



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, heat treatment, forging, 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

GOYON-CHAZEAU is proud to offer 100% French handmade articles dedicated to tableware, kitchenware and folding knives.

Our tableware collection is organized around three GOYON-CHAZEAU registered trademarks - Laguiole, Le Thiers and Styl'ver - which propose 4 product ranges :

- **Brasserie range** : trendy knives made from thick laser cut full tangs.
- **Avantage range** : forged handmade table knives, forks, soup and coffee spoons with very pure design.
- **Prestige range** : forged knives, cutlery and serving sets handmade with the best materials and beautiful chiselling.
- **Stainless steel range** : a full collection of stainless steel hollow handle knives, cutlery and serving sets, and a hot forged *LE THIERS*[®] solid handle knife.
- **Le P'tit tradi** : brand new knife from the workshop, this efficient and elegant knife finds its place on the table as in the kitchen.

GOYON-CHAZEAU creates and manufactures four very different cooking knives lines that will meet all appetites :

- **LE THIERS[®] Cuisine** : feel the heavyness of forged knives and the nice pepper scent of Juniper wood.
- **The Styl'ver Cuisine** : experience the benefits of an easy cleaning with this extra light and ergonomic stainless steel hollow handle range.
- **The F1** : enjoy beauty and modernity on forged knives through pure design and carbon fiber handles.
- **The TradiChef** : looking for the French touch in kitchenware ? Then look at this forged traditional design cooking knives with oak wood handles.

GOYON-CHAZEAU offers a wide choice of folding knives, with or without corkscrew, under the following registered trademarks : *LE THIERS*[®], *LE THIERS*[®] Pirou and Styl'ver. An exclusive collection has been specially manufactured for knives collectors looking for the best materials and detailed craftwork.

Please contact us to get the digital version of our catalog in order to click on the several buttons below and discover GOYON-CHAZEAU fine cutlery. Thanks to this interactive catalog, try and have a look at all knives and cutlery, changing the material and colour of handles, and discover all sets and packagings available.

Enjoy !

Tableware

Le P'tit Tradi

LE P'TIT TRADI

Brasserie

Laguiole
Goyon-Chazeau

LE THIERS[®] Pirou
Goyon-Chazeau

GOYON STYL'VER CHAZEAU

Avantage

Laguiole
Goyon-Chazeau

Laguiole - Klasse G
Goyon-Chazeau

LE THIERS[®]
Goyon-Chazeau

LE THIERS[®] Pirou
Goyon-Chazeau

GOYON STYL'VER CHAZEAU

Raw forge

GOYON STYL'VER CHAZEAU
Factory

GOYON STYL'VER CHAZEAU
Origines

Prestige

Laguiole
Goyon-Chazeau

LE THIERS[®]
Goyon-Chazeau

LE THIERS[®] Pirou
Goyon-Chazeau

Stainless steel

COTTAGE

Laguiole
Goyon-Chazeau
Avantage - Prestige

Laguiole - Klasse G
Goyon-Chazeau

LE THIERS[®]
Goyon-Chazeau
Solid handle - Avantage - Prestige

GOYON STYL'VER CHAZEAU

Kitchenware

LE THIERS[®] CUISINE

STYL'VER
CUISINE

F1
Goyon-Chazeau

Tradi'chef
Goyon-Chazeau

boxes

blocks

Folding knives

LE THIERS[®]
Goyon-Chazeau

LE THIERS[®] Pirou
Goyon-Chazeau

GOYON STYL'VER CHAZEAU

Collection
EXCLUSIVE

displays

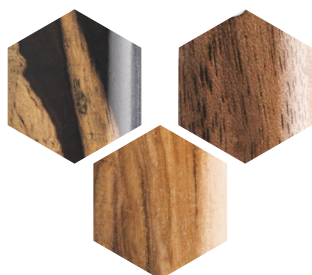
GENERAL TERMS
OF SALES





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 «bistro chic» spirit.

- 100% French handcraft manufacturing
- Sandvik 14C28N professional stainless steel, charged with carbon
- Laser cut 2mm full tang blade
- 56-58 hrc heat treatment
- Full blade cutting edge
- Corrosion proof
- Plunge line
- 3 rivets assembly
- Available in mozambic ebony, olive and old walnut wood
- Packaging : individual or 6 pieces printed paperboard gift box or display of 30 units



Mozambic ebony	Knife
Unit	TRADIPTI
Set of 6	TRADIPTI6P
Display / 30	TRADIPTI30P



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



Olive wood	Knife
Unit	35PL0109
Set of 6	35PL00001

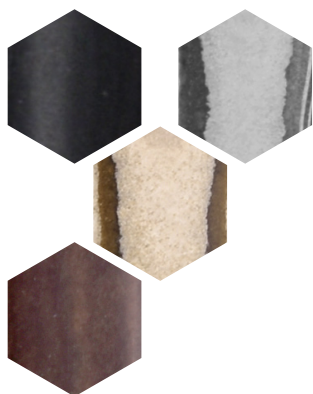


Paperstone is made from FSC (environnemental label) recycled and FSC mix post-consumer recycled paper and phenolic resins made in-house using the lowest impact raw materials possible. This material is committed to innovative green products that contribute to an eco friendly, holistic lifestyle ; it is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



Black paperstone	Knife
Unit	09PL0109
Set of 6	09PL00001



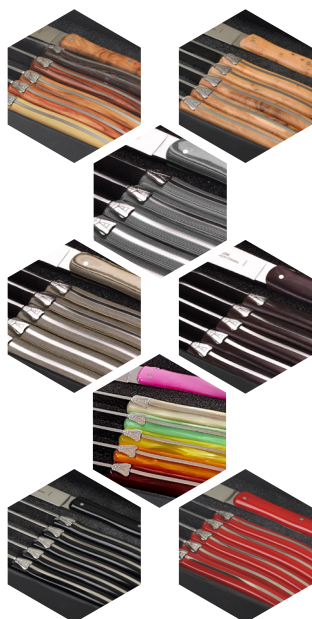
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- 2.5 mm laser cut full tang blade
- 53-54 hrc heat treatment
- Full blade cutting edge
- 3 rivets assembly
- Black cardboard box with foam inside



Pearly champagne	Knife
Unit	-
Set of 6	06PL00001





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LE THIERS® by GOYON-CHAZEAU answers all specifications and authenticity, traceability and territoriality requirements from La Confrérie du couteau de 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



Wenge wood	Knife
Unit	88PL0106
Set of 6	88PL00001

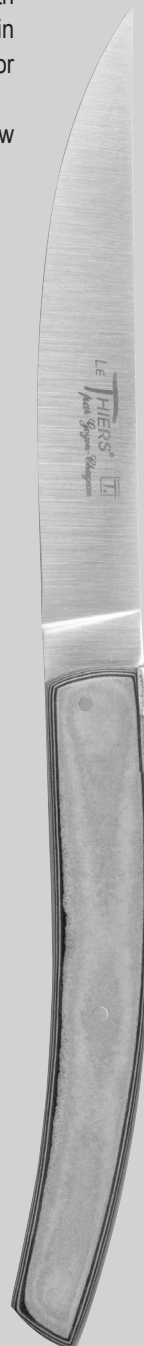
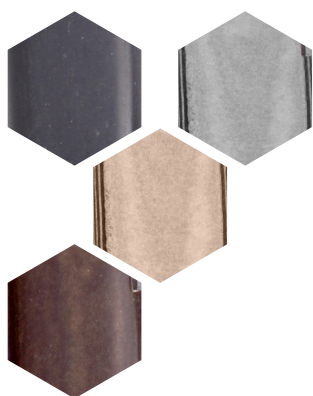


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Paperstone is a beautiful, heavy-duty composite known for its sleek, contemporary appearance and its remarkable warmth to touch. Paperstone is durable and recommended for use in kitchens. Using pigments rather than dyes assures superior colour durability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



Grey paperstone	Knife
Unit	59GGPL0106
Set of 6	59GGPL00001



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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



Black acrylic	Knife
Unit	79PL0106
Set of 6	79PL00001





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.

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



Kingwood	Knife
Unit	132PL0107
Set of 6	132PL00001

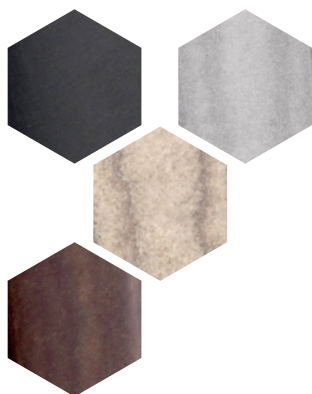


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Its beauty and strongness offer an alternative to wood and allow dish washer use.

- 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



Sand paperstone	Knife
Unit	109SABLPL0107
Set of 6	109SABLPL00001



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.

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



Ivory acrylic	Knife
Unit	128PL0107
Set of 6	128PL00001

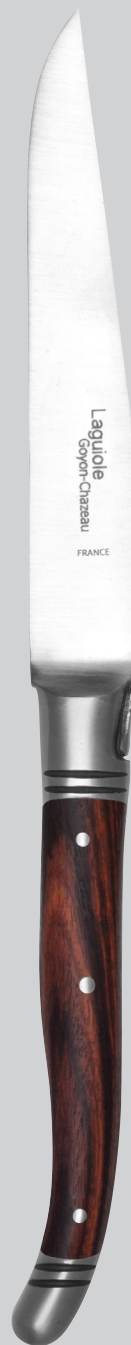




The Avantage range reflects the unique GOYON-CHAZEAU know-how for forged manufacturing knives associated with pure design.

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
- X46CR13 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



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	-	-	-

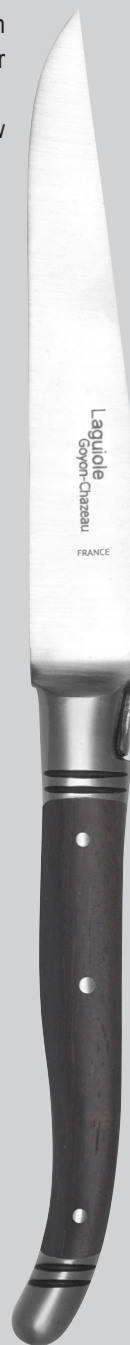
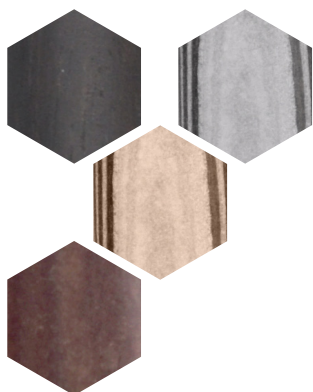


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- Forged blade or cutlery head
- 52-54 hrc heat treatment
- Full blade cutting edge
- 2 forged bolsters
- Rivets assembly
- Matt finish
- Beech wooden box



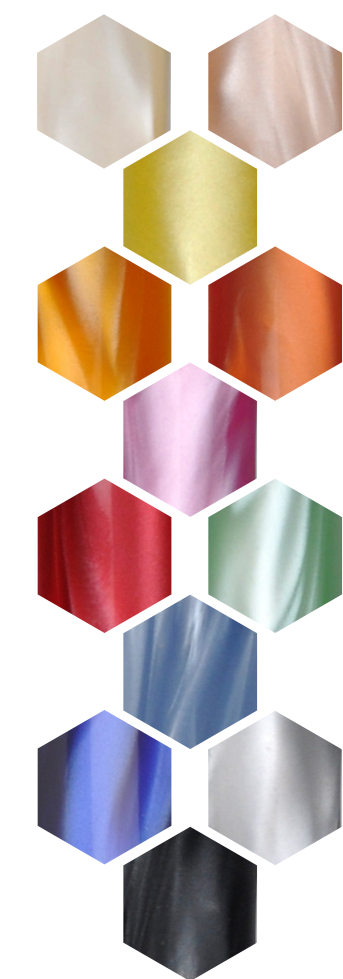
Black paperstone	Knife	Fork	Soup spoon	Coffee spoon
Unit	090101	090301	090501	090701
Set of 6	0900101	0900103	0900105	0900107
Set of 8	09000101	-	-	-
24 pieces set	0900124	-	-	-



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
- 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
- Beech wooden box



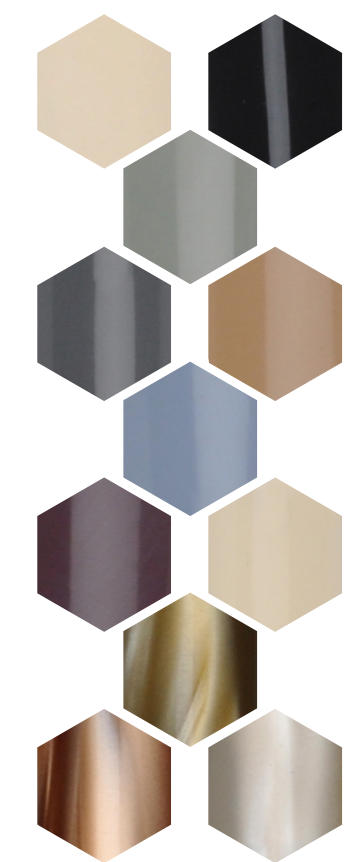
Pearly lavender blue	Knife	Fork	Soup spoon	Coffee spoon
Unit	LLA0101	LLA0301	LLA0501	LLA0701
Set of 6	LLA00101	LLA00103	LLA00105	LLA00107
Set of 8	LLA000101	-	-	-
24 pieces set	LLA00124	-	-	-



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

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- 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
- Beech wooden box



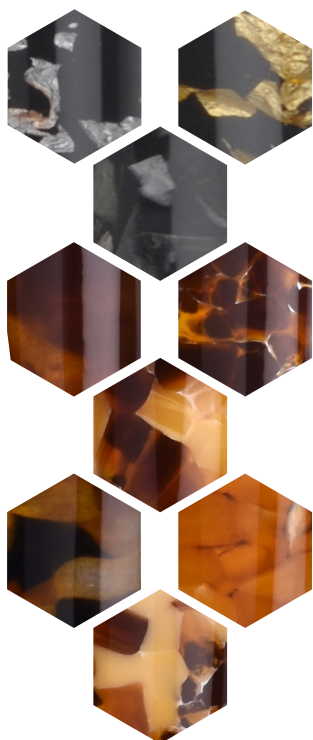
Pastello eggplant	Knife	Fork	Soup spoon	Coffee spoon
Unit	LAU0101	LAU0301	LAU0501	LAU0701
Set of 6	LAU00101	LAU00103	LAU00105	LAU00107
Set of 8	LAU000101	-	-	-
24 pieces set	LAU00124	-	-	-



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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
- 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
- Beech wooden box



Nougat	Knife
Unit	-
Set of 6	LNGT00101



For all materials and colours references availabilities, please have a look at our digital catalog, our price list or contact us on contact@goyon-chazeau.fr

24 pieces mix wood
set

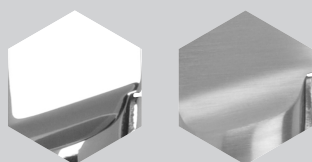
3300124



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 sublimite 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



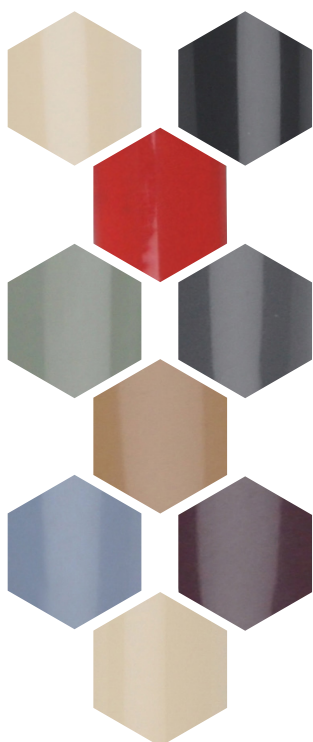
Tuja wood	Knife	Fork
Unit	2400108	2400301
Set of 6	24000401	24000403



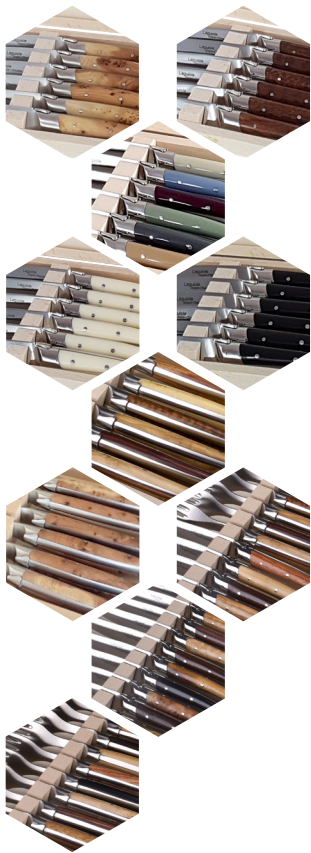
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- 100% French handcraft production
- X46CR13 top quality stainless steel
- Forged blade or cutlery head
- 52-54 hrc heat treatment
- Full blade cutting edge
- 2 forged bolsters
- Rivets assembly
- Brilliant or matt finish
- Beech wooden box



Pastello asparagus	Knife	Fork
Unit	LVA0101	LVA0301
Set of 6	LVA00101	LVA00301

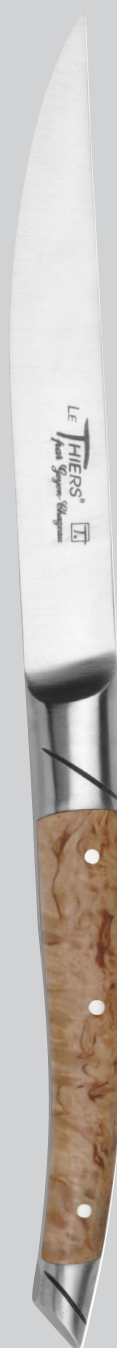




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LE THIERS® knives, forks, table and coffee spoons are forged in one single piece. There is no chiselling on the back of each piece in order to enhance the beauty of lines and materials.

- 100% French handcraft production
- X46CR13 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



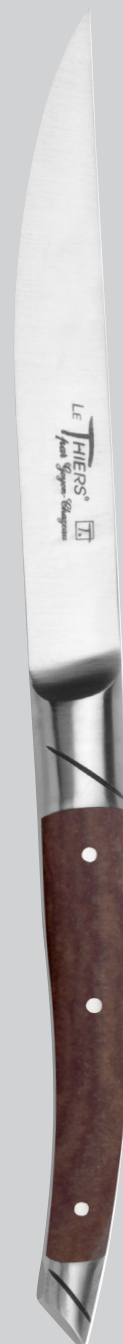
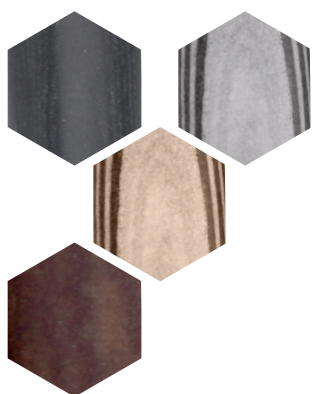
Birch wood	Knife	Fork	Soup spoon	Coffee spoon
Unit	910102	910301	910501	910701
Set of 6	9100101	9100103	9100105	9100107
Set of 8	91000101	-	-	-
24 pieces set	9100124	-	-	-



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- 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
- Beech wooden box



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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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
- 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
- Beech wooden box



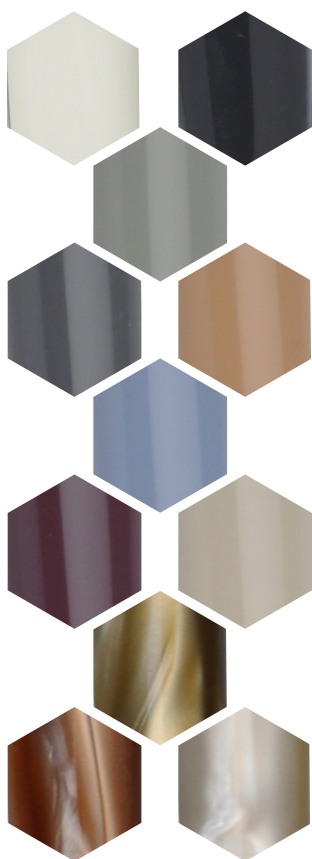
Pearly grey	Knife	Fork	Soup spoon	Coffee spoon
Unit	810102	810301	810501	810701
Set of 6	8100101	8100103	8100105	8100107
Set of 8	81000101	-	-	-
24 pieces set	8100124	-	-	-



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- 52-54 hrc heat treatment
- Full blade cutting edge
- 2 forged bolsters
- Rivets assembly
- Brilliant finish
- Beech wooden box



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	-	-	-

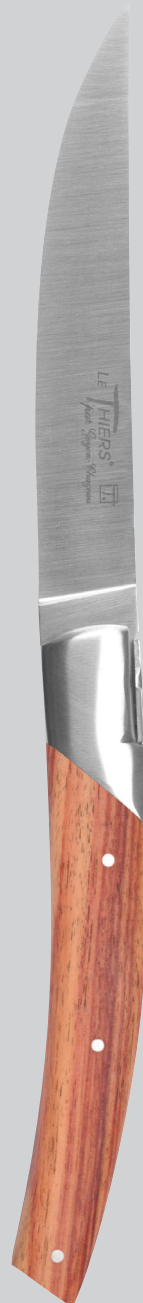




LE THIERS[®] Pirou is the very identity-related LE THIERS[®] line designed by GOYON-CHAZEAU. The icon on the back of the knife refers to the «Pirou castle», the most ancient building of the city of Thiers. It reminds of six hundred years of knife tradition and craftsmanship.

Available in composite material, acrylic or wooden handles, LE THIERS[®] Pirou Avantage knife 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



Rosewood	Knife
Unit	86PIR0106
Set of 6	86PIR00101

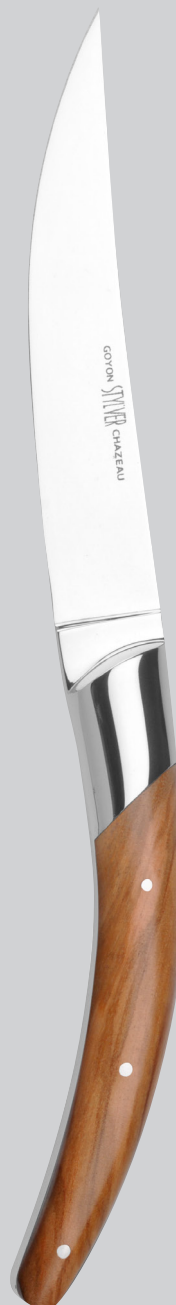
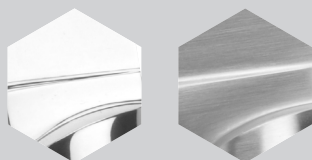




The Avantage range reflects the unique GOYON-CHAZEAU know how for forged manufacturing associated with pure design. Styl'ver knives and forks are forged in one single piece of steel. There is no chiselling on the back of each piece in order to enhance the beauty of lines and materials.

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



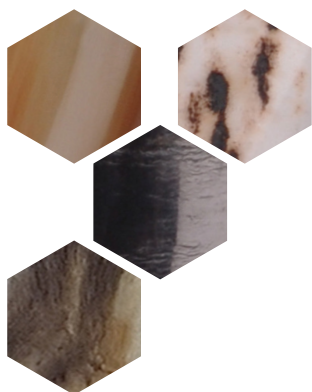
Olive wood	Knife	Fork
Unit	1350105	1350302
Set of 6	13500201	13500203



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 finish
- Oak wooden box



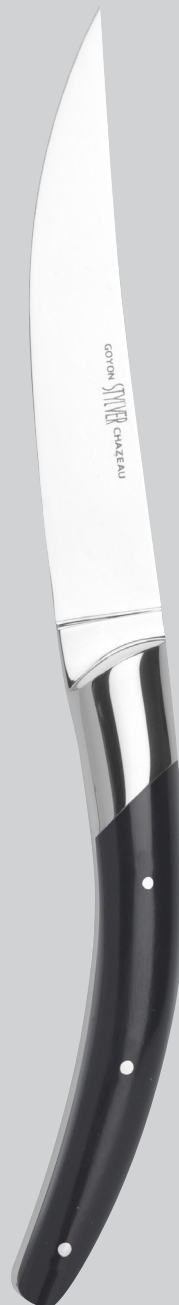
Solid cattle horn	Knife	Fork
Unit	1160105	1160302
Set of 6	11600201	11600203



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
- Acrylic or paperstone handle
- Brilliant finish
- Oak wooden box



Black acrylic	Knife	Fork
Unit	1290105	1290302
Set of 6	12900201	12900203



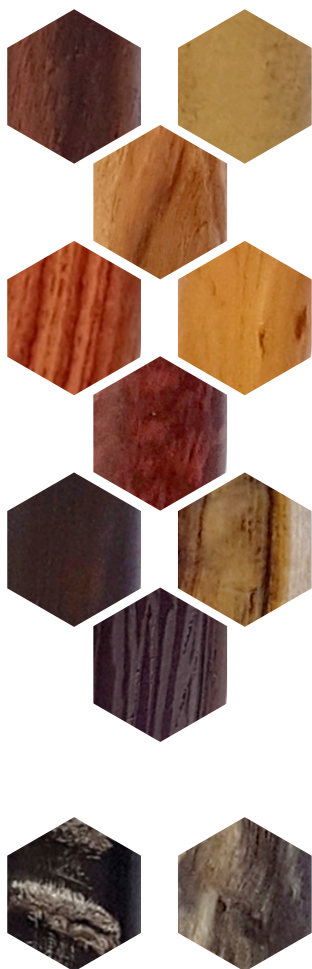


Thought as a return to the sources of forging, cutlery and materials, GOYON-CHAZEAU's new line STYL'VER ORIGINES shows a stylized rusticity.

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



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
- X46CR13 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



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



As Prestige word reminds it of, this range refers to the brand image and top quality cutlery offered by GOYON-CHAZEAU.

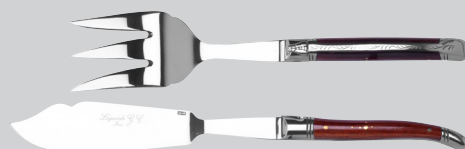
Fans of French manufacturing will recognize the quality of the hand work done for those enterily forged knives and cutlery. All the details show how GOYON-CHAZEAU is looking for perfection : brilliant final buffing, blade plunge cut, handles rivets assembly and chiselling on the back of each article.

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

- 100% French handcraft production
- X46CR13 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



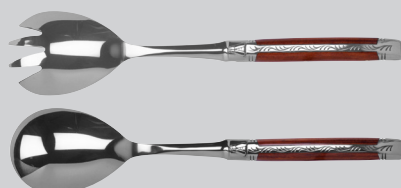
Deer horn	Knife	Fork	Soup spoon	Coffee spoon
Unit	440103	440302	440501	440701
Set of 6	4400201	4400203	4400205	4400207
24 pieces set	4400224	-	-	-



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



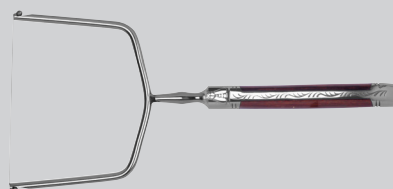
Kingwood	Cleaver cheese set
Unit	3200218



Kingwood	Cheese knife
Unit	321553



Kingwood	Cake server
Unit	321251



Kingwood	Foie gras wire
Unit	322356



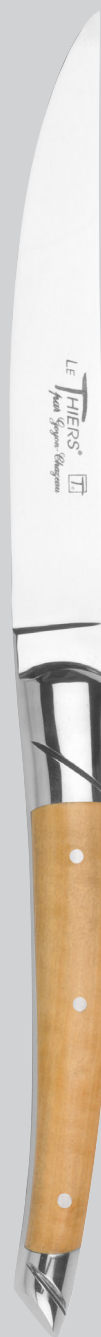
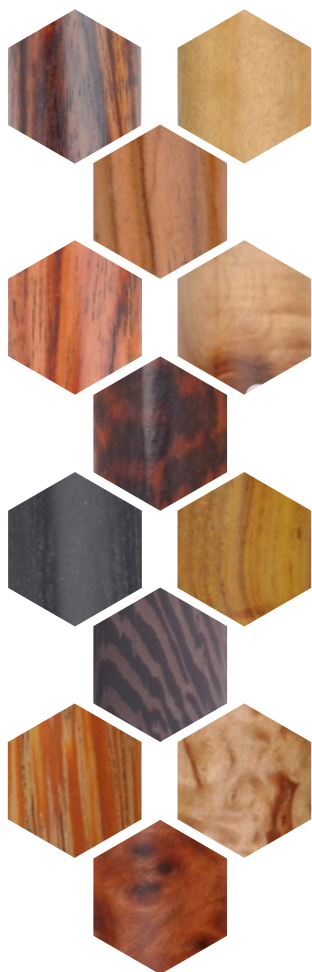


LE THIERS[®] by GOYON-CHAZEAU answers all specifications and authenticity, traceability and territoriality requirements from La Confrérie du couteau de Thiers which protects the trademark. As Prestige word reminds it of, this range refers to the brand image and top quality cutlery offered by GOYON-CHAZEAU.

Fans of French manufacturing will recognize the quality of the hand work done for those enterly 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
- X46CR13 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



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

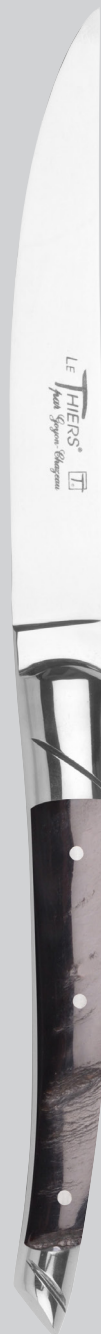


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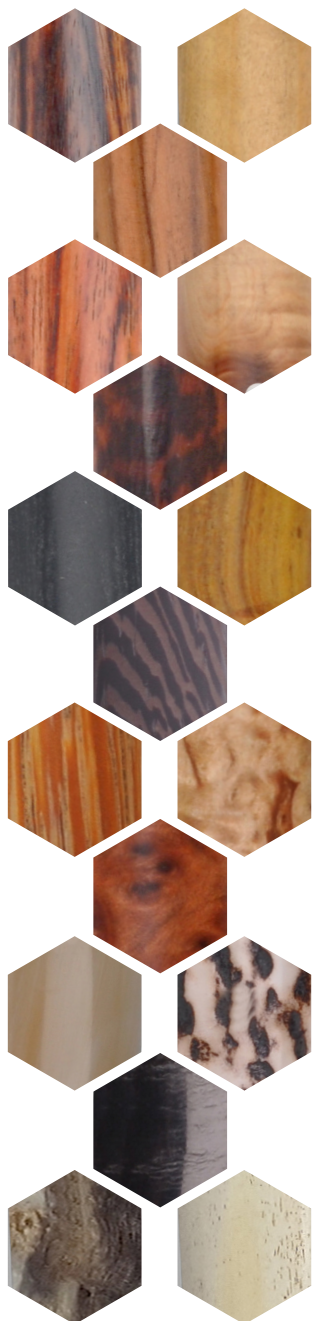
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LE THIERS® Prestige range is the unique GOYON-CHAZEAU range to be available with all cutlery pieces and sets.

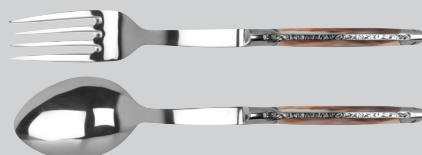
- 100% French handcraft production
- X46CR13 top quality stainless steel
- Forged blade or cutlery head
- 52-54 hrc heat treatment
- Full blade cutting edge
- 2 forged bolsters
- Rivets assembly
- Chiselling on the back of each article
- Brilliant finish
- Oak wooden box



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	-	-	-



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



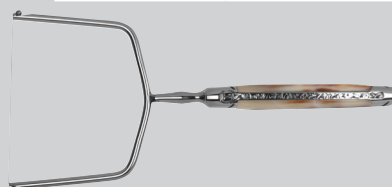
Solid cattle horn	Cleaver cheese set
Unit	6600218



Solid cattle horn	Cheese knife
Unit	661553



Solid cattle horn	Cake server
Unit	661251



Solid cattle horn	Wire foie gras
Unit	662356



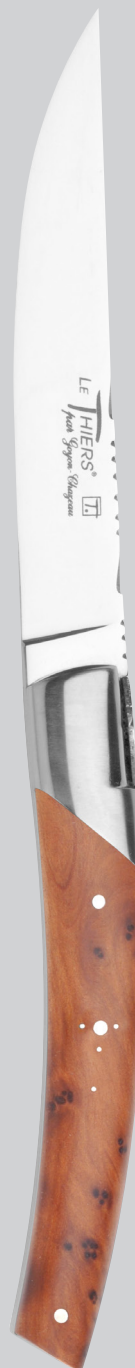


LE THIERS[®] Pirou is the very identity-related LE THIERS[®] line designed by GOYON-CHAZEAU.

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



For all materials and colours references availabilities, please have a look at our digital catalog, our price list or contact us on contact@goyon-chazeau.fr

Tuja wood	Knife
Unit	90PPIR0106
Set of 6	90PPIR00201

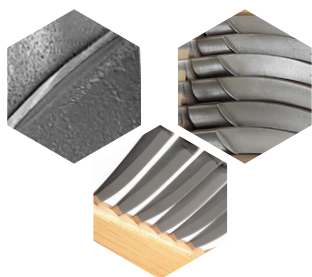




In the continuity of its very high-end manufacturing and to complete its STYL'VER range, GOYON-CHAZEAU has created STYL'VER FACTORY line which echoes the industrial design and the raw aspect of the forge.

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



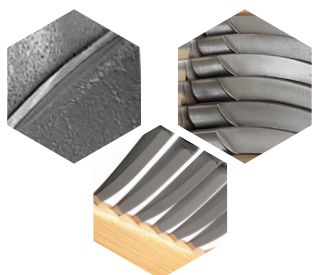
Raw forge	Knife
Unit	1STYLF0105



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

Each Styl've 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've 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

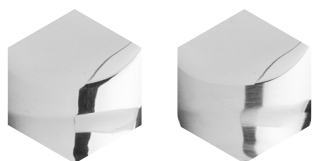




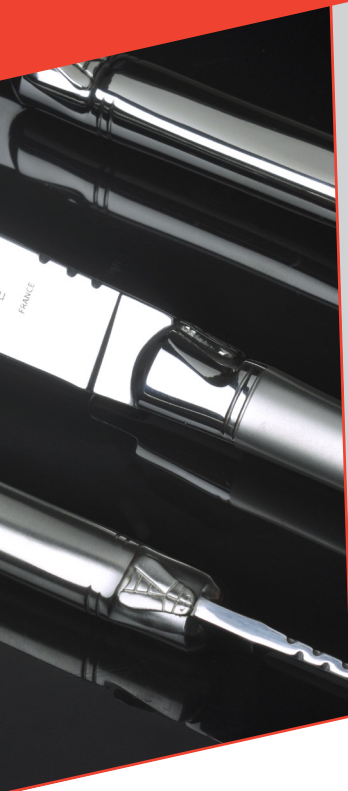


Entirely handmade, the Cottage line revives the tradition of French cutlery. The forged blade knife, with hollow handle, is combined with stamped cutlery. They offer a classic decoration, simple and sober, for timeless tables.

- 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



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	-	-	-	-



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.

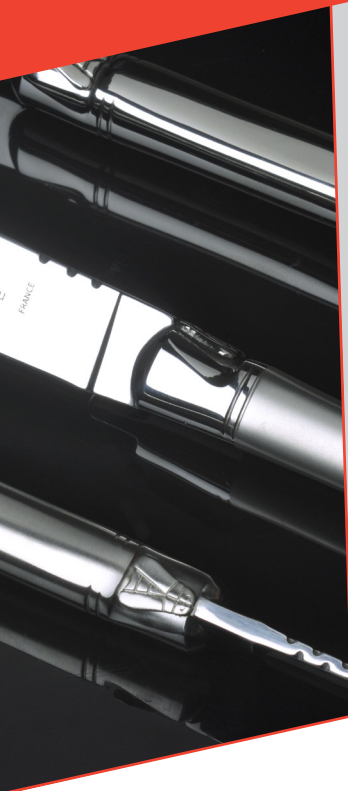
Only the knife is available with a brilliant finish in the Laguiole Avantage range.

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



Brilliant	Knife
Unit	010101
Set of 6	0100101



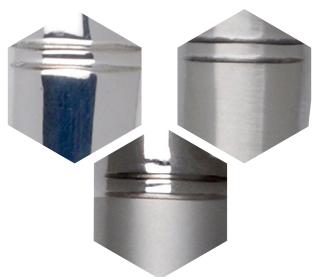


The Stainless steel range reflects the unique GOYON-CHAZEAU know-how for stainless steel welding.

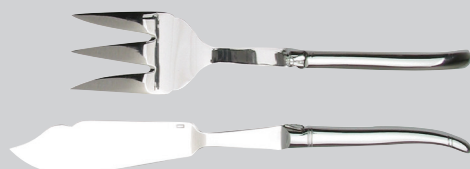
The knife is made from assembly : 2 pieces of stainless steel are welded together to create the handle, and the handle is then welded on a forged blade. Such a manufacturing technique offers lightness and a perfectly well-balanced feeling in hands.

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
- X46CR13 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



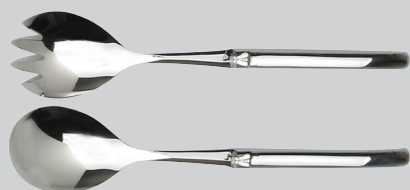
Sandblasted	Knife	Fork	Soup spoon	Coffee spoon
Unit	040103	040302	040501	040701
Set of 6	0400201	0400203	0400205	0400207
12 pieces set	0400223	-	-	-
24 pieces set	0400224	-	-	-



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



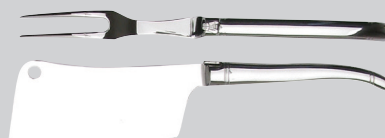
Brilliant	Fish fork
Unit	021801



Brilliant	Fish knife
Unit	021701



Brilliant	Knife cheese set
Unit	0200219



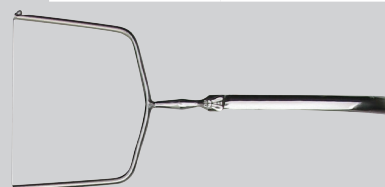
Brilliant	Cleaver cheese set
Unit	0200218



Brilliant	Cheese knife
Unit	021553



Brilliant	Cake server
Unit	021251



Brilliant	Foie gras wire
Unit	022356

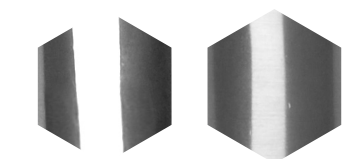


Looking for both tradition and modernity ? Laguiole Klasse G line is definitely the one you need.

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



Brushed	Knife	Fork
Unit	2030108	2030301
Set of 6	20300401	20300403



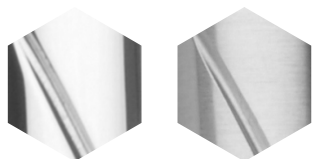


LE THIERS® by GOYON-CHAZEAU answers all specifications and authenticity, traceability and territoriality requirements from La Confrérie du couteau de Thiers which protects the trademark. LE THIERS® Solid handle is quite unique as it is hot forged and so not made from assembly like other GOYON-CHAZEAU full stainless steel knives and cutlery.

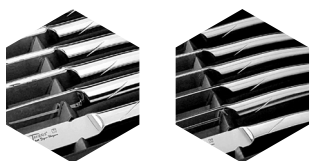
This means it is made in one piece of steel and as a consequence is a bit heavier than other GOYON-CHAZEAU stainless steel knives.

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

- 100% French handcraft production
- X46CR13 top quality stainless steel
- Hot forged
- Heat treatment
- Full blade cutting edge
- Washing machine cleaning / dishwasher safe
- Kraft cardboard box



Brushed	Knife
Unit	5001073
Set of 6	5000013





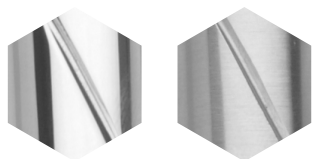
LE THIERS® by GOYON-CHAZEAU answers all specifications and authenticity, traceability and territoriality requirements from La Confrérie du couteau de Thiers which protects the trademark. The Stainless steel range reflects the unique GOYON-CHAZEAU know-how for stainless steel welding.

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.

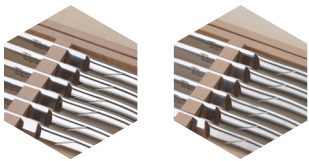
Mixing top quality with pure design without chiselling shows LE THIERS® Advantage knife as the best value for money from the stainless steel collection.

Only the knife is available with a brilliant or brushed finish in the LE THIERS® Advantage range.

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



Brilliant	Knife
Unit	510102
Set of 6	5100101

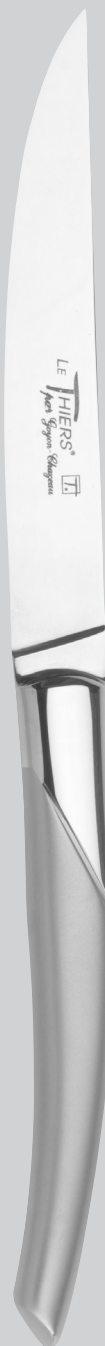


LE THIERS® by GOYON-CHAZEAU answers all specifications and authenticity, traceability and territoriality requirements from La Confrérie du couteau de Thiers which protects the trademark. The Stainless steel range reflects the unique GOYON-CHAZEAU know-how for stainless steel welding.

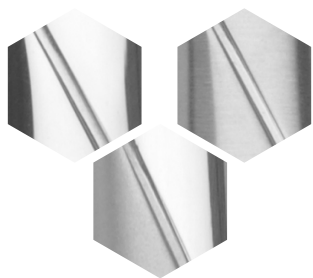
The knife is made from assembly : 2 pieces of stainless steel are welded together to create the handle, and the handle is then welded on a forged blade. Such a manufacturing technique offers lightness and a perfectly well-balanced feeling in hands.

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.

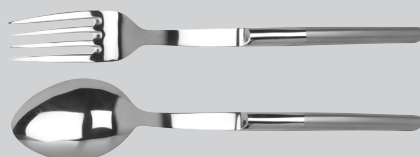
- 100% French handcraft production
- X46CR13 top quality stainless steel
- Forged blade
- Heat treatment
- Full blade cutting edge
- Hollow handle knife
- Washing machine cleaning / dishwasher safe
- Beech wooden box



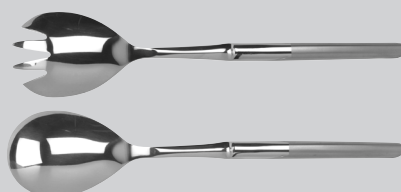
Sandblasted	Knife	Fork	Soup spoon	Coffee spoon
Unit	540104	540302	540501	540701
Set of 6	5400201	5400203	5400205	5400207
12 pieces set	5400223	-	-	-
24 pieces set	5400224	-	-	-



Sandblasted	Fish serving set
Unit	5400213



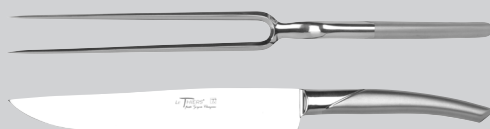
Sandblasted	Serving set
Unit	5400216



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



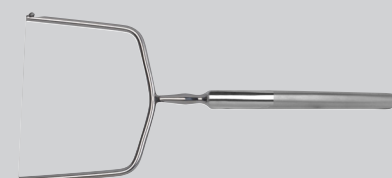
Sandblasted	Cleaver cheese set
Unit	5400218



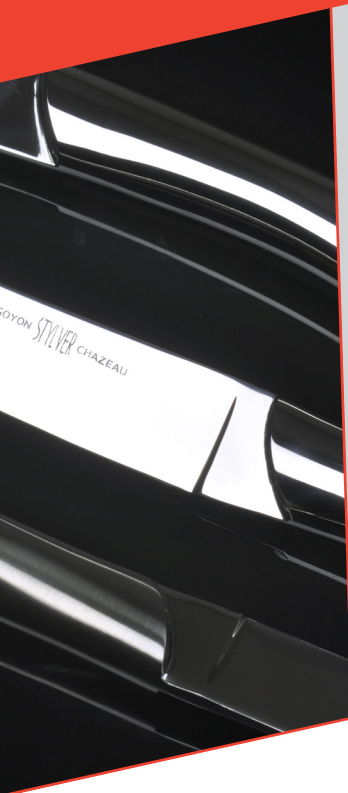
Sandblasted	Cheese knife
Unit	541553



Sandblasted	Cake server
Unit	541251

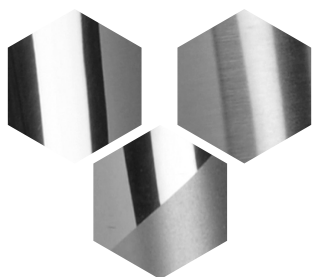


Sandblasted	Foie gras wire
Unit	542356

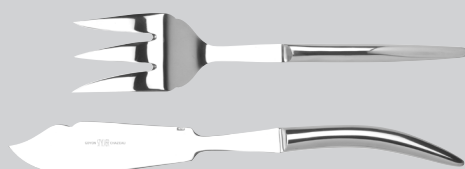
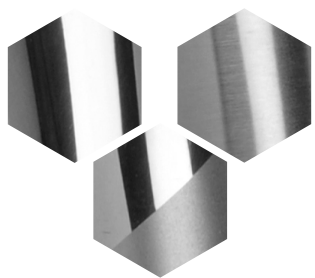
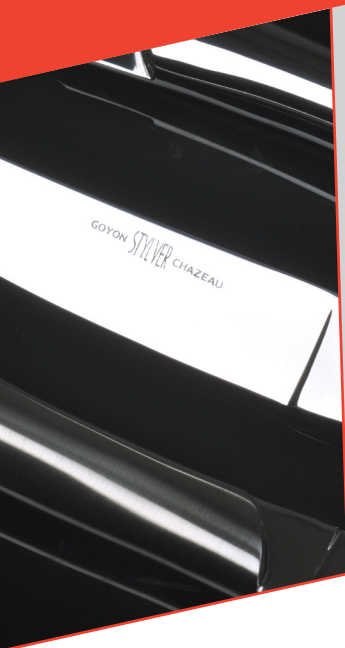


Styl'ver shape has been inspired by the curve of hand palm in order to perfectly fit in hands. It has been designed and patterned by GOYON-CHAZEAU and offers a nice contemporary style. Thanks to the unique GOYON-CHAZEAU stainless steel welding know-how, the handle is assembled on forged blade or cutlery head and gives a nice well-balanced feeling. Three differents finishes are available : brilliant, brushed or sandblasted.

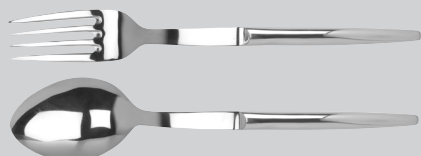
- 100% French handcraft production
- X46CR13 top quality stainless steel
- Forged blade or cutlery head
- Heat treatment
- Full blade cutting edge
- Hollow handle knife
- Washing machine cleaning / dishwasher safe
- Beech wooden box



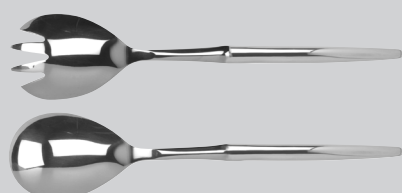
Brilliant	Knife	Fork	Soup spoon	Coffee spoon
Unit	1020105	1020302	1020501	1020701
Set of 6	10200201	10200203	10200205	10200207
12 pieces set	10200223	-	-	-
24 pieces set	10200224	-	-	-



Brilliant	Fish serving set
Unit	10200213



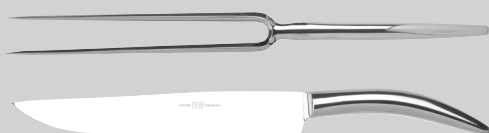
Brilliant	Serving set
Unit	10200216



Brilliant	Salad set
Unit	10200217



Brilliant	Ladle
Unit	1020966



Brilliant	Carving set	Chief carving set
Unit	10200220	10200221



Brilliant	Bread knife
Unit	1021654



Brilliant	Foie gras spatula
Unit	1022201



Brilliant	Foie gras knife
Unit	1022155



Brilliant	Butter knife
Unit	1021352



Brilliant	Butter spreader
Unit	1021467



Brilliant	Cake fork
Unit	1021001



Brilliant	Dessert knife
Unit	1020205



Brilliant	Fish fork
Unit	1021801



Brilliant	Fish knife
Unit	1021701



Brilliant	Knife cheese set
Unit	10200219



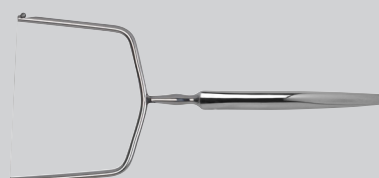
Brilliant	Cleaver cheese set
Unit	10200218



Brilliant	Cheese knife
Unit	1021553



Brilliant	Cake server
Unit	1021251



Brilliant	Foie gras wire
Unit	1022356



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 de Thiers which protects LE THIERS® 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

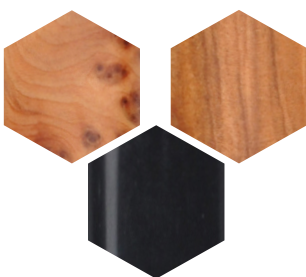
-Forged steel with heat treatment

-Full blade cutting edge

-Razor sharpening

-Rivets assembly

-Juniper or olive wood or black paperstone handle



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	Oriental cleaver knife
Unit	876343



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
- Forged steel with heat treatment
- Full blade cutting edge
- Razor sharpening
- Sandblasted finish



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



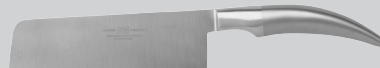
Sandblasted	Steak knife 13 cm blade
Unit	1045333



Sandblasted	Santoku alveolated knife 17 cm blade
Unit	1047050



Sandblasted	Filleting knife 20 cm blade
Unit	1046040



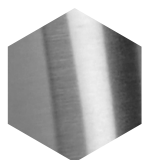
Sandblasted	Oriental cleaver knife
Unit	1046343





GOYON-CHAZEAU teams up with TRIDENS® to offer a carving set that combines the Latin American tradition of churrasco with design and modernity. Ergonomic, whatever the cutting angles imposed by the meat, the *Styl'ver* 20cm chef's knife and the *Tridens*® fork are the «must have» accessories to start the pleasure of the meal from the cutting time. The set is complemented by a wooden board that can hold the fork and the knife, and has two spaces designed to have seasoning at your fingertips. The set is entirely made in France.

- 100% made in France
- Knife in XR50CrMov15 to quality stainless steel
- Forged steel with heat treatment
- Full blade cutting edge
- Razor sharpening
- Brushed finish
- Fork moulded in stainless steel 316L
- Raw beech wood board



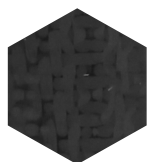
Brushed	3 pieces carving set
Unit	COFTRIDEN



Enjoy beauty and modernity on forged knives through pure design and carbon fiber handles.

Forged in one of the best steels, F1 cooking 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
- Forged steel with heat treatment
- Full blade cutting edge
- Razor sharpening
- 3 rivets assembly
- Carbon fiber handles



Carbon fiber	Paring knife 10 cm blade
Unit	F1carb1



Carbon fiber	Steak knife 13 cm blade
Unit	F1carb3



Carbon fiber	Tomato knife 13 cm blade
Unit	F1carb2



Carbon fiber	Chef knife 15 cm blade
Unit	F1carb4



Carbon fiber	Chef knife 20 cm blade
Unit	F1carb9



Carbon fiber	Chef knife 25 cm blade
Unit	F1carb10



Carbon fiber	Yatagan knife 20 cm
Unit	F1carb7



Carbon fiber	Slicing knife 20 cm blade
Unit	F1carb6



Carbon fiber	Filleting knife 20 cm blade
Unit	F1carb8



Carbon fiber	Bread knife
Unit	F1carb11



Carbon fiber	Boning knife 13 cm blade
Unit	F1carb5



Carbon fiber	Carving fork
Unit	F1carb13



Carbon fiber	Santoku alveolated knife 17 cm blade
Unit	F1carb12

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
- Forged steel with heat treatment
- Full blade cutting edge
- Razor sharpening
- 3 rivets assembly
- Oak wood handles



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





Folding knives

LE THIERS®
Goyon-Chazeau

LE THIERS® by GOYON-CHAZEAU answers all specifications, authenticity, traceability and territoriality requirements from La Confrérie du couteau de 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
- Forged steel
- Forced notch knife
- Full blade cutting edge
- 3 rivets assembly
- Stainless steel or wooden handle



For all materials and colours references availabilities, please have a look at our digital catalog, our price list or contact us on contact@goyon-chazeau.fr



Kingwood / Rosewood	Knife
Unit	1287001

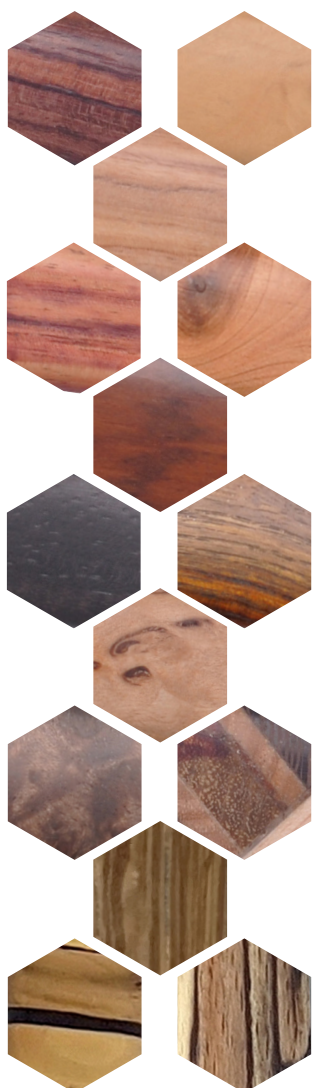


LE THIERS® Pirou is the very identity-related LE THIERS® line designed by GOYON-CHAZEAU. The icon on the back of the knife refers to the «Pirou castle», the most ancient building of the city of Thiers. It reminds of six hundred years of knife tradition and craftsmanship.

This folding knife is entirely hand made. 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
- Forged steel
- Forced notch knife
- Full blade cutting edge
- Handmade chiselling on a forged spring
- Rivets assembly
- 5-screw corkscrew in option



For all materials and colours references availabilities, please have a look at our digital catalog, our price list or contact us on contact@goyon-chazeau.fr



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



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 hand made. 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
- Forged steel
- Forced notch knife
- Full blade cutting edge
- Handmade chiselling on a forged spring
- Rivets assembly
- 5-screw corkscrew in option



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



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
- Forged steel
- Forced notch knife
- Full blade cutting edge
- Forged spring
- Rivets assembly



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
- Forged steel
- Forced notch knife
- Full blade cutting edge
- Handmade chiselling on a forged spring
- Rivets assembly
- 5-screw corkscrew in option



For all materials and colours references availabilities, please have a look at our digital catalog, our price list or contact us on contact@goyon-chazeau.fr



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'Ve, 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
- Forged steel
- Forced notch knife
- Full blade cutting edge
- Handmade chiselling on a forged spring
- Rivets assembly
- 5-screw corkscrew in option



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
- Forged steel
- Forced notch knife
- Full blade cutting edge
- Handmade chiselling on a forged spring
- Rivets assembly
- 5-screw corkscrew in option



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



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 made by Alain Dumousset, Master blacksmith.

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 Alain Dumousset, Master blacksmith
- Forced notch knife
- Full blade cutting edge
- Handmade chiselling on a forged spring
- Rivets assembly
- 5-screw corkscrew in option



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

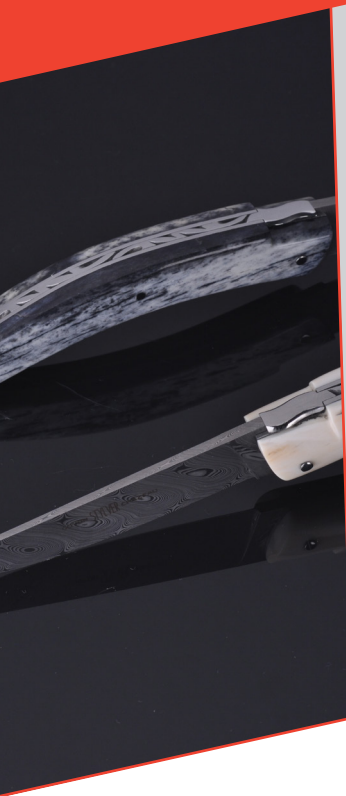
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Two types of damascus are available : industrial stainless steel damascus or handcraft damascus made by Alain Dumousset, Master blacksmith..

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 Alain Dumousset, Master blacksmith
- Forced notch knife
- Full blade cutting edge
- Handmade chiselling on a forged spring
- Rivets assembly



Carbon fiber	Knife - Handcraft damascus	Knife - Industrial damascus
Unit	CUST CARB	CUST CARB



GENERAL TERMS OF SALES

PREAMBLE

The general terms sales described below are designed to manage the relationships between professionals. They detail the rights and obligations of the Coutellerie GOYON-CHAZEAU and its customer, also called «buyer», in connection with the sale of cutlery items offered individually, in set or in box.

Each order placed with the Coutellerie GOYON-CHAZEAU implies that the buyer unconditionally accepts these general terms of sales.

ARTICLE 1 : PRICE

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

The 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€HT. Free shipping is granted only on the French territory to orders over 600€HT.

The INCOTERM for export sales is EX-WORKS (based on Incoterms® ICC 2010). Shipping costs remains totally the responsibility of the customer, unless otherwise stipulated in the contract.

ARTICLE 2 : DISCOUNT

Discount that the Coutellerie GOYON-CHAZEAU may be able to grant, according to the customer'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 the Coutellerie GOYON-CHAZEAU, regardless of the payment method used.

Except specific stipulation, invoices are paid at 45 days.

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

ARTICLE 4 : LATE PAYMENT

Payment term cannot be delayed.

In case of total or partial non-payment of delivered goods, with express agreement, and except a delay extension granted by the Coutellerie GOYON-CHAZEAU, the buyer must 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, the Coutellerie GOYON-CHAZEAU reserves itself the right to suspend or cancel pending orders, without any prejudice to all other appeals, damages and interests.

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 the Coutellerie GOYON-CHAZEAU.

ARTICLE 6 : RETENTION OF TITLE

Under the law, the Coutellerie GOYON-CHAZEAU keeps property of the sold goods until the total payment of their price, in principal and accessories. As such, if the buyer collapses or is placed under legal redress, the Coutellerie GOYON-CHAZEAU reserves itself the right to make elusive its sold but unpaid goods (French law N°80.335 du 12 mai 1980).

ARTICLE 7 : INTELLECTUAL PROPERTY AND COPYRIGHT

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

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

ARTICLE 8 : 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.

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.

ARTICLE 9 : LIABILITY LIMITATION

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

Consequently, the 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 customer.

ARTICLE 10 : CLAIMS

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

ARTICLE 11 : FORCE MAJEURE EVENT

The responsibility of the Coutellerie GOYON-CHAZEAU may not be implemented if a non-performance on the obligations described in this general terms of 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 : COURT OF COMPETENT JURISDICTION AND APPLICABLE LAW

These general terms of 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 of sales.



The image features a minimalist, abstract design. A large, solid red shape occupies the left side, extending from the top to the bottom. A black triangle is positioned at the top left, pointing towards the center. The word "NOTES" is written in white, uppercase letters inside this black triangle. The background is a light gray, and there are some thin, faint lines and shapes on the right side, including a red triangle pointing downwards.

NOTES



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