

35th COUTELLIA A PROVEN SUCCESS

As the aisles at COUTELLIA begin to empty, the 7,200 visitors who attended confirm the event's status as a must-attend European gathering for artistic and traditional cutlery in Thiers (Puy-de-Dôme). Professionals, collectors, discerning enthusiasts, and newcomers gathered in the heart of France's leading cutlery-making region to share their passion and discover exceptional craftsmanship. Once again, this year, collectibles, raw materials, tools, and supplies found their buyers throughout the weekend. This 35th edition launched the brand-new Jobs Knife challenge for employees of companies and professionals in the cutlery sector. For this first edition, a trio from Thiers took the podium!

"This 35th edition brought some wonderful surprises and strong sales throughout the weekend, not only for our art knife makers and knife manufacturers but also for suppliers. With Saturday seeing a strong turnout of professional buyers, we noted stable attendance compared to last year, with 7,200 visitors. The brand-new Jobs Knife Challenge was also very well received for its first edition. And the events were constantly busy, much to the delight of knife enthusiasts and apprentice knife makers of all ages!"

Clémentine Albouy, project event manager at CCI Puy-de-Dôme Clermont Auvergne Métropole

JOBS KNIFE CHALLENGE New Highlight from COUTELLIA

The new Jobs Knife challenge brought together 15 teams, with registrations coming in right up until the last minute, notably from Brazil and Argentina. With the aim of highlighting the behind-the-scenes roles in the cutlery industry, the challenge was successfully carried out for its first edition.

In two hours, each team accomplished a true technical and creative feat. Starting with an identical kit and shared supplies, their mission was to create three pieces: two fixed knives and one folding knife. An intense challenge that brilliantly demonstrated the artisans' expertise, coordination, and talent.

The quality of the assembly and polishing, as well as the consistency of the three knives, made the difference with a jury composed, among others, of 4 of France's best craftsmen in cutlery

and chiseling. The 3 winning teams of the 2026 edition are all from the Thiers region.

2026 Winners

- 1st prize: Fontenille Pataud with Jean-Paul Marques, Max Mérath, and Aymeric Duvillaret
- 2nd prize: L'atelier du moment with Quentin Fesselet
- 3rd prize: L'atelier du musée with Benjamin Girard, Paul Gest, and François-Henri Dufour



“Winning this challenge, in its very first edition, is a source of immense pride for us. From the very start, we approached it as a true team effort, drawing on each other’s strengths. Each of us was able to contribute our own personal touch, without ever trying to take the lead: as a trio, we were nothing more than a single pair of arms. We hoped to make it to the podium, but winning the title was still a surprise. It’s a source of immense pride that we share among the three of us, but also with the entire company, which we are honored to have represented in the finest possible way by winning the trophy.”

Fontenille-Pataud

ART KNIFE CONTEST

With 42 knives submitted for the jury’s evaluation, including 11 international entries (from Belgium, Brazil, Italy, Japan, and Switzerland), the 2026 edition once again confirms the competition’s growing influence. A true showcase of excellence, the competition brings together the best of knife-making from France as well as from all five continents.

The pieces in competition, submitted by the master knife makers exhibiting at Coutellia, illustrate the diversity of styles and the technical mastery of the artisans.

Among the entries, five were awarded prizes, with first prize going to Italian cutler Sergio Ramondetti for his Roteor.

2026 Winners

- 1st Prize Coutellia – Roteor Knife: Ramon Knives, Sergio Ramondetti
- 2nd Prize from the Jury – Sylphe Knife: Lionel Lalagüe
- 3rd prize (People’s Choice) – A la berge knife: Alexandre Vallet
- 4th prize (Groupama) – Le minotaure knife: Stéphane Robin – Le Cellois
- 5th prize (Crédit Agricole Centre France) – Le Jules Verne knife: Jason Barjon

Sergio Ramondetti, 1st Prize at Coutellia

“It’s a tremendous honor to receive my first prize here at Coutellia. I had already competed in several contests in Italy, but I had never taken first place. I’m very proud and very happy, especially here in Thiers, the heart of the international cutlery industry.”

Alexandre Vallet, 3rd Prize, People’s Choice Award

“It was this type of knife, with a compass-head design, that made me want to become a cutler. I discovered it during a visit to the Cutlery Museum in Thiers a few years ago. To help me create this piece, the museum staff agreed to bring out the collection so I could observe it and draw inspiration from it. Thanks to this jury prize, the circle is complete.”

HEADING TOWARD 2027

In 2027, Coutellia will take place on May 15 and 16 with the return of the Dasmascus World Cup, which will now alternate with the Jobs Knife Challenge. Which team will succeed the Brazilian team Go Brazil, winner of the 3rd edition?



ABOUT COUTELLIA

Organized by the CCI Puy-de-Dôme Clermont Auvergne Métropole, with support from the Auvergne Rhône-Alpes Region, the Chamber of Trades and Crafts of Puy-de-Dôme, the Puy-de-Dôme Department, the City of Thiers, the Thiers Dore et Montagne Community of Communes, and the Livradois-Forez Regional Natural Park, this festival energizes the knife-making industry in France and helps to enhance the international visibility of the Thiers region. A well-deserved spotlight for the city of Thiers, where 300,000 knives are produced every day.

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