

Artisan Elegance Meets Modern Precision: The OEM Laguiole Snakewood Experience

In the realm of fine cutlery, the marriage of traditional craftsmanship with modern innovation is a symphony that resonates with connoisseurs and casual users alike. The [OEM Laguiole](#) 7Cr13MoV Blade Snakewood Handle GC-1710NW from Sheldon is a testament to this harmonious blend. Designed for both the discerning collector and the practical user, the GC-1710NW is a knife that not only adheres to the storied heritage of Laguiole but also integrates cutting-edge material science.





Product Overview

The GC-1710NW falls into the esteemed category of Laguiole knives, renowned for their distinctive silhouette and quality. Each knife is a nod to French artisanal skill, updated for the contemporary market through Sheldon's Manufacturing & Trading Combo business model, which ensures both impeccable quality and economical pricing.

Blade Specifications

At the heart of the GC-1710NW is its exceptional blade, forged from 7Cr13MoV stainless steel—a material praised for its balance of robustness and ease of sharpening. With a Rockwell Hardness (HRC) of 56-58, it offers remarkable edge retention while remaining flexible enough to resist chipping. The blade measures 76mm (2.99 inches) in length and 2.3mm (0.091 inches) in thickness, providing a substantial cutting edge without heftiness.

Handle Elegance

The handle of the GC-1710NW is crafted from the exotic Snakewood, renowned for its striking, naturally occurring patterns that resemble the skin of a serpent, and a deep, wine-red hue that exudes luxury. Each piece of Snakewood is unique, ensuring that no two knives are exactly alike. The handle is 12mm (0.472 inches) thick, providing a robust grip that feels substantial and comfortable in the hand.

Design and Functionality

Laguiole knives are as much a work of art as they are tools, and the GC-1710NW is no exception. It dons a classic drop point blade style, providing a strong point and ample cutting edge for a variety of tasks. The knife is 166mm (6.54 inches) in total length, offering a good



balance and ease of control. It weighs a mere 65g (2.29 oz), making it a lightweight companion for everyday carry.

Mechanism and Usage

True to Laguiole tradition, the GC-1710NW features no locking mechanism, staying faithful to the original pocketknife design. It is equipped with a nail mark for opening, which requires a manual pull and allows for a controlled blade deployment. This feature emphasizes the deliberate and thoughtful interaction between user and knife, a characteristic cherished in classic knife design.

Finish and Craftsmanship

The blade is finished with an acid etched treatment, giving it a distinctive and rustic appearance that compliments the natural look of the Snakewood handle. A flat grind has been employed on the blade, a choice that ensures ease of sharpening and maintenance, as well as excellent cutting performance.



Quality and Production Assurance

Shieldon's adherence to the ISO 9001 quality control system underlies every step of the GC-1710NW's production. Each knife undergoes a rigorous quality assurance process, from the initial forging of the blade to the final assembly and inspection. The standard MOQ of 1000 units underscores Shieldon's capacity to meet demands for both exclusivity and large-volume orders, without compromising on quality.

Ideal User Profile

The GC-1710NW is designed for those who appreciate the finer points of a well-crafted knife. It is an excellent choice for aficionados of traditional cutlery, as well as end-users looking for a reliable, high-quality pocketknife. Its elegant appearance also makes it an ideal gift or collector's item.

Procurement and Customization

As an OEM Laguiole knife, the GC-1710NW offers businesses the opportunity to brand it as their own. Sheldon's flexible manufacturing and trading capabilities mean that each knife can be customized to meet specific branding requirements, whether it's for corporate gifting, retail merchandising, or promotional events.

Conclusion

The OEM Laguiole 7Cr13MoV Blade Snakewood Handle GC-1710NW stands as a pinnacle of Sheldon's commitment to combining age-old tradition with modern efficiency. It exemplifies how a time-honored design can be transformed through meticulous material selection and craftsmanship. For the supplier, retailer, or end-user, the GC-1710NW promises not just a knife,



but a slice of heritage refined by contemporary precision—a piece that is sure to carve its mark in the annals of fine cutlery.

Ordering and Availability

For procurement, the GC-1710NW is available with a regular MOQ of 1000, providing the perfect balance between exclusivity and availability. Orders can be placed directly through Sheldon's sales channels, ensuring a professional and streamlined sourcing experience.



Shieldon's Manufacturing & Trading Combo business model is designed to meet the sophisticated needs of modern commerce, delivering not just a product but a promise—of quality, of service, and of unmatched excellence in the realm of fine knives. The GC-1710NW is a shining example of this promise, a treasure that awaits its rightful place in the market and in the hands of those who value the legacy of Laguiole.

The Time-Honored Tradition of Laguiole Knives: A Collector's Guide

The Laguiole knife, with its iconic bee emblem and elegant curves, is not merely a tool but a piece of history. Originating from the small village of Laguiole in the Aveyron region of France, this knife has become a symbol of French craftsmanship and tradition. For collectors and enthusiasts, understanding the basics of Laguiole knives is key to appreciating and gathering these exquisite pieces. Here's a primer on the fundamental knowledge every Laguiole collector should have.



Origins and History

Laguiole is pronounced as "lay-ole" and refers to a style of knife that dates back to the early 19th century. Initially, these knives were inspired by a Spanish folding knife and were used by farmers and shepherds in the Aubrac region. Over time, the design evolved, and the knives became known for their quality and durability.

Recognizable Features

A Laguiole knife is identifiable by several characteristic features:

- **The Bee:** A bee or fly is traditionally found at the top of the handle. Its origin is shrouded in myth, with some claiming Napoleon Bonaparte granted the use of the imperial symbol to the knife makers of Laguiole.
- **The Handle:** Typically made from natural materials such as horn, wood, or bone. Newer models may use synthetic materials for durability and cost-effectiveness.
- **The Blade:** Usually crafted from high-grade stainless steel, the blade is sleek and tapers to a point, known for its sharpness and ease of sharpening.
- **The Shepherd's Cross:** In many traditional knives, there is a cross comprised of small rivets on the handle, originally designed so that shepherds could plant their knives into the bread and hold it up to pray.



Types of Laguiole Knives

Laguiole knives come in various types, serving different purposes:

- **The Classic Pocket Knife:** The original folding knife, small enough to fit in a pocket.
- **The Sommelier Knife:** A multifunctional tool that includes a corkscrew for wine bottles.
- **The Steak Knife:** A table knife with a sharp blade, used for cutting steak and other foods.
- **The Cheese Knife:** Specialized for cutting cheese, it often has a perforated blade.

Collecting Laguiole Knives

Know the Makers: There are several reputable manufacturers of Laguiole knives. Knowing the brands and their hallmarks is essential as it ensures authenticity and quality.

Variety is Key: A collection can consist of different types of Laguiole knives. Some collectors may focus on vintage pieces, while others may aim for a variety of modern interpretations.

Material Matters: The handle material can vary greatly and is a significant factor in the knife's value. Exotic woods, horn, and bone are highly sought after by collectors.

Authenticity: Original Laguiole knives are made in France, and while there are no patents or trademarks on the name, collectors should be wary of counterfeits. Authenticity certificates, hallmarks, and a maker's mark are good indicators of genuineness.

Condition and Care: The condition of a knife is paramount. Vintage knives with little to no restoration are more valuable. Proper care, including cleaning, oiling, and storing, is crucial to preserve the knife's condition.

Limited Editions: Limited edition knives, often marked with a serial number, can be highly collectible. They may feature unique designs, collaborations with famous designers, or be made for special occasions.

Conclusion

Collecting Laguiole knives is a rewarding hobby that offers a slice of French heritage. Each knife tells a story of artisanship and the pastoral life of yore. Whether you're drawn to the traditional craftsmanship, the utility, or the sheer beauty of these knives, building a collection of Laguiole knives is a journey through culture and history.



For those interested in starting or expanding their collection, it's advisable to visit knife shows, connect with established collectors, and engage with reputable dealers. Online forums and clubs dedicated to knife collecting can also be valuable resources for learning and acquisition. Above all, collecting [Laguiole knives](#) is about passion and appreciation for a legacy of quality that continues to this day. Each knife, with its blend of form and function, is more than a cutting tool—it's a work of art that deserves to be celebrated and preserved.