



Coutellerie
GOYON-CHAZEAU
Cœur de forgeron



2024 CATALOG

The Factory

Third generation craftsmanship know-how

Founded in 1975 by Denis Goyon and his parents, Solange and Gabriel, the brand GOYON-CHAZEAU tells the story of a family know-how rooted since the 50's. The family company, located in Thiers, capital city for French cutlery industry for more than six centuries, has been passed from father to daughter acting the third generation with Magali who has joined the company in January 2017.

Granted by an EPV (Living Heritage Company) label for its unique expertise in stainless steel welding and forged 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.

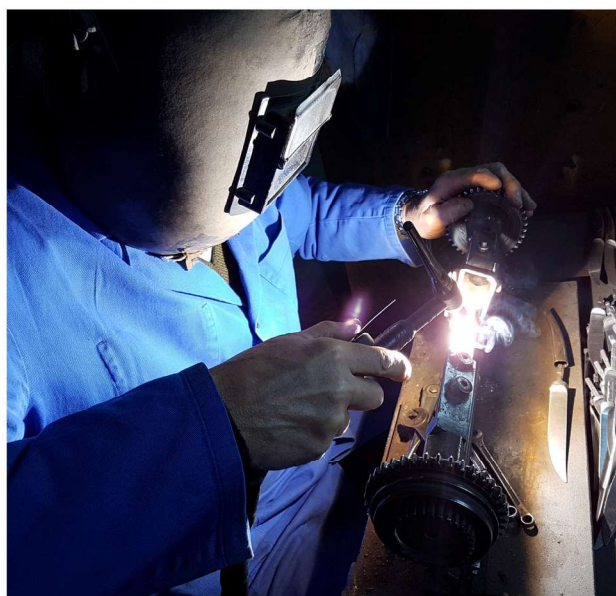
Forged quality, ergonomics, best materials and high end finishing requirements make each GOYON-CHAZEAU knife and cutlery valuable, uncomparable and unique.



Forged quality to make the difference

Manufacturing forged knives and cutlery at GOYON-CHAZEAU always 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 then easily understand the outstanding benefits from forged quality which make the renown of our brand and articles : strenght, sustainability, and great everlasting cut.



Stainless steel hollow handle welding process to find the best well-balanced feeling in hands

GOYON-CHAZEAU is also well known for its unique welding know-how consisting in welding two pieces of stainless steel to create a hollow handle which is then welded to a forged blade or forged cutlery head.

Such a manufacturing process is the only one able to offer a perfect wellbalanced feeling in hands, proof of a real fine French cutlery.

Flash this code and visit our factory :



SUMMARY

Welcome at GOYON-CHAZEAU's.

This catalog is organized around 3 universes : tableware, kitchenware and folding knives.

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

Tableware

Brasserie

Laguiole	P03-05	Trendy full tang knives made from thick laser cut.
Le Thiers Pirou	P06-08	
Styl'ver	P09-11	

Avantage

Laguiole	P12-16	Forged handmade table knives, forks, soup and coffee spoons with very pure design.
Laguiole Klasse G	P17-19	
Le Thiers	P20-24	
Styl'ver	P26-28	
Le Thiers Pirou	P25	An iconic Le Thiers knife with the «Pirou castle» as a bee.

Raw forge

Styl'ver Origines	P29	Knives that keep the roughness of hot forged steel to enhance the raw character of forge.
Styl'ver Factory	P44	

Prestige

Laguiole	P30-33	Forged knives, cutlery, serving pieces and sets, handmade with the best materials and beautiful chiselling.
Le Thiers	P34-37	
Le Thiers Pirou	P38-39	An iconic Le Thiers knife with full chiselled tang and the «Pirou castle» as a bee.

Luxury sets

Laguiole	P40-41	Premium knives sets combining forge and rare materials.
Styl'ver Origines		
Le Thiers		
Le Thiers Pirou		

Stainless steel

Cottage	P43	A full collection of stainless steel hollow handle knives, cutlery and serving sets, and a hot forged LE THIERS® solid handle knife.
Laguiole	P45-47	
Laguiole Klasse G	P48-49	
Le Thiers	P50-53	

Kitchenware

Le Thiers cuisine	P55	Feel the heavyness of forged knives and the nice pepper scent of juniper wood.
Tradi'chef	P56	The French touch kitchenware with forged traditional design and oak wood handle.
Le P'tit tradi, le Grand tradi	P57	Full tang knives developped so that cooking remains a pleasure for everyone.
Styl'ver cuisine	P58	An easy cleaning, extra light and ergonomic stainless steel hollow handle range.
Audacieuse	P59	A bold new line that plays with cooking knives standards.
Kitchen sets	P60	
Kitchen blocks	P61	

Folding knives

Le Thiers plein manche	P63	A simple, thin and light full handle knife.
Le Saint Vincent	P64-65	Wine-opener knives and wine-openers for epicureans.
750	P66-67	A racy design knife, ideal for hunting and outdoor sports.
Le Thiers Pirou	P68-69	Knives with or without corkscrew, with Pirou castel as a bee.
Styl'ver	P70-73	The ergonomics of Styl'ver knife, in one or two pieces, with simple or forged spring.
Exclusive collection	P75-76	For collectors looking for damascus blades and rare materials.
Tailor-made	P77	
Displays	P78	
Pouches	P78	



Shaped
handles

TABLEWARE



The Brasserie range has been specially designed by GOYON-CHAZEAU to offer you trendy top quality knives for an everyday use. You will enjoy the modern shape of those knives made with nice materials such as wood, paperstone or acrylic.

Laguiole Brasserie line respects the traditional Laguiole shape and meets the GOYON-CHAZEAU top quality standards :

- 100% French handcraft manufacturing
- X46CR13 top quality stainless steel
- 2.5 mm laser cut full tang blade
- 53-54 hrc heat treatment
- Full blade cutting edge
- 3 rivets assembly
- Black cardboard box with foam inside

Handles available in

Wood



Olive wood	Knife
Unit	35PL0109
Set of 6	35PL00001



Paperstone® is made from FSC (environnemental label) recycled and FSC mix post-consumer recycled paper and phenolic resins made in-house using the lowest impact raw materials possible. This material is committed to innovative green products that contribute to an eco friendly, holistic lifestyle ; it is smart, elegant and responsible.

Paperstone® is a beautiful, heavy-duty composite known for its sleek, contemporary appearance and its remarkable warmth to touch. Paperstone® is durable and recommended for use in kitchens. Using pigments rather than dyes assures superior colour durability and UV resistance.

Its beauty and strongness offer an alternative to wood and allow dish washer use.

- 100% French handcraft manufacturing
- X46CR13 top quality stainless steel
- 2.5 mm laser cut full tang blade
- 53-54 hrc heat treatment
- Full blade cutting edge
- 3 rivets assembly
- Black cardboard box with foam inside

Handles available in Paperstone®



Black paperstone	Knife
Unit	09PL0109
Set of 6	09PL00001

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The Brasserie range has been specially designed by GOYON-CHAZEAU to offer you trendy top quality knives for an everyday use. You will enjoy the modern shape of those knives made with nice materials such as wood, paperstone or acrylic.

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. 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 six hundred years of knife tradition and craftsmanship.

- 100% French handcraft manufacturing
- X46CR13 top quality stainless steel
- 2.5 mm laser cut full tang blade
- 53-54 hrc heat treatment
- Full blade cutting edge
- 3 rivets assembly
- Black cardboard box with foam inside

Handles available in Wood



Wenge wood	Knife
Unit	88PL0106
Set of 6	88PL00001



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- X46CR13 top quality stainless steel
- 2.5 mm laser cut full tang blade
- 53-54 hrc heat treatment
- Full blade cutting edge
- 3 rivets assembly
- Black cardboard box with foam inside

Handles available in Paperstone[®]



Grey paperstone	Knife
Unit	59PLGG0106
Set of 6	59PLGG00001

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

Styl'ver Brasserie line respects GOYON-CHAZEAU top quality standards :

- 100% French handcraft manufacturing
- X46CR13 top quality stainless steel
- 2.5 mm laser cut full tang blade
- 53-54 hrc heat treatment
- Full blade cutting edge
- 3 rivets assembly
- Black cardboard box with foam inside

Handles available in

Wood



Kingwood	Knife
Unit	132PL0107
Set of 6	132PL00001



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- 100% French handcraft manufacturing
- X46CR13 top quality stainless steel
- 2.5 mm laser cut full tang blade
- 53-54 hrc heat treatment
- Full blade cutting edge
- 3 rivets assembly
- Black cardboard box with foam inside

Handles available in Paperstone®



Sand paperstone	Knife
Unit	109PLSABL0107
Set of 6	109PLSABL00001

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

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

- 100% French handcraft production
- X50CrMoV15 top quality stainless steel
- Forged blade or cutlery head
- 52-54 hrc heat treatment
- Full blade cutting edge
- 2 forged bolsters
- Rivets assembly
- Matt finish
- Beech wooden box

Handles available in Wood



Kingwood	Knife	Fork	Soup spoon	Coffee spoon
Unit	320101	320301	320501	320701
Set of 6	3200101	3200103	3200105	3200107
Set of 8	32000101	-	-	-
24 pieces set	3200124			

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- X50CrMoV15 top quality stainless steel
- Forged blade or cutlery head
- 52-54 hrc heat treatment
- Full blade cutting edge
- 2 forged bolsters
- Rivets assembly
- Matt finish
- Beech wooden box

Handles available in Paperstone®



Black paperstone	Knife	Fork	Soup spoon	Coffee spoon
Unit	090101	090301	090501	090701
Set of 6	0900101	0900103	0900105	0900107
Set of 8	09000101	-	-	-
24 pieces set	0900124			



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- 100% French handcraft production
- X50CrMoV15 top quality stainless steel
- Forged blade or cutlery head
- 52-54 hrc heat treatment
- Full blade cutting edge
- 2 forged bolsters
- Rivets assembly
- Brilliant finish
- Beech wooden box

Handles available in

Acrylic



Pearly lavender blue	Knife	Fork	Soup spoon	Coffee spoon
Unit	LLA0101	LLA0301	LLA0501	LLA0701
Set of 6	LLA00101	LLA00103	LLA00105	LLA00107
Set of 8	LLA000101	-	-	-
24 pieces set	LLA00124			

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- 100% French handcraft production
- X50CrMoV15 top quality stainless steel
- Forged blade or cutlery head
- 52-54 hrc heat treatment
- Full blade cutting edge
- 2 forged bolsters
- Rivets assembly
- Brilliant finish
- Beech wooden box

Handles available in

Acrylic

Plain ivory

Plain black

Pastello
eggplant

Pastello
anthracite
grey

Pastello
putty

Pearly
pistachio

Pearly
chestnut

Champagne

Nougat
mix



Pastello eggplant	Knife	Fork	Soup spoon	Coffee spoon
Unit	LAU0101	LAU0301	LAU0501	LAU0701
Set of 6	LAU00101	LAU00103	LAU00105	LAU00107
Set of 8	LAU000101	-	-	-
24 pieces set	LAU00124			

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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. However its shape is definitely 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.

- 100% French handcraft production
- X46CR13 top quality stainless steel
- Forged blade or cutlery head
- 52-54 hrc heat treatment
- Full blade cutting edge
- 2 forged bolsters
- Rivets assembly
- Brilliant or matt finish
- Beech wooden box

Handles available in Wood



Tuja wood	Knife	Fork
Unit	2400108	2400301
Set of 6	24000101	24000103



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. However its shape is definitely modern with its profiled blade, its refined bee, and its thin and elegant handle. The acrylic handle lets play with light to enhance your table.

- 100% French handcraft production
- X46CR13 top quality stainless steel
- Forged blade or cutlery head
- 52-54 hrc heat treatment
- Full blade cutting edge
- 2 forged bolsters
- Rivets assembly
- Brilliant or matt finish
- Beech wooden box

Handles available in

Acrylic

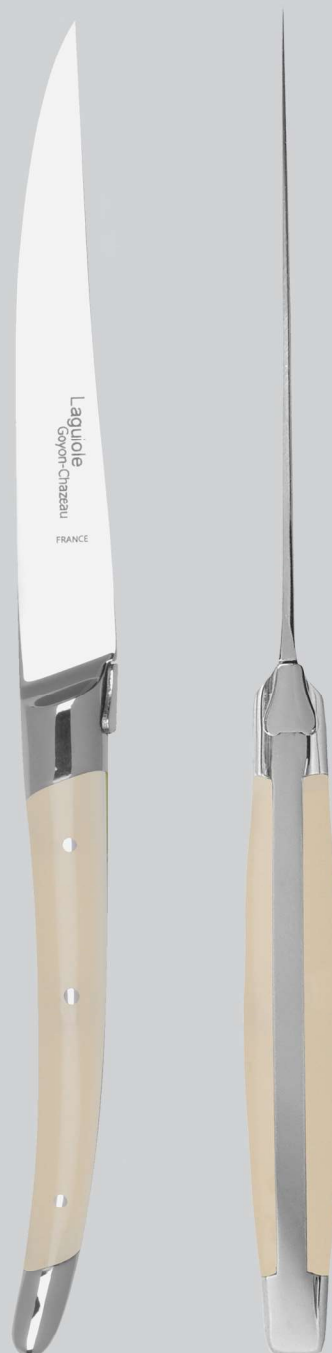
Plain ivory

Plain black

Pastello putty

Pastello eggplant

Pastello anthracite grey



Pastello mix	Knife	Fork
Unit	2060108	2060301
Set of 6	20600101	20600103

Suggestions from our offer



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

- 100% French handcraft production
- X50CrMoV15 top quality stainless steel
- Forged blade or cutlery head
- 52-54 hrc heat treatment
- Full blade cutting edge
- 2 forged bolsters
- Rivets assembly
- Matt finish
- Beech wooden box

Handles available in Wood



Birch wood	Knife	Fork	Soup spoon	Coffee spoon
Unit	910102	910301	910501	910701
Set of 6	9100101	9100103	9100105	9100107
Set of 8	91000101	-	-	-
24 pieces set	9100124			



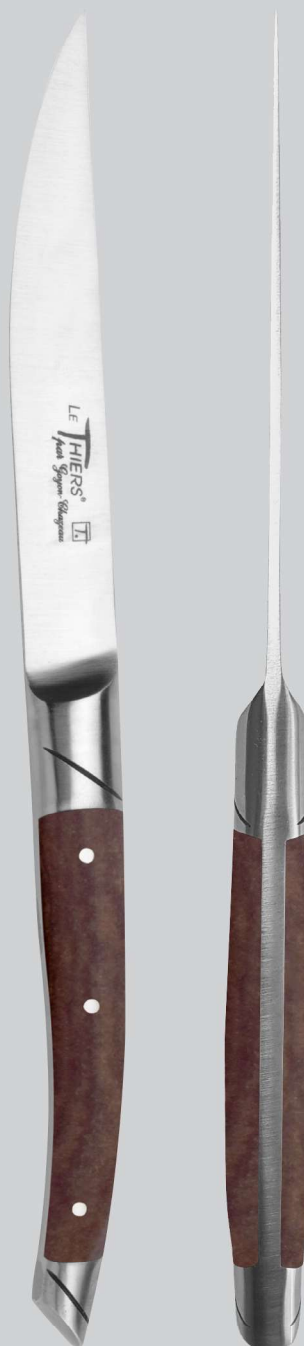
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Its beauty and strongness offer an alternative to wood and allow dish washer use.

- 100% French handcraft production
- X50CrMoV15 top quality stainless steel
- Forged blade or cutlery head
- 52-54 hrc heat treatment
- Full blade cutting edge
- 2 forged bolsters
- Rivets assembly
- Matt finish
- Beech wooden box

Handles available in Paperstone[®]



Paperstone Moka	Knife	Fork	Soup spoon	Coffee spoon
Unit	59MOK0101	59MOK0301	59MOK0501	59MOK0701
Set of 6	59MOK00101	59MOK00103	59MOK00105	59MOK00107
Set of 8	59MOK000101	-	-	-
24 pieces set	59MOK00124			



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- 100% French handcraft production
- X50CrMoV15 top quality stainless steel
- Forged blade or cutlery head
- 52-54 hrc heat treatment
- Full blade cutting edge
- 2 forged bolsters
- Rivets assembly
- Matt finish
- Beech wooden box

Handles available in

Acrylic



Pearly grey	Knife	Fork	Soup spoon	Coffee spoon
Unit	810102	810301	810501	810701
Set of 6	8100101	8100103	8100105	8100107
Set of 8	81000101	-	-	-
24 pieces set	8100124			



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- 100% French handcraft production
- X50CrMoV15 top quality stainless steel
- Forged blade or cutlery head
- 52-54 hrc heat treatment
- Full blade cutting edge
- 2 forged bolsters
- Rivets assembly
- Brilliant finish
- Beech wooden box

Handles available in

Acrylic

Plain ivory

Plain black

Pastello
eggplant

Pastello
anthracite
grey

Pastello
putty

Pearly
pistachio

Pearly
chestnut

Champagne

Nougat
mix



Pastello anthracite grey	Knife	Fork	Soup spoon	Coffee spoon
Unit	TGA0102	TGA0301	TGA0501	TGA0701
Set of 6	TGA00101	TGA00103	TGA00105	TGA00107
Set of 8	TGA000101	-	-	-
24 pieces set	TGA00124			

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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 six hundred years of knife tradition and craftsmanship.

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

- 100% French handcraft production
- X46CR13 top quality stainless steel
- 2.5 mm full tang cut blade
- 52-54 hrc heat treatment
- Full blade cutting edge
- 2 stainless steel bolsters
- 3 rivets assembly
- Matt finish
- Beech wooden box

Suggestions from our offer



Handles available in Wood

Kingwood

Boxwood

Olive

Pink wood

Juniper

Wenge

Pistachio

Carbone fiber

Rosewood	Knife
Unit	86PIR0106
Set of 6	86PIR00101



The Avantage range reflects the unique GOYON-CHAZEAU know how for forged manufacturing associated with pure design. Styl'ver knives and forks are forged in one single piece of steel. There is no chiselling on the back of each piece in order to enhance the beauty of lines and materials.

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

- 100% French handcraft production
- X46CR13 top quality stainless steel
- Forged blade or cutlery head
- 52-54 hrc heat treatment
- Full blade cutting edge
- 2 forged bolsters
- Rivets assembly
- Brilliant or matt finish
- Oak wooden box

Handles available in Wood



Olive wood	Knife	Fork
Unit	1350105	1350302
Set of 6	13500201	13500203



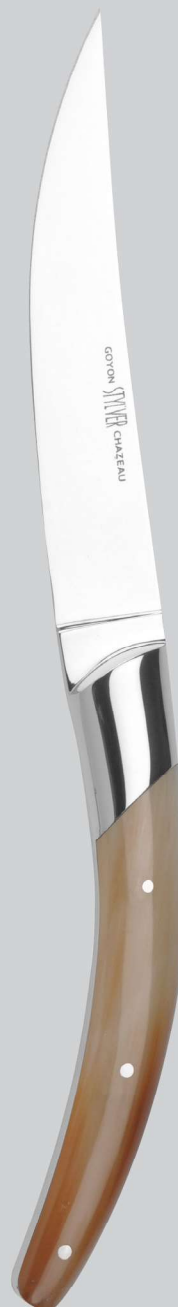
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- 100% French handcraft production
- X46CR13 top quality stainless steel
- Forged blade or cutlery head
- 52-54 hrc heat treatment
- Full blade cutting edge
- 2 forged bolsters
- Rivets assembly
- Brilliant finish
- Oak wooden box

Handles available in

Horn



Solid cattle horn	Knife	Fork
Unit	1160105	1160302
Set of 6	11600201	11600203



Suggestions from our offer



Thought as a return to the sources of forging, cutlery and materials, GOYON-CHAZEAU's new line STYL'VER ORIGINES shows a stylized rusticity.

The blade and the bolster keep their raw forged aspect; the handle is hand-crafted in horn or a noble wood, with rich shades. Wooden handles are struck with a brass cylinder that surrounds the central rivet.

Guarantee of GOYON-CHAZEAU's quality for an exceptional cutting edge, a flat grinding finishes the knife. Heir to an ancestral know-how that she wishes to value more than ever, the Styl'ver Origines line brings a soul supplement to the contemporary table art.

- 100% French handcraft manufacturing
- X46Cr13 top quality stainless steel
- Forged hardened blade
- Flat grinding
- Razor sharpening
- Tang, bolster and back of the blade keep their raw forged aspect
- 3 rivets assembly; the one in the middle is surrounded by a brass cylinder on wooden handles
- Wooden or horn handle
- Raw oak wooden gift box or display

Handles available in Wood

Kingwood

Boxwood

Olive

Pink wood

Juniper

Snakewood

Ebony

Pistachio

Wenge

Horn

Buffalo

Ram

Suggestions from our offer



Pistachio wood	Knife
Unit	142ORG0105
Set of 6	142ORG00401



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 enterily forged knives and cutlery. All the details show how GOYON-CHAZEAU is looking for perfection : brilliant final buffing, blade plunge cut, handles rivets assembly and chiselling on the back of each article.

Laguiole Prestige range is the unique GOYON-CHAZEAU range to be available with all cutlery pieces and sets.

- 100% French handcraft production
- X50CrMoV15 top quality stainless steel
- Forged blade or cutlery head
- 52-54 hrc heat treatment
- Full blade cutting edge
- 2 forged bolsters
- Rivets assembly
- Chiselling on the back of each article
- Brilliant finish
- Oak wooden box

Handles available in Wood



Snakewood	Knife	Fork	Soup spoon	Coffee spoon
Unit	170103	170302	170501	170701
Set of 6	1700201	1700203	1700205	1700207
24 pieces set	1700224			

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- 100% French handcraft production
- X50CrMoV15 top quality stainless steel
- Forged blade or cutlery head
- 52-54 hrc heat treatment
- Full blade cutting edge
- 2 forged bolsters
- Rivets assembly
- Chiselling on the back of each article
- Brilliant finish
- Oak wooden box

Handles available in

Horn



Deer horn	Knife	Fork	Soup spoon	Coffee spoon
Unit	440103	440302	440501	440701
Set of 6	4400201	4400203	4400205	4400207
24 pieces set	4400224			

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Handles available in Wood



Kingwood	Fish serving set
Unit	3200213



Kingwood	Serving set
Unit	3200216



Kingwood	Salad set
Unit	3200217



Kingwood	Ladle
Unit	320966



Kingwood	Carving set	Chief carving set
Unit	3200220	3200221



Kingwood	Bread knife
Unit	321654



Kingwood	Foie gras spatula
Unit	322201



Kingwood	Foie gras knife
Unit	322155



Kingwood	Butter knife
Unit	321352



Kingwood	Butter spreader
Unit	321467



Kingwood	Cake fork
Unit	321001



Kingwood	Dessert knife
Unit	320203



Kingwood	Fish fork
Unit	321801



Kingwood	Fish knife
Unit	321701



Kingwood	Knife cheese set
Unit	3200219



Kingwood	Cleaver cheese set
Unit	3200218



Kingwood	Cheese knife
Unit	321553



Kingwood	Cake server
Unit	321251



Kingwood	Foie gras wire
Unit	322356

Suggestions from our offer



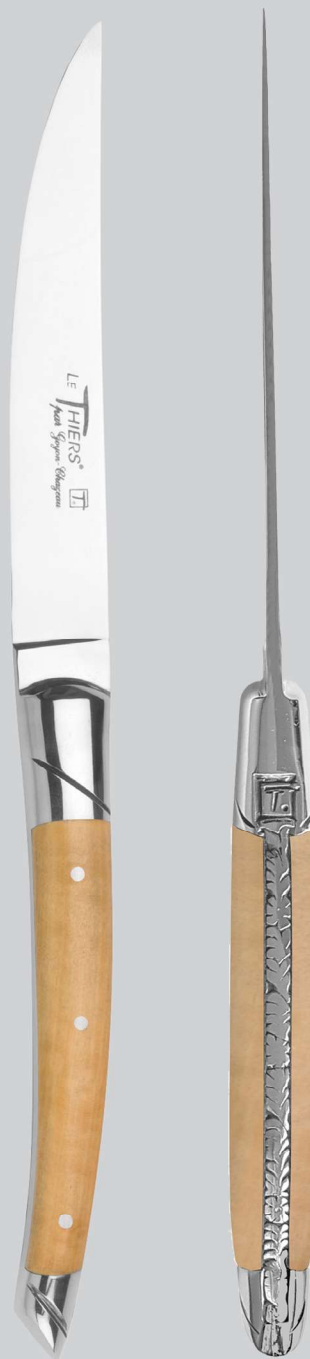
PRICES &
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LE THIERS[®] by GOYON-CHAZEAU answers all specifications and authenticity, traceability and territoriality requirements from La Confrérie du couteau LE THIERS[®] which protects the trademark. As Prestige word reminds it of, this range refers to the brand image and top quality cutlery offered by GOYON-CHAZEAU. Fans of French manufacturing will recognize the quality of the hand work done for those enterily forged knives and cutlery. All the details show how GOYON-CHAZEAU is looking for perfection : brilliant final buffing, blade plunge cut, handles rivets assembly and chiselling on the back of each article. LE THIERS[®] Prestige range is the unique GOYON-CHAZEAU range to be available with all cutlery pieces and sets.

- 100% French handcraft production
- X50CrMoV15 top quality stainless steel
- Forged blade or cutlery head
- 52-54 hrc heat treatment
- Full blade cutting edge
- 2 forged bolsters
- Rivets assembly
- Chiselling on the back of each article
- Brilliant finish
- Oak wooden box

Handles available in



Boxwood	Knife	Fork	Soup spoon	Coffee spoon
Unit	840104	840302	840501	840701
Set of 6	8400201	8400203	8400205	8400207
24 pieces set	8400224			

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LE THIER'S® by GOYON-CHAZEAU answers all specifications and authenticity, traceability and territoriality requirements from La Confrérie du couteau LE THIER'S® which protects the trademark. As Prestige word reminds it of, this range refers to the brand image and top quality cutlery offered by GOYON-CHAZEAU.

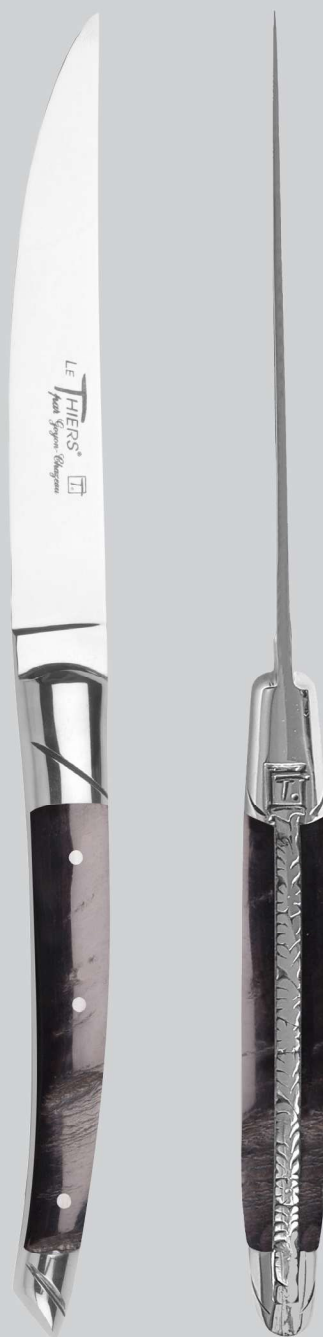
Fans of French manufacturing will recognize the quality of the hand work done for those entirely forged knives and cutlery. All the details show how GOYON-CHAZEAU is looking for perfection : brilliant final buffing, blade plunge cut, handles rivets assembly and chiselling on the back of each article.

LE THIER'S® Prestige range is the unique GOYON-CHAZEAU range to be available with all cutlery pieces and sets.

- 100% French handcraft production
- X50CrMoV15 top quality stainless steel
- Forged blade or cutlery head
- 52-54 hrc heat treatment
- Full blade cutting edge
- 2 forged bolsters
- Rivets assembly
- Chiselling on the back of each article
- Brilliant finish
- Oak wooden box

Handles available in

Horn



Black buffalo horn	Knife	Fork	Soup spoon	Coffee spoon
Unit	650104	650302	650501	650701
Set of 6	6500201	6500203	6500205	6500207
24 pieces set	6500224			

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Handles available in Wood



Solid cattle horn	Fish serving set
Unit	6600213



Solid cattle horn	Serving set
Unit	6600216



Solid cattle horn	Salad set
Unit	6600217



Solid cattle horn	Ladle
Unit	660966



Solid cattle horn	Carving set	Chief carving set
Unit	6600220	6600221



Solid cattle horn	Bread knife
Unit	661654



Solid cattle horn	Foie gras spatula
Unit	662201



Solid cattle horn	Foie gras knife
Unit	662155



Solid cattle horn	Butter knife
Unit	661352



Solid cattle horn	Butter spreader
Unit	661467



Solid cattle horn	Cake fork
Unit	661001



Solid cattle horn	Dessert knife
Unit	660204



Solid cattle horn	Fish fork
Unit	661801



Solid cattle horn	Fish knife
Unit	661701



Solid cattle horn	Knife cheese set
Unit	6600219



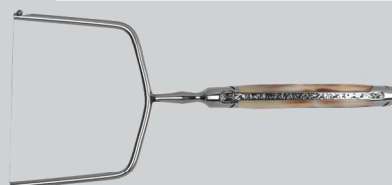
Solid cattle horn	Cleaver cheese set
Unit	6600218



Solid cattle horn	Cheese knife
Unit	661553



Solid cattle horn	Cake server
Unit	661251



Solid cattle horn	Wire foie gras
Unit	662356

Suggestions from our offer



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LE THIER[®] Pirou is the very identity-related LE THIER[®] 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 six hundred years of knife tradition and craftsmanship.

LE THIER[®] Pirou Prestige is only available for knife and fork with top materials handles such as 12 different precious woods, cattle or deer horns.

- 100% French handcraft production
- X46CR13 top quality stainless steel
- 2.5 mm full tang cut blade
- 52-54 hrc heat treatment
- Full blade cutting edge
- 2 stainless steel bolsters
- 3 rivets assembly with a «T» drawn with pitting points
- Wooden or horn handle
- Chiselling on the back of the knife until the half of the blade
- Brilliant or matt finish
- Oak wooden box

Handles available in Wood



Tuja wood	Knife
Unit	90PPIR0106
Set of 6	90PPIR00201



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 six hundred years of knife tradition and craftsmanship.

LE THIERS® Pirou Prestige is only available for knife and fork with top materials handles such as 12 different precious woods, cattle or deer horns.

- 100% French handcraft production
- X46CR13 top quality stainless steel
- 2.5 mm full tang cut blade
- 52-54 hrc heat treatment
- Full blade cutting edge
- 2 stainless steel bolsters
- 3 rivets assembly with a «T» drawn with pitting points
- Wooden or horn handle
- Chiselling on the back of the knife
- Brilliant or matt finish
- Oak wooden box

Handles available in

Horn



Suggestions from our offer



Deer horn	Knife
Unit	94PPIR0106
Set of 6	94PPIR00201

Luxury sets



With the desire to always go further into our handmade creations, we present here premium sets of 6 *LE THIERS*®, *LE THIERS Piro*®, Laguiole, or Styl'ver Origines forged knives. These creations are made with rare and precious materials, usually highly prized in the world of pocket cutlery and presented here on tableware of excellence.

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

Only manufactured on request.

- 100% French handcraft production
- High quality forged X50CrMoV15 stainless steel bar
- Heat treatment
- Full blade cutting edge
- Razor sharpening
- Rivets assembly
- Chiselling on the back of each article
- Brilliant finish
- Oak wooden box



Laguiole
Goyon-Chazeau

LE THIERS®
Goyon-Chazeau

Suggestions from our offer



Le Thiers, Mammoth pulp



Le Thiers, Mammoth molars assortment



Laguiole, Mammoth variation



Le Thiers, Mammoth variation



Laguiole, Mammoth molars assortment

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Luxury sets

LE THIER'S® - Pirou
Goyon-Chazeau

GOYON STYL'VER CHAZEAU
Origines



LE THIER'S PIROU FULL DAMAS line is similar to LE THIER'S PIROU PRESTIGE one but uses assorted stainless damascus steels in stead of simple stainless steel. Only manufactured on request.

- 100% French handcraft production
- Assorted cut stainless (s.) damascus steel blades
- Heat treatment
- Full blade cutting edge
- Razor sharpening
- «Pirou castel» bees in assorted s. damascus steels
- Added bolsters in assorted s. damascus steels
- Chiselled liners above and below
- Rivets assembly
- Brilliant or mat finish
- Oak wooden box



Le Thiers Pirou full damas, Mammoth variation

Styl'ver Origines luxury knives use the raw forge steel base of Origines range. Only manufactured on request.de

- 100% French handcraft production
- High quality forged X46Cr13 stainless steel bar
- Heat treatment
- Half double grinding edge
- Razor sharpening
- Rivets assembly
- Tang, bolster and back of the blade keep their raw forged aspect
- Brilliant finish
- Raw oak wooden box



Stylver Origines Luxury, Warthog ivory

LE THIER'S Pirou Luxury knives are similar to LE THIER'S Pirou Prestige one. Only manufactured on request.

- 100% French handcraft production
- High quality X46Cr13 stainless steel
- 2.5mm full tang cut blade
- 52-54 hrc Heat treatment
- Full blade cutting edge
- 2 stainless steel bolsters
- Razor sharpening
- «Pirou castel» bees
- Chiselled liners
- Rivets assembly
- Brilliant finish
- Oak wooden box



Le Thiers Pirou Luxury, Mammoth pulp



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Stainless steel
Handles

TABLEWARE



Entirely handmade, the Cottage line revives the tradition of French cutlery. The forged blade knife, with hollow handle, is combined with stamped cutlery. They offer a classic decoration, simple and sober, for timeless tables.

- 100% French handcraft production
- 18-10 stainless steel cutlery
- X46CR13 top quality stainless steel blade
- Forged blade
- Heat treatment
- Full blade cutting edge
- Hollow handle knife
- Razor sharpening
- Sets of 6, 24 or 30 pieces

Handles available in



Brilliant



Matt



Brilliant	Knife	Fork	Soup spoon	Coffee spoon	Cake fork
Unit	004U5901	001U5901	002U5901	003U5901	015U5901
Set of 6	004K65901	001K65901	002K65901	003K65901	015K65901
24 pieces set	MK245901				

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Raw forge - stainless

GOYON **STYL'VER** CHAZEAU
Factory

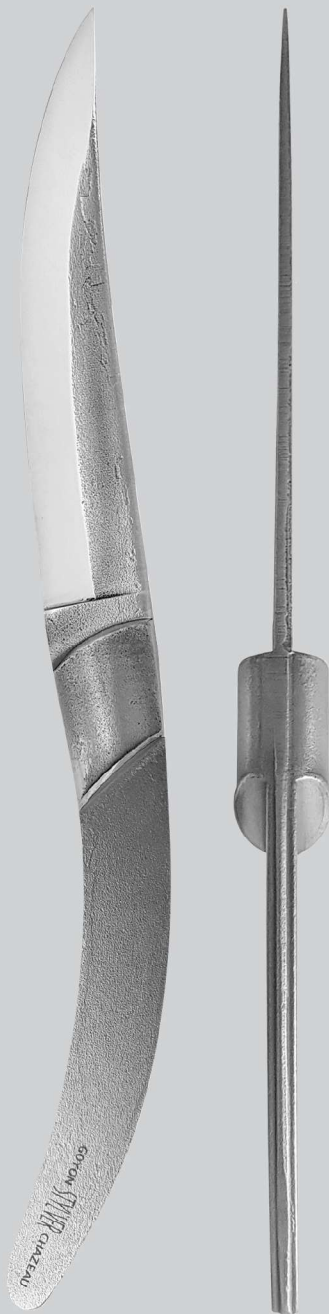
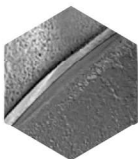


In the continuity of its very high-end manufacturing and to complete its STYL'VER range, GOYON-CHAZEAU has created STYL'VER FACTORY line which echoes the industrial design and the raw aspect of the forge.

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 craftsmen manual work, done in our workshop. Styl'ver Factory is a tribute to the forge and cutler know-how.

- 100% French handcraft manufacturing
- X46CR13 top quality stainless steel
- Forged hardened blade
- Flat grinding
- Razor sharpening
- Tang, bolster and back of the blade keep their raw forged aspect
- Raw oak wooden gift box or display

Raw forge



Raw forge	Knife
Unit	1STYLF0105
Wooden box or display/6	1STYLF00401

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The Stainless steel range reflects the unique GOYON-CHAZEAU know-how for stainless steel welding.

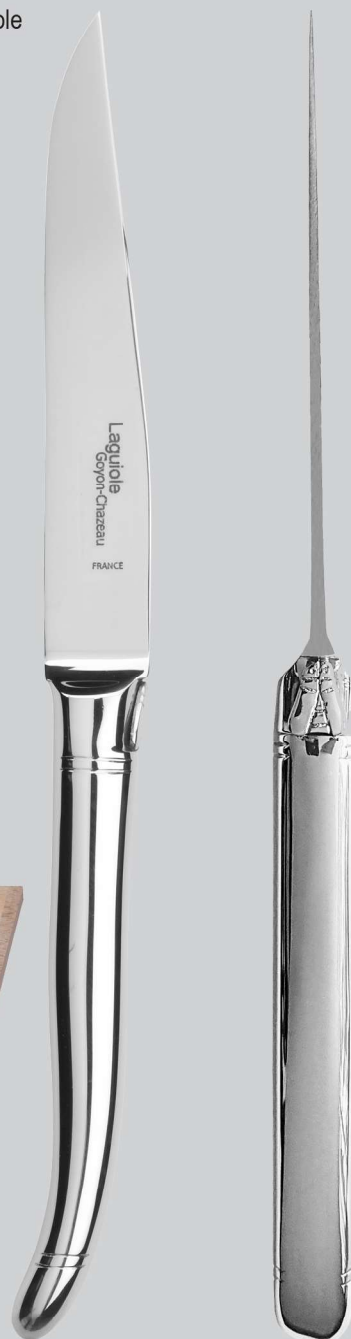
The knife is made from assembly : 2 pieces of stainless steel are welded together to create the handle, and the handle is then welded on a forged blade. Such a manufacturing technique offers lightness and a perfectly well-balanced feeling in hands.

Mixing top quality with pure design without chiselling shows Laguiole Avantage knife as the best value for money from the stainless steel collection.

Only the knife is available with a brilliant finish in the Laguiole Avantage range.

- 100% French handcraft production
- X50CrMoV15 top quality stainless steel
- Forged blade
- Heat treatment
- Full blade cutting edge
- Hollow handle knife
- Washing machine cleaning / dishwasher safe
- Beech wooden box

Handles available in



Brilliant	Knife
Unit	010101
Set of 6	0100101



The Stainless steel range reflects the unique GOYON-CHAZEAU know-how for stainless steel welding.

The knife is made from assembly : 2 pieces of stainless steel are welded together to create the handle, and the handle is then welded on a forged blade. Such a manufacturing technique offers lightness and a perfectly well-balanced feeling in hands.

Laguiole Prestige range offers a widest choice of cutlery and sets and is available in brilliant, brushed or sandblasted finish. Blade plunge cut and chiselling on the back of the blade show how GOYON-CHAZEAU is looking for perfection.

- 100% French handcraft production
- X50CrMoV15 top quality stainless steel
- Forged blade
- Heat treatment
- Full blade cutting edge
- Hollow handle knife
- Blade plunge cut
- Washing machine cleaning / dishwasher safe
- Oak wooden box

Handles available in



Sandblasted	Knife	Fork	Soup spoon	Coffee spoon
Unit	040103	040302	040501	040701
Set of 6	0400201	0400203	0400205	0400207
12 pieces set	0400223	-	-	-
24 pieces set	0400224			

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Handles available in



Brilliant	Fish serving set
Unit	0200213



Brilliant	Serving set
Unit	0200216



Brilliant	Salad set
Unit	0200217



Brilliant	Ladle
Unit	020966



Brilliant	Carving set	Chief carving set
Unit	0200220	0400221



Brilliant	Bread knife
Unit	021654



Brilliant	Foie gras spatula
Unit	022201



Brilliant	Foie gras knife
Unit	022155



Brilliant	Butter knife
Unit	021352



Brilliant	Butter spreader
Unit	021467



Brilliant	Cake fork
Unit	021001



Brilliant	Dessert knife
Unit	020203



Brilliant	Fish fork
Unit	021801



Brilliant	Fish knife
Unit	021701



Brilliant	Knife cheese set
Unit	0200219



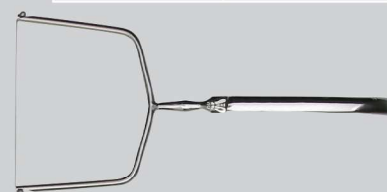
Brilliant	Cleaver cheese set
Unit	0200218



Brilliant	Cheese knife
Unit	021553



Brilliant	Cake server
Unit	021251



Brilliant	Foie gras wire
Unit	022356



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. 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.

- 100% French handcraft production
- X46CR13 top quality stainless steel
- Forged blade or cutlery head
- Heat treatment
- Full blade cutting edge
- Hollow handle knife
- Washing machine cleaning / dishwasher safe
- Beech wooden box

Handles available in



Brilliant



Matt



Brushed	Knife	Fork
Unit	2030108	2030301
Set of 6	20300401	20300403

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Suggestions from our offer





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. LE THIERS® Solid handle is quite unique as it is hot forged and so not made from assembly like other GOYON-CHAZEAU full stainless steel knives and cutlery.

This means it is made in one piece of steel and as a consequence is a bit heavier than other GOYON-CHAZEAU stainless steel knives.

It comes in brilliant or brushed finish and perfectly fits with an everyday use as it is dishwasher safe.

- 100% French handcraft production
- X50CrMoV15 top quality hot forged stainless steel
- Hot forged
- Heat treatment
- Full blade cutting edge
- Washing machine cleaning / dishwasher safe
- Black cardboard box

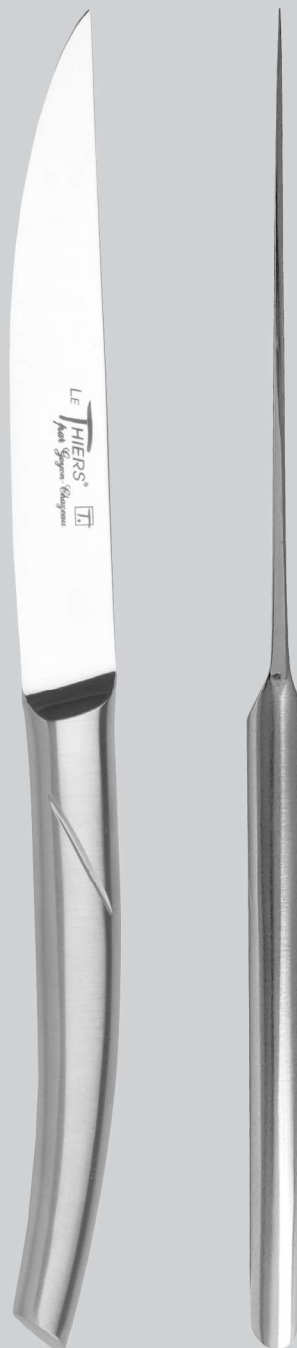
Handles available in



Brilliant



Matt



Brushed	Knife
Unit	5001073
Set of 6	5000013

Stainless steel - SOLID HANDLE

LE **THIERS**[®]
Goyon-Chazeau



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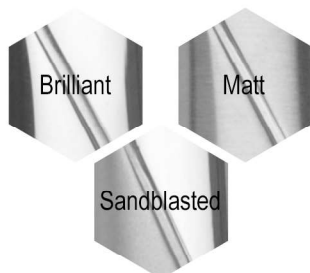
LE THIERS® by GOYON-CHAZEAU answers all specifications and authenticity, traceability and territoriality requirements from La Confrérie du couteau LE THIERS® which protects the trademark. The Stainless steel range reflects the unique GOYON-CHAZEAU know-how for stainless steel welding.

The knife is made from assembly : 2 pieces of stainless steel are welded together to create the handle, and the handle is then welded on a forged blade. Such a manufacturing technique offers lightness and a perfectly well-balanced feeling in hands.

LE THIERS® Prestige range offers a widest choice of cutlery and sets and is available in brilliant, brushed or sandblasted finish. Blade plunge cut and chiselling on the back of the blade show how GOYON-CHAZEAU is looking for perfection.

- 100% French handcraft production
- X50CrMoV15 top quality stainless steel
- Forged blade
- Heat treatment
- Full blade cutting edge
- Hollow handle knife
- Washing machine cleaning / dishwasher safe
- Oak wooden box

Handles available in

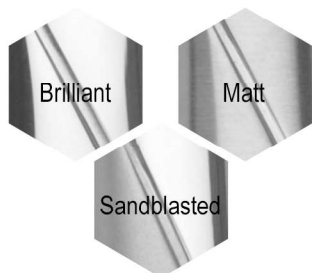


Sandblasted	Knife	Fork	Soup spoon	Coffee spoon
Unit	540104	540302	540501	540701
Set of 6	5400201	5400203	5400205	5400207
12 pieces set	5400223	-	-	-
24 pieces set	5400224			

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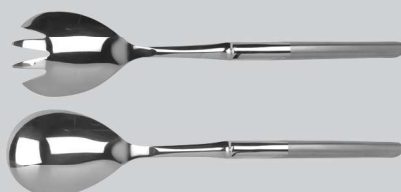
Handles available in



Sandblasted	Fish serving set
Unit	5400213



Sandblasted	Serving set
Unit	5400216



Sandblasted	Salad set
Unit	5400217



Sandblasted	Ladle
Unit	540966



Sandblasted	Carving set	Chief carving set
Unit	5400220	5400221



Sandblasted	Bread knife
Unit	541654



Sandblasted	Foie gras spatula
Unit	542201



Sandblasted	Foie gras knife
Unit	542155



Sandblasted	Butter knife
Unit	541352



Sandblasted	Butter spreader
Unit	541467



Sandblasted	Cake fork
Unit	541001



Sandblasted	Dessert knife
Unit	540204



Sandblasted	Fish fork
Unit	541801



Sandblasted	Fish knife
Unit	541701



Sandblasted	Knife cheese set
Unit	5400219



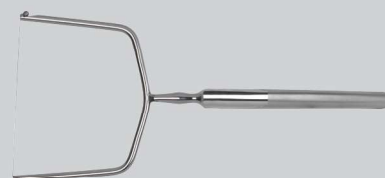
Sandblasted	Cleaver cheese set
Unit	5400218



Sandblasted	Cheese knife
Unit	541553



Sandblasted	Cake server
Unit	541251



Sandblasted	Foie gras wire
Unit	542356



KITCHENWARE



Handles available in

Wood



Forged in one of the best steels, GOYON-CHAZEAU cooking knives are entirely handmade. They offer an everlasting cut thanks to a full cutting edge and razor sharpening.

LE THIERS® Cuisine line 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 or chose other materials such as olive wood or paperstone.

- 100% French handcraft production
- X50CRMOV15 top quality stainless steel, nitrogen-doped
- Forged steel with heat treatment
- Full blade cutting edge
- Razor sharpening
- Rivets assembly
- Juniper or olive wood or black paperstone handle
- Black paperboard box with foam inside



Juniper wood	Ham knife 30 cm
Unit	876848JA



Juniper wood	Bread knife
Unit	876141



Juniper wood	Salmon knife 30 cm
Unit	876848SA



Juniper wood	Sharpener 25 cm
Unit	876545



Juniper wood	Carving fork
Unit	876444



Juniper wood	Chef knife 15 cm blade
Unit	875535



Juniper wood	Chef knife 20 cm blade
Unit	875636



Juniper wood	Chef knife 25 cm blade
Unit	875737



Juniper wood	Slicing knife 20 cm blade
Unit	875838



Juniper wood	Slicing knife 25 cm blade
Unit	875939



Juniper wood	Paring knife 9 cm blade
Unit	875131



Juniper wood	Curved peeling knife 7 cm blade
Unit	875030



Juniper wood	Sandwich knife 12 cm blade
Unit	875232



Juniper wood	Boning knife 13 cm blade
Unit	876242



Juniper wood	Tomato knife 13 cm blade
Unit	875434



Juniper wood	Steak knife 13 cm blade
Unit	875333



Juniper wood	Santoku alveolated knife 17 cm blade
Unit	877050



Juniper wood	Filleting knife 20 cm blade
Unit	876040



Juniper wood	Cleaver
Unit	876343



Handles available in



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

- 100% French handcraft production
- X50CRMOV15 top quality stainless steel, nitrogen-doped
- Forged steel with heat treatment
- Full blade cutting edge
- Razor sharpening
- 3 rivets assembly
- Oak wood handle
- Black paperboard box with foam inside

Oak wood	Paring knife 10 cm blade
Unit	TRACH1

Oak wood	Steak knife 13 cm blade
Unit	TRACH3

Oak wood	Tomato knife 13 cm blade
Unit	TRACH2

Oak wood	Chef knife 15 cm blade
Unit	TRACH4

Oak wood	Chef knife 20 cm blade
Unit	TRACH9

Oak wood	Chef knife 25 cm blade
Unit	TRACH10

Oak wood	Yatagan knife 20 cm
Unit	TRACH7

Oak wood	Slicing knife 20 cm blade
Unit	TRACH6

Oak wood	Filleting knife 20 cm blade
Unit	TRACH8

Oak wood	Bread knife
Unit	TRACH11

Oak wood	Boning knife 13 cm blade
Unit	TRACH5

Oak wood	Carving fork
Unit	TRACH13

Oak wood	Santoku alveolated knife 17 cm blade
Unit	TRACH12

Le P'tit Tradi Le Grand Tradi

CE P'TIT TRADI

CE GRAND TRADI

With Le P'tit Tradi, GOYON-CHAZEau returns to an old family anecdote. A very active grandmother who pushed her husband to equip her with efficient knives. Because it's not just in a workshop that you need good tools; because everything is more pleasant, always goes faster and is better done when you are well equipped. On the table, Le P'tit Tradi brings a «bistrot chic» spirit.

In 2022, after having used her P'tit Tradi knife over and over again to prepare family meals, Magali Soucille had to cut a piece of beef too wide for the blade of this paring knife. She was therefore prompted to ask her husband, Vincent, to design a knife with the same qualities as the P'tit Tradi but more suitable for bigger foods, while remaining very handy.

Le Grand Tradi is born from this need and the desire to share with you the pleasure of slicing and cooking!

- 100% French handcraft manufacturing
- Sandvik 14C28N professional stainless steel, charged with carbon
- Laser cut 2mm (P'tit tradi) and 3mm (Grand tradi) full tang blade
- 56-58 hrc heat treatment
- Full blade cutting edge
- Corrosion proof
- Plunge line
- 3 rivets assembly
- Available in ebony with sapwood, olive, old walnut wood, and ebony (for P'tit Tradi only)
- Packaging : individual or Duo box or 6 P'tit Tradi printed paperboard gift box, or display of 30 P'tit tradi or 12 Grand tradi

Handles available in

Wood



Ebony with sapwood	CE P'TIT TRADI	CE GRAND TRADI
Unit	TRADIPTIGR	TRADIGDGR
Display	30 pcs :TRADIPTI6PGR	12 pcs :TRADIGD12PGR
Set / 6	TRADIPTI30PGR	-
Duo box	TRADIPTIGDGR	

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Handles available in

Sandblasted

Fully handmade, GOYON-CHAZEAU Styl'Ver cooking knives are light and well balanced in hands thanks to a hollow handle. They offer an everlasting cut due to a full cutting edge and razor sharpening.

With a nice sandblasted stainless steel finish, those cooking knives are perfect for an everyday use.

Styl'Ver shape has been inspired by the curve of hand palm in order to fit perfectly in hands. It has been designed and patterned by GOYON-CHAZEAU and offers a nice contemporary style.

- 100% French handcraft production
- X50CRMOV15 top quality stainless steel, nitrogen-doped
- Forged blade with heat treatment
- Full blade cutting edge
- Razor sharpening
- Hollow handle assembly
- Sandblasted finish
- Black paperboard box with foam inside



Sandblasted	Ham knife 30 cm
Unit	1046848JA



Sandblasted	Bread knife
Unit	1046141



Sandblasted	Salmon knife 30 cm
Unit	1046848SA



Sandblasted	Sharpener 25 cm
Unit	1046646



Sandblasted	Carving fork
Unit	1046444



Sandblasted	Chef knife 15 cm blade
Unit	1045535



Sandblasted	Chef knife 20 cm blade
Unit	1045636



Sandblasted	Chef knife 25 cm blade
Unit	1045737



Sandblasted	Slicing knife 20 cm blade
Unit	1045838



Sandblasted	Slicing knife 25 cm blade
Unit	1045939



Sandblasted	Paring knife 9 cm blade
Unit	1045131



Sandblasted	Curved peeling knife 7 cm blade
Unit	1045030



Sandblasted	Sandwich knife 12 cm blade
Unit	1045232



Sandblasted	Boning knife 13 cm blade
Unit	1046242



Sandblasted	Tomato knife 13 cm blade
Unit	1045434



Sandblasted	Steak knife 13 cm blade
Unit	1045333



Sandblasted	Santoku alveolated knife 17 cm blade
Unit	1047050



Sandblasted	Filleting knife 20 cm blade
Unit	1046040

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. And, sacrilege for kitchenware, these knives are dishwasher safe thanks to their Evergreen handle!

- 100% French handcraft production
- X50CRMOV15 top quality stainless steel, nitrogen-doped
- Forged steel with heat treatment
- Full blade cutting edge
- Razor sharpening
- Assembly with 2 stainless steel rivets and 1 mosaic rivet
- Evergreen handle, environmentally friendly material, robust, extremely durable, odor and stain resistant, suitable for food contact and dishwasher.
- Black paperboard box with foam inside

Handles available in

Black Evergreen



Evergreen	Paring knife 10 cm blade
Unit	AUDACE1



Evergreen	Tomato knife 13 cm blade
Unit	AUDACE2



Evergreen	Sandwich knife 12 cm blade
Unit	AUDACE3



Evergreen	Chef knife 15 cm blade
Unit	AUDACE4



Evergreen	Chef knife 20 cm blade
Unit	AUDACE9



Evergreen	Slicing knife 20 cm blade
Unit	AUDACE6



Evergreen	Filleting knife 20 cm blade
Unit	AUDACE8



Evergreen	Bread knife
Unit	AUDACE11



Evergreen	Boning knife 13 cm blade
Unit	AUDACE5



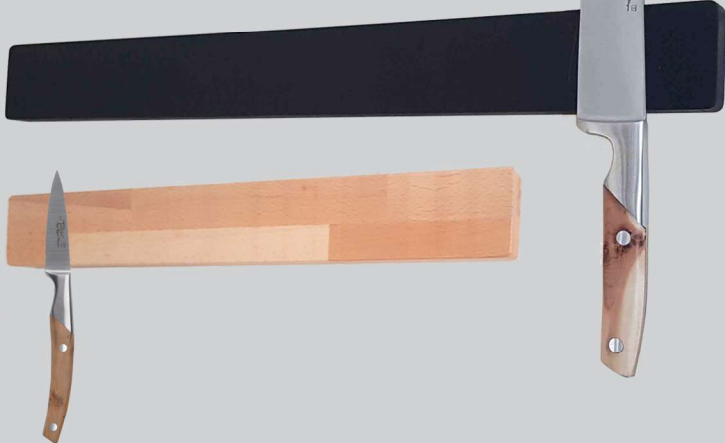
Evergreen	Santoku alveolated knife 17 cm blade
Unit	AUDACE12

Suggestions from our offer



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Suggestions from our offer



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Stainless steel
& carbon blades

FOLDING KNIVES

Folding knives

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® pocket knife is more than a knife, it is a real companion of life. Fully handmade with a very nice moleton finish on its three rivets, it offers an everlasting cut thanks to a full cutting edge.

This knife is available in stainless steel finish or with a wooden handle.

- 100% French handcraft production
- 12C27 top quality stainless steel
- Forced notch knife
- Full blade cutting edge
- 3 rivets assembly
- Plain stainless steel, wooden or cattle horn handle



Handles available in

Stainless steel, wood, horn



Kingwood / Pink wood	Knife
Unit	1287001

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Folding knives -WINE OPENER KNIFE



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.

- 100% French handcraft production
- 3mm thick blade in high quality stainless steel Sandvik14C28N (58-59 HRC)
- Forced notch
- Full blade cutting edge with false edge, chiselled spring
- Rivets assembly
- 2-level solid lever - bottle opener
- Hardened, thin and conical 5-screw corkscrew
- Sold in cork gift box with shredded leather belt pouch

Handles available in Stainless steel



Wood



Stamina



Carbon fiber



Poplar burl	Wine opener knife
Unit	STVINPEUP

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OTHER
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Folding knives - 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 sheathed leather belt case.

- 100% French handcraft production
- 3mm thick blade in high quality stainless steel Sandvik14C28N (58-59 HRC)
- Forced notch
- Full blade cutting edge, chiselled spring
- Rivets assembly
- solid lever - bottle opener
- Hardened, thin and conical 5-screw corkscrew
- Sold in a shredded leather belt pouch

Handles available in
Stainless steel

Matt

Wood

Poplar
burl

Teak

Palm

Oak

Vine

Stamina

Burgundi

Carbon fiber

Lie de vin

Pinot noir

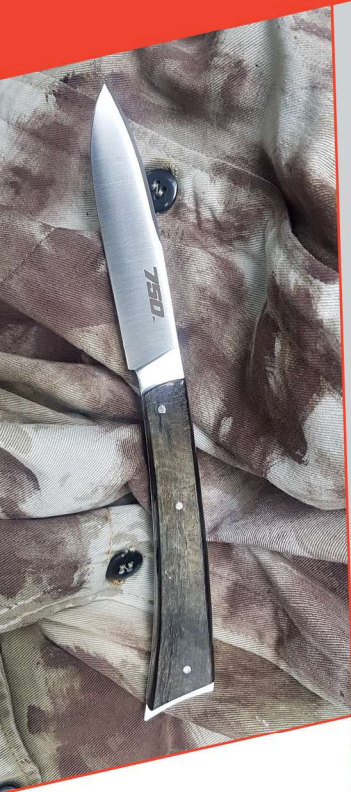


Oak	Wine opener
Unit	SOMSTVINCHEN

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Folding knives

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 beautiful pocket knives lovers.

- 100% French handcraft production
- Sandvik 14C28N high carbon stainless steel
- Hardened blade
- Forced notch with fixed stop
- Full blade cutting edge with false edge
- Plain handle
- Rivets assembly
- Overflowing protection silk with pendant ring
- Specific leather pouch and paperboard gift box

Handles available in Wood



Horn



Black buffalo hom	Knife
Unit	750CRBUF7003

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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 beautiful pocket knives lovers.

The HYBRID variant of the 750 is adorned with chiselled liners and a tinted resin handle with wood & honeycombgrid inclusions

- 100% French handcraft production
- Sandvik 14C28N high carbon stainless steel
- Hardened blade
- Forced notch with fixed stop
- Full blade cutting edge with false edge
- Plain handle
- **Chiselled liners**
- Rivets assembly
- Overflowing protection silk with pendant ring
- Specific leather pouch and paperboard gift box

Unique handles
Some examples



Hybrid	Knife
Unit	750NIDAGUILLO

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Folding knives

LE THIERS® - Pirou
Goyon-Chazeau



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 six hundred years of knife tradition and craftsmanship.

This folding knife is entirely handmade. It is available with a 10 or 12 cm blade.

Four options are available on the biggest one : with a sandvik stainless steel or carbon steel blade, and with or without a corkscrew.

- 100% French handcraft production
- 12C27 top quality stainless steel or XC75 carbon steel
- Forced notch knife
- Full blade cutting edge
- Handmade chiselling on a forged spring
- Rivets assembly
- 1 bolster
- 5-screw forged corkscrew in option

Handles available in Wood



Juniper wood	Knife 10 cm	Knife 12 cm	Knife 12 cm Corkscrew
Unit	1036001	1037001	1037001TB

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Folding knives

LE THIERS® - Pirou
Goyon-Chazeau

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 six hundred years of knife tradition and craftsmanship.

This folding knife is entirely handmade. It is available with a 10 or 12 cm blade.

Four options are available on the biggest one : with a sandvik stainless steel or carbon steel blade, and with or without a corkscrew.

- 100% French handcraft production
- 12C27 top quality stainless steel or XC75 carbon steel
- Forced notch knife
- Full blade cutting edge
- Handmade chiselling on a forged spring
- Rivets assembly
- 1 bolster
- 5-screw forged corkscrew in option



Handles available in

Horn

Cattle

Deer

Buffalo

Ram

Warthog
Ivory

Carbon fiber



Carbon fiber	Knife 10 cm	Knife 12 cm	Knife 12 cm Corkscrew
Unit	115CA6001	115CA7001	115CA7001TB

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

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

This folding knife is entirely handmade. It is available in stainless steel finish or with a wooden handle, with a sandvik stainless steel or carbon steel blade.

- 100% French handcraft production
- 12C27 top quality stainless steel or XC75 carbon steel
- Forced notch knife
- Full blade cutting edge
- Machine made spring
- 1 bolster
- Rivets assembly

Handles available in Wood



Snakewood	Knife 12 cm
Unit	1517002



Styl'ver shape has been designed and patterned by GOYON-CHAZEAU. It has been inspired by the curve of hand palm in order to perfectly fit in hands.

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» : this « S » not only means Styl'ver, but also Style which reminds of its nice contemporary style.

It is available with a sandvik stainless steel or carbon steel blade, with or without a bolster, with or without a corkscrew.

- 100% French handcraft production
- 12C27 top quality stainless steel or XC75 carbon steel
- Forced notch knife
- Full blade cutting edge
- Handmade chiselling on a forged spring
- 1 bolster
- Rivets assembly
- 5-screw forged corkscrew in option

Handles available in Wood



Kingwood	Knife 12 cm	Knife 12 cm Corkscrew
Unit	1847002	1847002TB



Styl'ver shape has been designed and patterned by GOYON-CHAZEAU. It has been inspired by the curve of hand palm in order to perfectly fit in hands.

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»: this «S» not only means Styl'ver, but also Style which reminds of its nice contemporary style.

It is available with a sandvik stainless steel or carbon steel blade, with or without a bolster, with or without a corkscrew.

- 100% French handcraft production
- 12C27 top quality stainless steel or XC75 carbon steel
- Forced notch knife
- Full blade cutting edge
- Handmade chiselling on a forged spring
- Rivets assembly
- 5-screw forged corkscrew in option
- 1 bolster

Handles available in

Horn

Cattle

Deer

Buffalo

Ram

Warthog
ivory

Carbon fiber



Black buffalo horn	Knife 12 cm	Knife 12 cm Corkscrew
Unit	1937002	1937002TB



Styl'ver shape has been designed and patterned by GOYON-CHAZEAU. It has been inspired by the curve of hand palm in order to perfectly fit in hands.

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»: this «S» not only means Styl'ver, but also Style which reminds of its nice contemporary style.

It is available with a sandvik stainless steel or carbon steel blade, with or without a bolster, with or without a corkscrew.

- 100% French handcraft production
- 12C27 top quality stainless steel or XC75 carbon steel
- Forced notch knife
- Full blade cutting edge
- Handmade chiselling on a forged spring
- Rivets assembly
- Plain handle
- 5-screw forged corkscrew in option

Handles available in

Horn

Cattle

Deer

Buffalo

Ram

Warthog
ivory



Solid cattle horn	Knife 12 cm	Knife 12 cm Corkscrew
Unit	1697002	1697002TB



Damascus
blades

FOLDING KNIVES



GOYON-CHAZEAU exclusive collection has been specially manufactured for knives collectors looking for the best materials and detailed craftwork. You can choose over the best horns, bones, or fossilized materials such as mammoth horn or tooth.

Two types of damascus are available : industrial stainless steel damascus or handcraft damascus tailor-made for us by wellknown master blacksmiths.

You can customize your own folding knife as you want and make it a unique piece of exception.

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 six hundred years of knife tradition and craftsmanship.

- 100% French handcraft production
- Industrial stainless steel damascus blade or handcraft damascus made by a selection of wellknown master blacksmiths
- Forced notch knife
- Full blade cutting edge
- Handmade chiselling on a forged spring
- Rivets assembly
- With plain handle or 1 bolster
- 5-screw forged corkscrew in option

Handles available in Wood & horn



Mammoth tooth - blue -	Knife - Handcraft damascus	Knife - Industrial damascus
Unit	CUST MOL	CUSTDAMOL



GOYON-CHAZEAU exclusive collection has been specially manufactured for knives collectors looking for the best materials and detailed craftwork. You can choose over the best horns, bones, or fossilized materials such as mammoth horn or tooth.

Two types of damascus are available : industrial stainless steel damascus or handcraft damascus tailor-made for us by wellknown master blacksmiths.

You can customize your own folding knife as you want and make it be a unique piece of exception.

The icon on the back of the knife refers to a «S» : this «S» not only means Styl'ver, but also Style which reminds of its nice contemporary style.

- 100% French handcraft production
- Industrial stainless steel damascus blade or handcraft damascus made by a selection of wellknown master blacksmiths
- Forced notch knife
- Full blade cutting edge
- Handmade chiselling on a forged spring
- Rivets assembly
- Plain handle or 1 bolster

Handles available in
Wood & horns



Mammoth crust - blue -	Knife - Handcraft damascus	Knife - Industrial damascus
Unit	CUSTCRM	CUSTDACRM

Luxury folding knives

LE **THIERS**[®]
Goyon-Chazeau

Laguiole
Goyon-Chazeau

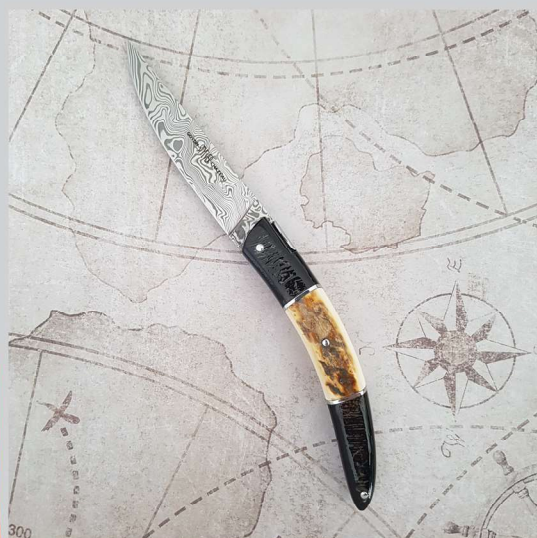
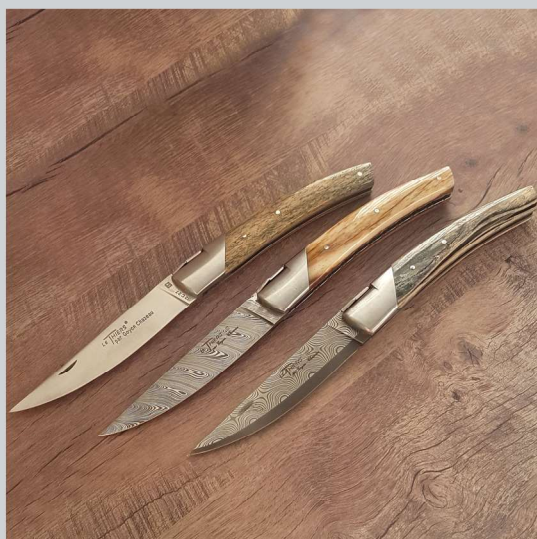
GOYON **STYLV'ER** CHAZEAU

GOYON-CHAZEAU also realizes LE THIERS[®], Laguiole & Styl'ver tailor-made folding knives, out of catalog.

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

Our handcrafted manufacturing offers a wide range of possibilities.

Only manufactured on request.



SPECIFIC
CATALOG
AND PRICES
ON
REQUEST

Empty folding knives display
PRESEDESIGN



Pouches

All our pocket knives are delivered with their pouch*



Simili leather pouch*	Leather pouches*			
Le Thiers plain handle Styl'ver - machine chiselling	Le 750	Le Thiers Pirou	Styl'ver-Handmade chiselling Laguiole	St Vincent



Leather belt pouches
for Le Thiers folding knives for Styl'ver folding knives
and Laguiole folding knives





Leather pouches	
20cm Chef's knife	ETUITIEC20
Santoku	ETUITIESAN



GENERAL TERMS & CONDITIONS FOR SALES

PREAMBLE

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

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-CHAZEAU 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-CHAZEAU 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-CHAZEAU, 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-CHAZEAU 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-CHAZEAU, 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-CHAZEAU 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-CHAZEAU.

ARTICLE 6 : RETENTION OF TITLE

Under the law, Coutellerie GOYON-CHAZEAU 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-CHAZEAU 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-CHAZEAU.

If the buyer collapses or is placed under legal redress, Coutellerie GOYON-CHAZEAU 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-CHAZEAU, in writing, of the existence of the defects.

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

- bad use of the goods,
- 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-CHAZEAU 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-CHAZEAU 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-CHAZEAU as author and owner of the intellectual property rights, according to the intellectual property code.

Coutellerie GOYON-CHAZEAU 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-CHAZEAU.

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.



SAS GOYON CHAZEAU
R.C. THIERS : B 304 926 322
SIRET : 304 926 322 000 13
APE : 2571 Z
N°TVA : FR 11 304 926 322



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