

COUTELLIA

confirms its international ambitions

As tables and alleys get empty, Coutellia's organisation makes the recap of this 33th edition. In spite of a hectic weather, visitors came as expected to Coutellia. French, Swiss, Italians, Belgians, Spanish, English... 7000 visitors met in Thiers, the world capital of cutlery. The event asserts its ambition to be a crossroad for international businesses, with 300 exhibitors, 18% of them coming from abroad.

"This year, buyers were presents in the festival's alleys. Exhibitors tell us about this specific feature of Coutellia which gathers among its visitors connoisseurs, collectors, and professionals from the industry. Nonetheless, amateurs and neophytes were not to be outdone. The Village's activities were always full, like the assembly of a *LE THIERS®* knife, the black smithing's initiation by the Confrérie du couteau *LE THIERS®*, or even the demonstrations. This is a true evidence of the friendly and family atmosphere tied to the festival!"

Jean-Pierre Treille, COUTELLIA president

CUTLERY DESIGN COMPETITION 2024

The jury studied 42 art knives this year, a number close to last year's pieces. This contest, open to all exhibitors of the festival, is the quintessence of art cutlery.

Alain Conesa's words, COUTELLIA award (1st prize)

For his first participation in COUTELLIA and the contest, Alain Conesa wins the 1st price with the "Chambon multi-pièces". Constructed in 2 parts, one including a removable fork and awl, the second a bottle opener, a corkscrew, and a small and large blade, all the elements of this piece were shaped in the cutler's Cantalien workshop. "I wanted to offer an exceptional piece and to set myself a real challenge. It took a hundred hours spread over ten days to release this first multi-piece.", says the winner who finished sharpening the blade just before hitting the road for Thiers.

2024 results

1st place, COUTELLIA award: Alain Conesa (France, 15)

2nd place, jury prize: Joël Alexanian (France, 83)

3rd place, public prize: Alexis Lesueur (*France, 71*)

4th place, Groupama prize: Tim Bernard, cutler who made the LE THIERS® knife from 2024's poster (*France*, 63)

5th place, Crédit Agricole France prize: Stéphane Robin (*France, 63*)

>>> Discover the awarded knives' pictures

3 rewarded apprentices

Thiers' Rotary Club also awarded the "Prix des Métiers" to 3 apprentices. The opportunity to honor the next generation's work which is training at the CFA of Thiers while also working for companies in the Thiers area.

2024 results

1st ex-aequo: Maxime Bertrand, Le Fidèle cutlery 1st ex-aequo: Baptiste Gurino, Goyon-Chazeau cutlery

3rd: Mattéo Hass, Atelier 1515

ON TRACK FOR 2025

The 2025 edition takes place on May 17th and 18th 2025 and marks the return of the Damascus World Cup. This 3rd edition of the Damascus World Cup is to be spectacular with pre-registration of Brazilian, Italian, Belgian, Australian, Pakistani and French teams!

COUTELLIA, showcase of cutlery expertise, is organized by the Puy-de-Dôme CCI, supported by the Auvergne Rhône-Alpes Region (and the Chamber of Trades and Crafts of Puy-de-Dôme), the City of Thiers, "Thiers Dore et Montagne Community of Communes", Livradois-Forez Regional Nature Park Groupama, and Crédit Agricole Centre France.

PRESS CONTACT

Qui Plus Est Agency: 04 73 74 62 35

Tifenn David: 07 55 59 65 65 - tifenn.david@quiplusest.com