- Oak wooden box



PPIRCOFLUXPULP
Pulpe de mammouth



PPIRDACOFLUXMAM
Déclinaison de mammouth

LE THIERS® PIROU Full damas,
replaced steel by an assortment
of 3 stainless damascus steels.

- 100% French handcraft manufacturing
- Assorted stainless damascus steels
- **2.5mm thick laser cut full tang blade**
- Heat treatment
- Full blade cutting edge
- « Chateau du Pirou » bee, liners and welded bolsters in **assorted damascus steels**
- Liners chiselled above and below
- Chiselling on the back until the half of the blade
- Handle fixed with 3 rivets
- Brilliant finish
- Oak wooden box

Luxury

LE THIERS® et Laguiole LUXURY knives
use the forged stainless steel base of the Prestige range,
with chiselling and plunge line.



TCOFLUXPULP
Mammoth pulp

TCOFLUXMOL
6-mammoth molar
assortment



- 100% French handcraft manufacturing
- X50CrMoV15 top quality stainless steel
- **Tang and 2 bolsters from a forged bar**
- Heat treatment
- Full blade cutting edge
- Handle fixed with 3 rivets
- Chiselling on the back of each piece
- Brilliant finish
- Oak wooden box

LCOFLUXMAM
6-mammoth
variation
assortment



TCOFLUXMAM
Mammoth
variation
assortment



LCOFLUXMOL
6-mammoth molar assortment



GOYON STYL'VER CHAZEAU

Styl'ver Origines LUXURY knives
use the stainless steel base of Origines raw forge range

- 100% French handcraft manufacturing
- X50CrMoV15 top quality stainless steel
- **Tang and 2 bolsters from a forged bar**
- Heat treatment
- Flat grinding
- Tang, bolster and back of the blade keep their raw forged aspect
- Handle fixed with 3 rivets
- Raw finish, brilliant cutting edge
- Raw oak wooden gift box or display



PHAORG00401
Warthog ivory

PRICES & OTHER REFERENCES PAGE 16 EXW PRICE LIST

TABLEWARE

Stainless
steel
handles



Stainless steel

Entirely handcrafted, COTTAGE line, revives the tradition of French-style cutlery.

The knife, with its forged blade and hollow handle, is combined with stamped cutlery, offering a classic, simple and sober decoration for timeless tables.

Handles available in:



- 100% French handcraft manufacturing
- X46Cr13 top quality stainless steel
- **Forged blade**
- Heat treatment
- Full blade cutting edge
- Knife with hollow handle in 18-10 stainless steel
- Forks & spoons in cut 18-10 stainless steel
- table 3mm thick
- coffee & cake 2mm thick
- Matt or brilliant finish
- Cardboard sets of 6, 24 or 30 pieces

	Knife	Table fork	Soup spoon	Coffee spoon	Cake fork
Single unit	004U...	001U...	002U...	003U...	015U...
Set of 6	004K6...	001K6...	002K6...	003K6...	015K6...
24-pc set	MK24...			-	
30-pc set	MK30...				



Cottage dinner set, matt finish



PRICES & OTHER REFERENCES
PAGE 17 EXW PRICE LIST

In the continuity of its high-end manufacturing and to complete its Sty'ver range, GOYON-CHAZEAU has created STYL'VER FACTORY line which echoes the industrial design and the raw aspect of the forge. Each STYL'VER FACTORY knife comes from one of the best stainless steel bars. All the aesthetics of raw forge natural imperfections are then meticulously revealed by the craftsman manual work, done in our workshop.

STYL'VER FACTORY is a tribute to the forge and cutler expertise.



Raw forge

- 100% French handcraft manufacturing
- X50CrMoV15 top quality stainless steel
- **Tang and 2 bolsters from a forged bar**
- Heat treatment
- Flat grinding
- Handle, bolster and back of the blade keep their raw forged aspect
- Raw finish, brilliant cutting edge
- Raw oak wooden gift box or display



C1STYLF00401
Box with 6 knives



P1STYLF00401
Display with 6 knives

Single unit	1STYLF0105
Wooden box or display/6	1STYLF00401



STYL'VER Factory raw forged knives

Avantage full steel

This range embodies GOYON-CHAZEAU's unique expertise in stainless steel welding: the hollow handle is welded to a forged blade using GOYON-CHAZEAU's own manufacturing process. Simple, timeless and of impeccable quality, the Laguiole Avantage offers the best value for money in the all stainless steel range. Only the knife is available in a brilliant finish.

Laguiole Goyon-Chazeau

- 100% French handcraft manufacturing
- X46Cr13 top quality stainless steel
- **Forged blade**
- Heat treatment
- Full blade cutting edge
- Knife with hollow handle in 18-10 stainless steel
- Beech wooden box



0100101

Single unit	010101
Set of 6	0100101



Laguiole Avantage full steel knife, brilliant



PRICES & OTHER REFERENCES
PAGE 17 EXW PRICE LIST

Laguiole

Goyon-Chazeau

This range embodies GOYON-CHAZEAU's unique expertise in stainless steel welding: the hollow handle is welded to a forged blade using GOYON-CHAZEAU's own manufacturing process.

Available in knives, cutlery and serving pieces with brilliant, matt or sandblasted finishes, the full stainless steel Prestige range is of impeccable quality, with plunge line and chiselling on the back of the blade.



PRICES & OTHER REFERENCES
PAGE 17 & 18 EXW PRICE LIST

Prestige full steel

- 100% French handcraft manufacturing
- X50CrMoV15 top quality stainless steel
- **Forged blade**
- Heat treatment
- Full blade cutting edge
- Knife with hollow handle in 18-10 stainless steel
- Plunge line and chiselling on the back of the blade
- Forks & spoons in 18-10 stainless steel
- Oak wooden box

Handles available in:



	Knife	Table fork	Soup spoon	Coffee spoon
Single unit	...0103	...0302	...0501	...0701
Set of 6	...00201	...00203	...00205	...00207
24-pc set	...00224			



24-pc set, Laguiole Prestige full steel, sandblasted

Prestige full steel

Laguiole Goyon-Chazeau



...00213
Fish serving set



...00216
Serving set



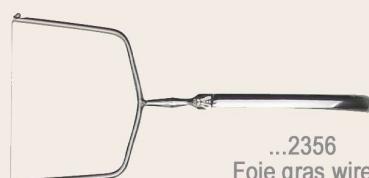
...00217
Salad set



...0966
Ladle



...00221
Chief carving set



...2356
Foie gras wire

...00215
Foie gras wire serving set



Foie gras spatula

...00214
Service couteau à foie gras



...2155
Foie gras knife



...1654
Bread knife



...1801 - Fish fork
...00209 - Set of 6 forks



...1701 - Fish knife
...00208 - Set of 6 knives



...0203 - Dessert knife
...00202 - Set of 6 knives



...0401 - Dessert fork
...00204 - Set of 6 forks



...0601 - Dessert spoon
...00206 - Set of 6 spoons



...1001 - Cake fork
...00210 - Set of 6 forks



...1251
Pie server



02...Brilliant



03...Matt



04...
Sandblasted

PRICES & OTHER REFERENCES
PAGES 17 & 18 EXW PRICE LIST

Laguiole - Klasse G

Goyon-Chazeau

Looking for both tradition and modernity ?
 Laguiole Klasse G line is the one you need.
 Because it is a Laguiole knife, it draws 200 years
 of knife manufacturing story.
 However its shape is definitely modern with its
 profiled blade, refined bee, its thin and elegant
 handle. Knife and fork are available in brilliant and
 brushed finish.



PRICES & OTHER REFERENCES
 PAGE 17 EXW PRICE LIST

Avantage full steel

- 100% French handcraft manufacturing
- X46Cr13 top quality stainless steel
- **Forged blade**
- Heat treatment
- Full blade cutting edge
- Knife with hollow handle in 18-10 stainless steel
- Fork with hollow handle, 18-10 stainless steel
- Oak wooden box



	Knife	Table fork	Table spoon	Coffee spoon
Single unit	...0108	...0301	On request	
Set of 6	...00101	...00103	On request	
24-pc set	On request			



Laguiole Klasse G Avantage, full steel, brilliant and matt

Avantage full steel

Laguiole - Klasse G
Goyon-Chazeau

Suggestions from our offer

20300101
Matt



20300103
Matt



20200223
Brilliant

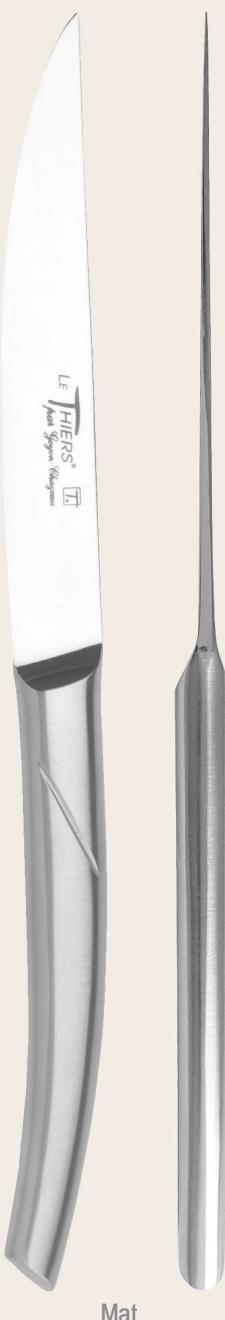


PRICES & OTHER REFERENCES
PAGE 17 EXW PRICE LIST

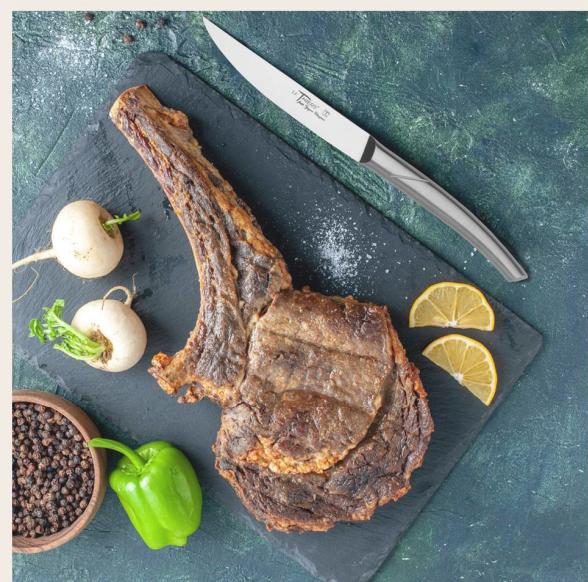
LE THIERS® by GOYON-CHAZEAU answers all specifications and authenticity, traceability and territoriality requirements from La Confrérie du couteau LE THIERS® which protects the trademark. With LE THIERS® solid handle knife, GOYON-CHAZEAU offers an alternative to its hollow handle knives, proposing a knife made in one piece of forged steel and, as a consequence, it is a bit heavier. It is available in brilliant or matt finish and perfectly fits with an everyday use as it is dishwasher safe.

Full steel, Solid handle

- 100% French handcraft manufacturing
- Hot forged knife
- X50CrMoV15 top quality stainless steel
- Heat treatment
- Full blade cutting edge
- Black cardboard box



Single unit	500107...
Set of 6	5000001...



Le Thiers solid handle knife, matt finish

PRICES & OTHER REFERENCES
PAGE 19 EXW PRICE LIST

Full steel, Solid handle

LE THIERS®
par Goyon Chazeau



PRICES & OTHER REFERENCES
PAGE 19 EXW PRICE LIST

LE THIERS® by GOYON-CHAZEAU answers all requirements from La Confrérie du couteau LE THIERS® which protects the trademark. This range embodies GOYON-CHAZEAU's unique expertise in stainless steel welding: the hollow handle is welded to a forged blade using GOYON-CHAZEAU's own manufacturing process.

Available in knives, cutlery and serving pieces with brilliant, matt or sandblasted finishes, the full stainless steel Prestige range is of impeccable quality, with plunge line and chiselling on the back of the blade.



PRICES & OTHER REFERENCES
PAGE 19 & 20 EXW PRICE LIST

Prestige full steel

- 100% French handcraft manufacturing
- X50CrMoV15 top quality stainless steel
- Forged blade
- Heat treatment
- Full blade cutting edge
- Knife with hollow handle in 18-10 stainless steel
- Plunge line and chiselling on the back of the blade
- Forks & spoons in 18-10 stainless steel
- Oak wooden box

Handles available in:



	Knife	Table fork	Soup spoon	Coffee spoon
Single unit	...0104	...0302	...0501	...0701
Set of 6	...00201	...00203	...00205	...00207
24-pc set	...00224			



Le Thiers Prestige dessert set, sandblasted stainless steel

Prestige full steel

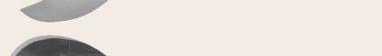
LE THIERS®
par Goyon Chazeau



...00213
Fish serving set



...00216
Serving set



...00217
Salad set



...0966
Ladle



...00221
Chief carving set



...2356
Foil gras wire

...00215
Foil gras wire serving set



Foil gras spatula

...00214
Foil gras knife serving set



...2155
Foil gras knife



...1654
Bread knife



...1801 - Fish fork
...00209 - Set of 6 forks



...1701 - Fish knife
...00208 - Set of 6 knives



...0203 - Dessert knife
...00202 - Set of 6 knives



...0401 - Dessert fork
...00204 - Set of 6 forks



...0601 - Dessert spoon
...00206 - Set of 6 spoons



...1001 - Cake fork
...00210 - Set of 6 forks



...1251
Pie server



...00219
Cheese serving set - knife



...00218
Cheese serving set - Cleaver



...1553
Cheese knife



...1352
Butter knife



...1467
Spreader



52...Brilliant

53...Matt

54...
Sandblasted

PRICES & OTHER REFERENCES
PAGES 19 & 20 EXW PRICE LIST

KITCHENWARE



Kitchenware

GOYON-CHAZEAU kitchen knives are entirely forged then handmade from the finest cutlery steels. They offer an everlasting cut thanks to a full cutting edge and razor sharpening.

LE THIERS® Cuisine knife collection answers all specifications and authenticity, traceability and territoriality requirements from La Confrérie du couteau LE THIERS® which protects the trademark.

You can feel the nice pepper scent of Juniper wood handle or choose the timeless olive wood.

Handles available in:

Wood



...5030
Peeling knife 7 cm

...5131
Paring knife 9 cm

...5232
Sandwich knife 12 cm

...5434
Tomato knife, serrated blade 13 cm

...5535
Chef knife 15 cm

...5636
Chef knife 20 cm

...5737
Chef knife 25 cm

...6949
Santoku, smooth blade 17 cm

...7050
Santoku, alveolated blade 17 cm

...6141

Bread knife, serrated blade 23 cm

Juniper

LE THIERS®
par Goyon Chazeau

- 100% French handcraft manufacturing
- X50CrMoV15 top quality **forged stainless steel** nitrogen-doped
- Heat treatment
- Full blade cutting edge
- Razor sharpening
- Handle fixed with 2 rivets
- Black paperboard box with foam inside



...5333
Steak Knife 13 cm



...6242
Boning knife 13 cm



...5838
Slicing knife 20 cm



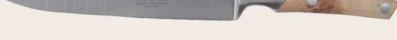
...5939
Slicing knife 25 cm



...6444
Carving fork 17 cm



...6343
Cleaver 15 cm



...6040
Filletting knife, flexible blade 20 cm



...6848SA
Salmon knife, alveolated blade 30 cm



...6848JA
Ham knife, alveolated blade 30 cm



...6545
Sharpener, steel rod 25 cm

PRICES & OTHER REFERENCES

PAGE 22 EXW PRICE LIST



Goyon-Chazeau
Acier Forgerie
Made in France-Thiers

Kitchenware

Looking for the French touch in kitchenware ?
 Tradichef line offers the very French traditional «Sabatier» design with French oak wood handles. Forged in one of the best steels, those knives are then entirely handmade. They offer an everlasting cut thanks to a full cutting edge and razor sharpening.

Tradi'chef
 Goyon-Chazeau

- 100% French handcraft manufacturing
- X50CrMoV15 top quality **forged stainless steel** nitrogen-doped
- Heat treatment
- Full blade cutting edge
- Razor sharpening
- Handle fixed with 3 rivets
- Black paperboard box with foam inside

Wood



TRACH1
 Paring knife 10 cm



TRACH2
 Tomato knife, serrated blade 13 cm



TRACH4
 Chef knife 15 cm



TRACH9
 Chef knife 20 cm



TRACH10
 Chef knife 25 cm



TRACH11
 Bread knife, serrated blade 23 cm



TRACH12
 Santoku, alveolated blade 17 cm



TRACH3
 Steak knife 13 cm



TRACH5
 Boning knife 13 cm



TRACH6
 Slicing knife 20 cm



TRACH7
 Yatagan knife 20 cm



TRACH8
 Filetting knife, flexible blade 20 cm



TRACH13
 Carving fork 17 cm



TRACH15
 Sharpener, steel rod 25cm



Goyon-Chazeau
Acier Trempé
Made in Thiers - France

Goyon-Chazeau
Acier Trempé
Made in Thiers - France

Goyon-Chazeau
Acier Trempé
Made in Thiers - France

Kitchenware

The complete Tradi family: three complementary knives for all your cutting needs!

The P'tit Tradi is the perfect paring knife for food preparation.

The Grand Tradi is ideal for larger foods, while still being comfortable to use.

The Happy Tradi complements the other two, excelling at delicate cuts of foods with crusts, tough skins, ripe fruits and vegetables. Its small teeth effectively cut while preserving texture. These three knives make cooking a pleasure for everyone.

Handles available in:

Wood



...GR
Ebony with
sapwood



...NO
Old walnut



...OL
Olive



...EB
Ebony
P'tit Tradi
ONLY



P'tit Tradi ebony with sapwood



TRADIPTI...
P'tit tradi single knife



Grand Tradi old walnut



TRADIGD...
Grand Tradi single knife



Happy Tradi olive



TRADIHAP...
Happy Tradi single knife



TRADIPTI6P...
Set of 6 P'tit tradi knives



TRADIPTI30P...
30 P'tit Tradi knives - Display



TRADIGD12P...
12 Grand Tradi knives - Display



TRADIHAP12P...
12 Happy Tradi knives - Display

LE P'TIT TRADI - LE GRAND TRADI LE HAPPY TRADI 😊

- 100% French handcraft manufacturing

P'TIT TRADI, GRAND TRADI

- Sandvik 14C28N professional stainless steel charged with carbon
- 2mm thick (P'tit Tradi) or 2,5mm thick (Grand Tradi) **laser cut full tang blade**
- Razor sharpening

HAPPY TRADI

- X46Cr13 stainless steel
- 2,5mm thick **laser cut full tang blade**
- Serration

- Heat treatment
- Full blade cutting edge
- Corrosion proof
- Plunge line
- Handle fixed with 3 rivets
- Printed packaging



Kitchenware

Fully handmade, GOYON-CHAZEAU Sty'ver cooking knives are light and well balanced in hand thanks to their hollow handle and their shape, inspired by the curve of hand palm. They offer an everlasting cut due to a full cutting edge and a razor sharpening. With a nice sandblasted contrasted finish, these cooking knives are perfect for everyday use.

STYL'VER
CUISINE

- 100% French handcraft manufacturing
- Forged blade in X50CrMoV15 top quality stainless steel nitrogen-doped
- Heat treatment
- Full blade cutting edge
- Razor sharpening
- Hollow handle welded to the forged blade
- Sandblasted finish on the handle
- Black paperboard box with foam inside



1045030
Peeling knife 7 cm



1045131
Paring knife 9 cm



1045232
Sandwich knife 12 cm



1045434
Tomato knife, serrated blade 13 cm



1045535
Chef knife 15 cm



1045636
Chef knife 20 cm



1045737
Chef knife 25 cm



1047050
Santoku, alveolated blade 17 cm



1046141
Bread knife, serrated blade 23 cm



1045333
Steak knife 13 cm



1046242
Boning knife 13 cm



1045838
Slicing knife 20 cm



1045939
Slicing knife 25 cm



1046444
Carving fork 17 cm



1046040
Filletting knife, flexible blade 20 cm



1046848SA
Salmon knife, alveolated blade



1046848JA
Ham knife, alveolated blade 30 cm



1046545
Sharpener, steel rod 25 cm



Kitchenware

Audacieuse owes its name to the oppositions that characterize it: an in between masculine and feminine style because of its square bolster and central mosaic rivet, the performance of a tool combined with the aesthetic of a goldsmith's work, traditional cutlery codes opposing to Japanese trends of current cooking knives ranges.



- 100% French handcraft manufacturing
- X50CrMoV15 top quality **forged stainless steel** nitrogen-doped
- Heat treatment
- Full blade cutting edge
- Razor sharpening
- Handle fixed with 2 rivets and 1 mosaic rivet
- Evergreen handle, environmentally friendly material, robust, extremely durable, odor and stain resistant
- Black paperboard box with foam inside



AUDACE1
Paring knife 10 cm



AUDACE2
Tomato knife, serrated blade 13 cm



AUDACE 3
Sandwich knife 12 cm



AUDACE4
Chef knife 15 cm



AUDACE9
Chef knife 20 cm



AUDACE12
Santoku, alveolated blade 17 cm



AUDACE5
Boning knife 13 cm



AUDACE6
Slicing knife 20 cm



AUDACE8
Filletting knife, flexible blade 20 cm



AUDACE11
Bread knife, serrated blade 23 cm

Kitchenware

Suggestions from our offer



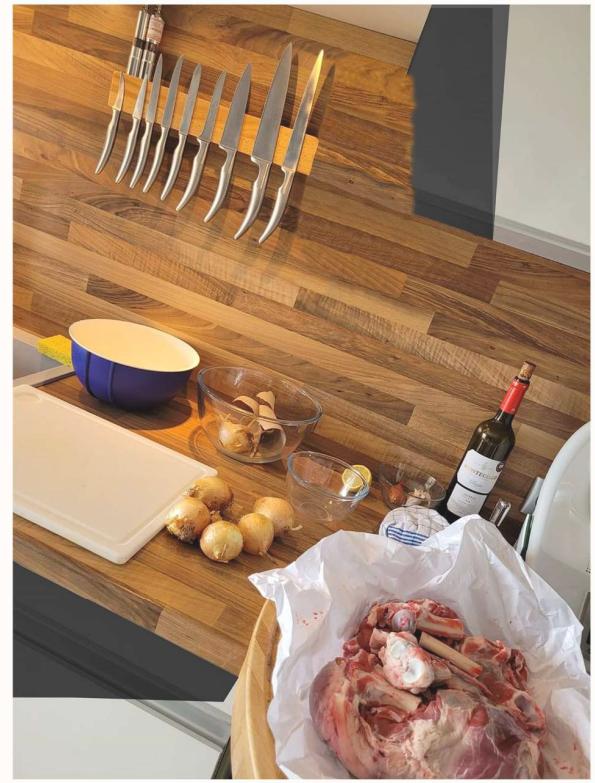
870013PCUIS
Beech gift box with 3 Le Thiers knives
Juniper wood
Paring knife, slicing knife, chef knife 20cm



870003PCUIS
Paperboard gift box with 3 Le Thiers knives
Juniper wood
Paring knife, Santoku alveolated, chef knife 20cm



Le Thiers 2-pc carving set, juniper



Beech magnet bar, 45cm

PRICES & OTHER REFERENCES
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Kitchenware



BARHET45
Beech wood magnetic bar



BLOCBB4P
Beech wood
magnetic block



BARPAP60
Paperstone magnetic bar



BLOC5STYL
Oak wood



BLOC12STYL
Oak wood



4-pc magnetic block with Le Thiers knives



BLOCBB7P
Beech wood

PRICES & OTHER REFERENCES
PAGE 22 EXW PRICE LIST

FOLDING KNIVES



Simple spring

LE THIERS® by GOYON-CHAZEAU answers all specifications, authenticity, traceability and territoriality requirements from La Confrérie du couteau LE THIERS® which protects the trademark.

LE THIERS® full handle pocket knife is a real life partner.

Fully handmade with a very nice muletone finish on its three rivets, it offers an everlasting cut thanks to a full blade cutting edge.

Handles available in:



Single unit

...7001



Le Thiers full handle pocket knife, ebony/boxwood

LE THIERS®
par Goyon Chazeau

- 100% French handcraft manufacturing
- **Forced notch** pocket knife
- 12C27 top quality stainless steel
- Heat treatment
- Full blade cutting edge
- Plain stainless steel, wooden or cattle horn handle
- Handle fixed with 3 or 4 rounded rivets
- Black simili leather case
- Paperboard printed box



Pinkwood / Kingwood duo

PRICES & OTHER REFERENCES
PAGE 25 EXW PRICE LIST



St Vincent wine opener knife has been developed in collaboration with Robert Beillonnet, twice titled Meilleur Ouvrier de France (best worker in France) in the field of cutlery.

Entirely handmade in Thiers, in our workshop, it meets the high-end quality requirements of GOYON-CHAZEAU.

Packed with its beautiful shredded leather case in an cork box, it is the must have knife for all gourmet people and wine lovers.



PRICES & OTHER REFERENCES
PAGE 24 EXW PRICE LIST

Wine-opener knife

- 100% French handcraft production
- **Forced notch** pocket knife
- 14C28N Sandvik stainless steel, charge in carbon
- 3mm thick blade with false edge
- Heat treatment
- Full blade cutting edge
- Handle fixed with 2 rivets
- Solid lever-bottle opener
- Hardened, thin and conical 5-screw corkscrew
- Shredded leather belt pouch
- Sold in cork gift box

Handles available in:



Single unit

STVIN...



Saint Vincent wine-opener knife, palm wood

Wine-opener

St Vincent wine opener is a variation of the wine opener knife of the same name, dedicated to the world of wine.

Entirely made in Thiers, in our workshop, it respects GOYON-CHAZEAU high-end quality criteria.

Sold in with a beautiful shredded leather belt case.

Handles available in :

Wood



Single unit

SOMSTVIN...



Saint Vincent wine-opener & wine-opener knife



- 100% French handcraft production
- **Forced notch** pocket knife
- 14C28N Sandvik stainless steel, charge in carbon
- 3mm thick blade
- Heat treatment
- Full blade cutting edge
- Handle fixed with 2 rivets
- Solid lever-bottle opener
- Hardened, thin and conical 5-screw corkscrew
- Shredded leather belt pouch
- Sold in cork gift box



PRICES & OTHER REFERENCES
PAGE 24 EXW PRICE LIST

750.

The 750 was developed in collaboration with Robert Beillonnet, twice crowned Meilleur Ouvrier de France (best worker in France). With its racy design, its large and thick blade, and its handle which well holds in hand, it is the perfect companion for hunting, outdoor sports and pocket knives lovers.



Buffalo horn

PRICES & OTHER REFERENCES
PAGE 25 EXW PRICE LIST

Simple spring

- 100% French handcraft manufacturing
- **Forced notch** pocket knife
- 14C28N Sandvik stainless steel, charged in carbon
- Heat treatment
- Full blade cutting edge with false edge
- Plain wooden or horn handle fixed with rivets
- Protective overflowing tang with pendant hole
- Gift paperboard box with leather case

Handles available in:



Single unit

...7003



750 pocket knife, buffalo horn



LE THIERS® Pirou is the very identity-related LE THIERS® line designed by GOYON-CHAZEAU. The icon on the back of the knife refers to the «Pirou castle», the most ancient building of the city of Thiers. It reminds of 8 hundred years of knife tradition and craftsmanship. This entirely handmade folding knife is available in 12cm with or without corkscrew or in 10cm blade only, ideal for women, teenagers and those who simply prefer small knives.



PRICES & OTHER REFERENCES
PAGE 25 EXW PRICE LIST

Handmade chiselling

- 100% French handcraft manufacturing
- **Forced notch** pocket knife
- 12C27 Sandvik stainless steel (standard) or XC75 carbon steel (on request)
- Heat treatment
- Full blade cutting edge
- Handle fixed with 3 rivets
- Forged spring with handmade chiselling
- 1 stainless steel bolster
- 5-screw forged corkscrew in option
- Leather pouch

Handles available in:

Wood



Single unit

...7001 12cm blade only
...7001TB 12cm w. corkscrew
...6001 10cm blade only



Le Thiers Pirou folding knives, 1-pc birch wood & 2-pc pinkwood

Handmade chiselling

LE THIERS® Pirou is the very identity-related LE THIERS® line designed by GOYON-CHAZEAU. The icon on the back of the knife refers to the «Pirou castle», the most ancient building of the city of Thiers. It reminds of 8 hundred years of knife tradition and craftsmanship. This entirely handmade folding knife is available in 12cm with or without corkscrew or in 10cm blade only, ideal for women, teenagers and those who simply prefer small knives.

Handles available in:

Horn



Carbon fiber

Single unit

...7001 12cm blade only
...7001TB 12cm w.corkscrew
...6001 10 cm blade only



Le Thiers Pirou 10cm pocket knife, deer horn

LE THIERS® Pirou
Goyon-Chazeau

- 100% French handcraft manufacturing
- **Forced notch** pocket knife
- 12C27 Sandvik stainless steel (standard) or XC75 carbon steel (on request)
- Heat treatment
- Full blade cutting edge
- Handle fixed with 3 rivets
- Forged spring with handmade chiselling
- 1 stainless steel bolster
- 5-screw forged corkscrew in option
- Leather pouch

Handles available in:



Carbon fiber

PRICES & OTHER REFERENCES
PAGE 25 EXW PRICE LIST

Styl'ver shape has been designed and patented by GOYON-CHAZEAU.

It has been inspired by the curve of hand palm in order to perfectly fit in hand. It also offers a nice contemporary style.

This folding knife is entirely handmade.

It is available with wooden or cattle horn handle, with stainless steel or carbon steel blade.

Machine chiselling

- 100% French handcraft manufacturing
- **Forced notch** pocket knife
- 12C27 Sandvik stainless steel (standard) or XC75 carbon steel (on request)
- Heat treatment
- Full blade cutting edge
- Handle fixed with 3 rivets
- Machine chiselled spring
- 1 stainless steel bolster
- Black simili leather pouch

Handles available in:



Single unit

...7002



Styl'ver machine chiselled spring, pistachio

Handmade chiselling

Styl'ver shape has been designed and patented by GOYON-CHAZEAU.

It has been inspired by the curve of hand palm in order to perfectly fit in hand.

This folding knife is entirely handmade. Its spring is fully forged with a nice handmade chiselling. The icon on the back of the knife refers to a «S», for «Styl'ver» but also for «Style» which reminds of its nice contemporary design.

Handles available in:

Wood



Single unit

...7002 blade only
...7002TB with corkscrew



Styl'ver forged spring pocket knife, olive wood

GOYON STYL'VER CHAZEAU

- 100% French handcraft manufacturing
- **Forced notch** pocket knife
- 12C27 Sandvik stainless steel (standard) or XC75 carbon steel (on request)
- Heat treatment
- Full blade cutting edge
- Handle fixed with 3 rivets
- Forged spring with handmade chiselling
- 1 stainless steel bolster
- 5-screw forged corkscrew in option
- Leather pouch



PRICES & OTHER REFERENCES
PAGE 26 EXW PRICE LIST

The Sty'ver knife by GOYON-CHAZEAU offers all the solidity needed for everyday use and a perfect cut.

Wine lovers will appreciate the curvature of this 12cm knife (closed) offering an excellent grip and the practicality of a 5-turn corkscrew.



Buffalo horn

PRICES & OTHER REFERENCES
PAGE 26 EXW PRICE LIST

Handmade chiselling

- 100% French handcraft manufacturing
- **Forced notch** pocket knife
- 12C27 Sandvik stainless steel (standard) or XC75 carbon steel (on request)
- Heat treatment
- Full blade cutting edge
- Handle fixed with 3 rivets
- Forged spring with handmade chiselling
- 1 stainless steel bolster
- 5-screw forged corkscrew in option
- Leather pouch

Handles available in:

Horn



Carbon fiber

Single unit

...7002 blade only
...7002TB with corkscrew



Styl'ver forged spring pocket knife, cattle horn

Handmade chiselling

Styl'ver forged spring knife by GOYON-CHAZEAU is a true life partner.

Handmade, ergonomic and impeccably finished, it has a forged and chiselled spring ending in an 'S'. It is presented here in a 12cm full-handle version with or without corkscrew.

Handles available in :

Horn



Single unit

...7002 blade only
...7002TB with corkscrew



Styl'ver forged spring pocket knives, ram horn plain handle

GOYON STYL'VER CHAZEAU

- 100% French handcraft manufacturing
- **Forced notch** pocket knife
- 12C27 Sandvik stainless steel (standard) or XC75 carbon steel (on request)
- Heat treatment
- Full blade cutting edge
- Forged spring with handmade chiselling
- Plain handle fixed with rivets
- 5-screw forged corkscrew in option
- Leather pouch



Ram horn

PRICES & OTHER REFERENCES
PAGE 26 EXW PRICE LIST

FOLDING KNIVES



Exclusive
Collection

Handmade chiselling

Embodying our authentic craftsmanship and expressing our passion for cutlery, EXCLUSIVE COLLECTION knives are created from rare and noble materials and blades in stainless damascus steel or handmade carbon damascus steel.

Examples of handles available:

LE THIERS® - Pirou
Goyon-Chazeau

- 100% French handcraft manufacturing
- Forced notch pocket knife
- Stainless damascus steel or carbon damascus steel crafted by blacksmith
- Heat treatment
- Full blade cutting edge
- Handle fixed with 3 rivets
- Forged spring with handmade chiselling
- 1 stainless steel bolster or plain handle
- Leather pouch and paperboard gift box

Wood

Horn



Le Thiers Pirou 12cm exclusive pocket knife, tinted camel bone



Blue mammoth tooth

PRICES & OTHER REFERENCES
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Embodying our authentic craftsmanship and expressing our passion for cutlery, EXCLUSIVE COLLECTION knives are created from rare and noble materials and blades in stainless damascus steel or handmade carbon damascus steel.



Handmade chiselling

- 100% French handcraft manufacturing
- **Forced notch** pocket knife
- Stainless damascus steel or carbon damascus steel crafted by blacksmith
- Heat treatment
- Full blade cutting edge
- Handle fixed with 3 rivets
- Forged spring with handmade chiselling
- 1 stainless steel bolster or plain handle
- Leather pouch and paperboard gift box

Examples of handles available:



Styl'Ver 12cm exclusive pocket knife, green mammoth tooth

Bespoke manufacturing

GOYON-CHAZEAU also manufactures *LE THIERS*® Pirou, Laguiole & Styl'ver bespoke folding knives, out of catalog.

Rare materials, specific chiselling, industrial or artisanal damascus blades, custom bees...

Our handcrafted manufacturing offers a wide range of possibilities.

Only manufactured on request.



Le Thiers Pirou exclusive pocket knives

LE THIERS® - Pirou
Goyon-Chazeau

Laguiole
Goyon-Chazeau

GOYON STYL'VER CHAZEAU



Le Thiers Pirou exclusive pocket knife,
stainless damascus steel, camel bone and mammoth molar



Styl'ver exclusive pocket knife,
stainless damascus steel & mammoth pulp



Laguiole exclusive pocket knives

PRICES OR STUDY ON REQUEST

Accessories



PRESDESIGN
Empty
folding knife display



Simili leather pouch



Leather pouch
Le 750



Leather pouch
Le Thiers



Leather pouch
Styl'ver



Belt leather pouch
Le Saint Vincent



Belt leather pouch
Le Thiers



Belt leather pouch
Styl'ver

PRICES & OTHER REFERENCES
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Accessories



ETUITIEC20
Leather pouch
for Le Thiers 20cm Chef knife



ETUITIESAN
Leather pouch
for Le Thiers Santoku knife



TROUSSECUIS
Leather case
for 6 kitchen knives



PRICES PAGES 23 EXW PRICE LIST

Notes

General terms & conditions for sale

Minimum order quantity 300€ without tax
Sending in France, free for 700€ without tax
Sending out of France, shipping costs based on order weight

PREAMBLE

The general terms & conditions for sales described below are designed to manage the professional relationship between GOYON-CHAZEUA SAS, Hereinafter referred to as "Coutellerie GOYON-CHAZEUA" and its professional customers, hereinafter referred to as "buyer".

They detail the rights and obligations of Coutellerie GOYON-CHAZEUA and the buyer, in connection with the sale of cutlery items offered individually, in set or in box.

Each quote validation or order placed with Coutellerie GOYON-CHAZEUA implies that the buyer unconditionally accepts :

- these general terms and conditions for sales (GTC)
- the primacy of these GTC, which constitute the sole basis of commercial negotiation and de facto prevail over all other general conditions of purchase or use.

Ces conditions générales de vente sont élaborées pour gérer les relations entre GOYON-CHAZEUA SAS ci-après dénommée « Coutellerie GOYON-CHAZEUA » et ses clients professionnels, ci-après dénommés « acheteur ».

ARTICLE 1 : PRICE

Sold goods prices are those in effect on the day of ordering or until the commercial offer expires. They are denominated in euros (€) and calculated excluding taxes (HT).

Coutellerie GOYON-CHAZEUA gives itself the right to modify its prices at any time and without notice. However, it engages itself to invoice the ordered goods at the price without tax in effect on the day of ordering. VAT rates and transport costs will be added to the price.

The minimum order is €300 Exworks.

Free shipping is granted only on the French territory to orders over €700 Exworks.

The INCOTERM for export sales is EX-WORKS (based on Incoterms® ICC 2020). Shipping costs remains totally the responsibility of the buyer, unless otherwise stipulated in a contract.

ARTICLE 2 : DISCOUNTS

Discounts that Coutellerie GOYON-CHAZEUA may be able to grant, according to the buyer's results or assumption of special services, are already taken into account in the prices stipulated on the invoice.

ARTICLE 3 : PAYMENT TERMS

All goods have to be paid to the head office of Coutellerie GOYON-CHAZEUA, regardless of the payment method used.

Except specific stipulation, invoices are paid before shipment when the buyer's head office is based outside France.

Coutellerie GOYON-CHAZEUA gives itself the right to condition the acceptance of an order by a cash payment, especially in case of first order, unsecured solvency, or previous payment incidents.

ARTICLE 4 : LATE PAYMENT

Payment term cannot be delayed.

In case of total or partial non-payment of delivered goods, the buyer has to, with express agreement, and except a delay extension granted by Coutellerie GOYON-CHAZEUA, pay a compensation calculated on the basis of three times the legal interest rate in force, per day late. The buyer must also pay a fixed compensation of 40 euros for costs recovery, in accordance with Article L441-6 of the French Commercial Code.

The legal interest rate used is the one in force on the delivery day of the goods. This penalty runs from the due date, written on the invoice, without any prior notice being required.

In addition, in case of non-payment, and 72 hours after a formal notice by registered letter with acknowledgment of receipt remained unsuccessful, Coutellerie GOYON-CHAZEUA reserves itself the right to suspend or cancel pending orders, without any prejudice to all other appeals, damages and interests.

In all of the above cases, the sums due because of the order or other orders already delivered or in progress, will become immediately payable.

ARTICLE 5 : CANCELLATION CLAUSE

If the buyer still do not pay the remaining due sums within the 15 days following the prior notice of the « Late payment clause », the sale will be resolved by right and may be entitled to compensation for Coutellerie GOYON-CHAZEUA.

ARTICLE 6 : RETENTION OF TITLE

Under the law, Coutellerie GOYON-CHAZEUA keeps property of the sold goods until the total payment of their price, in principal and accessories.

As a result, in the event of partial payment or non-payment, Coutellerie GOYON-CHAZEUA may demand the return of the goods at any time, with any return transport and customs clearance costs being borne by the buyer.

If any goods are damaged, lost or stolen, the buyer will be fully responsible for the consequences of the loss. The buyer is required to take out insurance which will guarantee payment of the compensation directly to Coutellerie GOYON-CHAZEUA.

If the buyer collapses or is placed under legal redress, Coutellerie GOYON-CHAZEUA reserves itself the right to make exempt from seizure by third parties the goods sold and remained unpaid (Law N ° 80.335 of May 12, 1980).

ARTICLE 7 : DELIVERY

The delivery is achieved :

- when the goods are directly given to the buyer;
- when the buyer is informed by notice of goods availability ;
- when the goods are delivered on the place indicated on the purchase order.

The delivery date indicated at the time of the order is only given as an information and is not guaranteed. It cannot be eligible for compensation.

The transport risk is entirely borne by the buyer.

ARTICLE 8 - RESPONSIBILITY OF THE SUPPLIER - LEGAL GUARANTEE OF CONFORMITY

The delivered products benefit from a legal guarantee provided for by articles 1641 and following of the French Civil Code.

This guarantee of conformity begins from the date of delivery, covering the non-conformity of the products with the order and any hidden defect, resulting from a defect in material, design or manufacture affecting the delivered products and rendering them unfit for use.

This warranty is limited to the replacement or reimbursement of non-compliant or defective products.

Any warranty is excluded in the event of misuse, negligence or lack of maintenance on the part of the buyer or the consumer, such as in the event of normal wear and tear of the good or in the event of force majeure.

In order to assert his rights, the buyer must, on pain of forfeiture of any action relating thereto, inform Coutellerie GOYON-CHAZEUA, in writing, of the existence of the defects.

GOYON-CHAZEUA Cutlery will replace or reimburse products deemed to be defective after they have been returned to its premises.

ARTICLE 9 : LIABILITY LIMITATION

Goods are sold as they are, acknowledged by the buyer on the day of delivery.

Consequently, Coutellerie GOYON-CHAZEUA cannot be required to pay compensation for damages and interests due to direct or indirect injury coming from :

- bad use of the goods,
- a complaint made by a third party against the buyer for which the buyer will have to contract himself the appropriate insurance
- non compliance of the goods due to bad data provided by the buyer
- non compliance of the goods with the regulation applied to the delivery point requested by the buyer.

ARTICLE 10 : CLAIMS

If goods are missing, or are damaged during transport, the buyer must make all needed reservations on the delivery form upon receipt of the goods. In addition, these reservations must be confirmed per registered letter with acknowledgement of receipt within the 5 days following the delivery.

All other claim must be noticed by registered letter with acknowledgment of receipt to Coutellerie GOYON-CHAZEUA within 30 days after goods receipt. Passed this delay, the claim is considered null and void.

ARTICLE 11 : FORCE MAJEURE EVENT

The responsibility of Coutellerie GOYON-CHAZEUA may not be implemented if a non-performance on the obligations described in this general terms and conditions for sales or a delay is due to a force majeure case.

As such, force majeure means any external event, unforeseeable and irresistible within the meaning of French civil code, article 1218.

ARTICLE 12 : INTELLECTUAL PROPERTY AND COPYRIGHT

Sold articles remain full property of Coutellerie GOYON-CHAZEUA as author and owner of the intellectual property rights, according to the intellectual property code.

Coutellerie GOYON-CHAZEUA gives itself the right to enforce its copyright and full ownership on the products it markets.

This clause may in no way infringe or modify the copyright of Coutellerie GOYON-CHAZEUA.

ARTICLE 13 : COURT OF COMPETENT JURISDICTION AND APPLICABLE LAW

These general terms and conditions for sales and any dispute or claim arising out of or in connection with it or its subject matter shall be governed by and construed in accordance with the law of France.

The parties irrevocably agree that the Commercial Court of Clermont-Ferrand (63) in France shall have exclusive jurisdiction to settle any dispute or claim that arises out of or in connection with these general terms and conditions for sales.

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