



Copper Casserole Dish - Marked "k" And Hallmarked "legry Rue Miromesnil"



780 EUR

Period : 18th century

Condition : Bon état

Material : Copper

Width : 44

Diameter : 34

Height : 37

Description

Copper casserole dish with its lid, and formerly tinned interior. Provenance: French château - late 18th/early 19th century. The 18th century was the golden age of French copper (thick metal, hand-hammered rivets). The presence of a stamped "K" on a copper utensil is a fascinating marking that relates to the organization of royal and aristocratic kitchens. This high-quality utensil bears an inventory mark with the letter "K," attesting to the rigorous organization of the kitchens of the illustrious family of the château. Remarkable copperwork, wrought iron rivets, beautiful condition. A true testament to the French art of living. Copperware from this period with markings is highly sought after by collectors of culinary curiosities because it tells the story of French service and the grand tables of the era.

Dealer

Antiquités Armel Labbé

General antiques dealer, paintings, small furniture, seats, mirrors, object

Tel : 02 43 44 64 89

Mobile : 06 78 87 61 61

1 Place Madame Mauclerc/11 et 13 place Saint Nicolas
La Chartre Sur Le Loir 72340

Maximum width 44 cm. Diameter 34 cm, Height without handle 33 cm, with handle 37 cm, Weight 8 kg. Delivery via Colissimo with appropriate packaging, allow EUR45 for France, quote available for other destinations. Contact me at +33 6 78 87 61 61. The "Legry" company, located at 2 rue de Miromesnil in Paris (8th arrondissement), is one of the most prestigious and sought-after names among collectors of fine culinary copperware. A supplier to the Aristocracy and Palaces, active primarily in the 19th and early 20th centuries, Legry was not simply a hardware store, but a "luxury coppersmith." Located a stone's throw from the Élysée Palace and the grand private mansions of the Plaine Monceau district, it supplied the kitchens of prominent noble families, embassies, and the leading chefs of French gastronomy. The name "Legry / 2 rue de Miromesnil" stamped into the metal is an absolute guarantee of quality. The characteristics of Legry copperware are:

Exceptional thickness: This is referred to as "heavy-duty copper," sometimes weighing twice as much as an ordinary utensil. This was essential for the slow and even cooking of stews of the time. Impeccable tinning: Their pieces were designed to last for decades, with solid wrought iron rivets and often highly ornate handles. It was very common for large households to call upon a prestigious craftsman like Legry to complete or renew their cookware collections over the centuries. The casserole dish could be an 18th-century piece that was serviced or re-tinned by Legry in the 19th century (he would then stamp his name on it during servicing).