CCI PUY-DE-DÔME CLERMONT AUVERGNE MÉTROPOLE

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COUTELLIA 2023,

A record edition!

The 32nd edition of **COUTELLIA, the International Art and Traditional Knife Show** has just ended. It is time for the organizers to take stock.

7,200 visitors: a record turnout!

This new edition lived up to all its promises, with a record number of visitors. They were more than 7,200 to converge in Thiers, in the center of France, to attend this major cutlery show. Visits was up 11% on last year, which can only satisfy the 300 exhibitors art cutlers, cutlery makers, raw materials suppliers, machine tool manufacturers and cutlery associations.

A joy shared by Jean-Pierre Treille, president of COUTELLIA:

"With a record number of visitors on Saturday, expectations are more than met for this 32nd edition. This crowd confirms the dynamic of recent years. Our meeting of cutlery remains a beautiful showcase of the know-how of French and foreign cutlers. On the show side, the public attended real shows at the Damascus World Cup, like Pierre Reverdy who forged solo for 2 hours. It was still a beautiful edition, placed under the sign of sharing and conviviality."

CLARYX FORGE, the Bulgarian team won the Damascus World Cup 2023.

The second edition of the Damascus World Cup was a great success.

The Damascus World Cup

Exclusive to the Coutellia Festival, the Damascus World Cup it's the only competition of its kind, aimed at the art of blacksmithing and all knifemakers skilled in the art of Damascus. For this 2nd edition, 6 teams competed and showed the extent of their talent. After a 5-hour competition, the damascened blades were revealed to the public on Sunday 21 May.

Focus on the winning team

CLARYX FORGE

Specialized on the conception and the fabrication of machine for the cutlers, for example, the team of the Bulgarian society won the second edition of the Damascus World Cup 2023. The realization of their blade was completed 40 minutes before the end of the allotted time. *"For our first participation to COUTELLIA, we are delighted to won this price. This recognition our work for the art of Damascus and more specifically for the blade that we made for the Festival!"*

Awards 2023:

1st > CLARYX FORGE (Bulgaria) 2nd > LES TRAINARDS (France, Thiers) 3rd > COEUR DE FORGE (France, Haute-Garonne)

Romain Alvarez, winner of the art knife design contest

COUTELLIA it's also the opportunity for the art cutlers exhibitors at the festival to participate to the art knife design contest. This contest rewards the most beautiful creations exhibited at the festival and submitted to an exceptional jury.

This year, 42 knifes were in competition. 4 prizes were awarded by a jury of professionals, passionate or informed amateurs:

COUTELLIA Award: Romain Alvarez (Vertaizon, 63) Jury Award: Joël Alexanian (Le Val, 83) Public Award: Gilles Reverdy (Sury-en-Vaux, 18) Groupama Award: Stéphane Robin (Celles-Sur-Durolle, 63)

At only 21 years-old, Romain Alvarez is an art cutler for just 1 year. Based in Vertaizon (63), he likes to work with simple, local knives that are not to original. It's actually this simplicity that allowed him to win the first prize of the competition. A great pride for him: "It's my first time in the competition. I wasn't expecting it at all. It's a reward for all the work I've put in. Not just for this knife, but for all the other knives I make every day."

Take a look at the 2023 winners

Let's get ready for the 33rd edition!

The Festival team looks forward to seeing you on 18 and 19 May 2024 for the 33rd edition.

COUTELLIA, a showcase for cutlery expertise, is organized by the CCI Puy-de-Dôme Clermont Auvergne Métropole with the support of the Auvergne Rhône-Alpes Region (and La Chambre de Métiers et de l'Artisanat du Puy-de-Dôme), La Ville de Thiers, La Communauté de communes Thiers Dore et Montagne, LE Livradois-Forez Regional Natural Park and Groupama.

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