



AEON MADE FOR ETERNITY

1.500 LIMITED-EDITION KNIVES WITH BOG OAK HANDLES.

Press-
release

The Iron Age began in Central Europe around 3,000 years ago. This was when the first knives were made. They were not made from stone, bronze or brass, but rather from a material which, in varying alloys, is still used today to manufacture knives.

For the two Aeon knives, each limited to 1,500 units, WÜSTHOF combines bog oak that is thousands of years old with a high-tech DLC coating to create a knife that is a design object, hard-wearing tool and a record of history at the same time. The company from Solingen, Germany, uses this to forge a bridge from the Iron Age to the present day.

HANDLE MADE OF CERTIFIED BOG OAK.

Due to the material of the handle, bog oak, the number of knives is of course limited. This is because bog oak is not a type of wood that can be felled and reforested. However, it can be found. Bog oak is an old oak trunk, which, many centuries ago, fell into a bog and was then preserved there since there was no oxygen present. The iron tannin reaction that takes place ensures that the wood turns a dark colour and that it becomes harder. It is only after a long and gentle drying phase that the bog oak can be processed.

Since the wood is very rare, it is used predominantly for exclusive handmade products. Pipes, musical instruments and furniture veneers are the most common areas of use for the wood. WÜSTHOF uses this high-quality material in the Aeon edition as a solid-wood handle, whose durability is perfect for a knife.

Every Aeon knife comes with a card with the exact number of the limited edition and a link to the bog oak certificate of authenticity. This is issued by International Chemical Analysis Inc. from Florida, USA, who, thanks to carbon dating, can confirm that the wood used by WÜSTHOF is 3,249 years old. The bog oak therefore dates back to the end of the Bronze Age and the start of the Iron Age.



WÜSTHOF AEON

Made in Solingen

*Schön wie der Himmel.
Schwarz wie die Nacht.
Scharf wie die Hölle.*



AEON

DIAMOND-LIKE-CARBON-COATED BLADE.

As a contrast to the centuries-old oak, a highly advanced technique is used for the blade – a technique that is principally used in space travel, motorsport and medicine. The black surface (amorphous carbon) is created by transforming steel using a hot carbon and hydrogen gas. This ensures incredible strength and durability.

With Aeon, the DLC coating almost doubles the surface strength from 54° to 104° HRC without the knife steel becoming brittle. This not only results in a black-looking blade, but also a particularly high level of resistance to scratching and a reduction in sliding resistance at the same time. Strong acids, alkalis, brines, extreme temperatures and corrosion can't harm the blade.

AEON: TIME IS THE NEW LUXURY.

The Aeon edition stands for knives that have taken time to create. And that's not just because of the bog oak. Over 200 years of WÜSTHOF's experience have also gone into making this limited edition. Within this period, a small craftsman's business transformed into knife specialist WÜSTHOF, which to this day still manufactures completely in Solingen and exports its products from this location to the rest of the world.

The Aeon edition includes a Cook's Knife (20 cm) and a Super Slicer (26 cm). As of March 2020, the Aeon edition will be available from selected specialist retailers and the WÜSTHOF store. The knives are perfect for head chefs, connoisseurs and foodies that appreciate the use of a high-quality knife for food preparation.



WÜSTHOF AEON

Made in Solingen



AT A GLANCE.

- Available from: 1 March 2020
- Limited edition of 1,500 units of each knife
- Handle made of bog oak, certified by International Chemical Analysis Inc., Florida, USA
- Diamond-like-carbon-coated blade with a Rockwell hardness value of 104° HRC
- Aeon Cook's Knife, 20 cm, RRP: €499.00
- Aeon Super Slicer, 26 cm, RRP: €499.00

WUSTHOF.COM

About WÜSTHOF

WÜSTHOF, based in Solingen, Germany, is a long-established premium knife brand, producing high-quality knives as well as products for the sharpening, storage and care of blades. Founded in 1814 and now in the hands of the 7th generation, the family business still manufactures each knife with fine craftsmanship, the best materials and state-of-the-art technology. Customers of WÜSTHOF include renowned professional chefs, gourmets and lovers of food from all around the world.

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