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PRICE LIST  
2013



➔ **EARLY ORDER DISCOUNT in ORANGE** is valid on orders placed by May 1, 2013.

## AMERICAN OAK

### MISSOURI OAK

The Missouri Oak Barrels are great all-purpose barrels; for white wines the characteristics are coconut in the nose with a sweet vanilla cream in the palate. For red wines, the fruit is highlighted in the nose with a "juicy" fruit quality in the palate.

	<b>BORDEAUX/ BURGUNDY EXPORT</b> 225 l/228 l	<b>FITS STANDARD RACK</b> 265 l	300 l
1-9	\$405/\$410	\$420/\$425	\$460/\$465
10-49	\$400/\$405	\$415/\$420	\$455/\$460
50-149	\$395/\$400	\$410/\$415	\$450/\$455
150+	\$390/\$395	\$405/\$410	\$445/\$450

### MINNESOTA OAK

The Minnesota Oak Barrel is loved for its subtle impact. Their tighter grain is ideal for both red and white wines, showing a roasted nut quality in the nose with a long, warm, integrated finish in the palate. The oak brings the fruit forward, creating a beautiful support with the wine.

	<b>BORDEAUX/ BURGUNDY EXPORT</b> 225 l/228 l	<b>FITS STANDARD RACK</b> 265 l	300 l
1-9	\$410/\$415	\$425/\$430	\$465/\$470
10-49	\$405/\$410	\$420/\$425	\$460/\$465
50-149	\$400/\$405	\$415/\$420	\$455/\$460
150+	\$395/\$400	\$410/\$415	\$450/\$455

### APPALACHIAN OAK

The Appalachian Oak Barrels have pepper & spice in the nose and a long, lemon-cream finish. Less sweet oak character retains the perception of acidity. This elegant, versatile barrel is terrific for Zinfandel & Syrah, but works well on both reds and whites.

	<b>BORDEAUX/ BURGUNDY EXPORT</b> 225 l/228 l	<b>FITS STANDARD RACK</b> 265 l	300 l
1-9	\$420/\$425	\$435/\$440	\$475/\$480
10-49	\$415/\$420	\$430/\$435	\$470/\$475
50-149	\$410/\$415	\$425/\$430	\$465/\$470
150+	\$405/\$410	\$420/\$425	\$460/\$465

## HYBRID BARREL

### HYBRID BARREL

American Oak Bodies  
with French Oak Heads

	<b>BORDEAUX/ BURGUNDY EXPORT</b> 225 l/228 l	<b>FITS STANDARD RACK</b> 265 l
1-9	\$485/\$490	\$500/\$505
10-49	\$480/\$485	\$495/\$500
50-149	\$475/\$480	\$490/\$495
150+	\$470/\$475	\$485/\$490



### HYBRID BARREL

50% American Staves/  
50% French Medium  
Grain Staves;  
French Oak Heads

	<b>BORDEAUX/ BURGUNDY EXPORT</b> 225 l/228 l	<b>FITS STANDARD RACK</b> 265 l
1-9	\$660/\$665	\$675/\$680
10-49	\$655/\$660	\$670/\$675
50-149	\$650/\$655	\$665/\$670
150+	\$645/\$650	\$660/\$665

## EASTERN EUROPEAN OAK

### EASTERN EUROPEAN OAK

Tight grain oak from Romania is selected and crafted into Radoux's Eastern European Oak Barrels. These barrels are available in all toast levels and are great for all types of wine and as an alternative to French Oak.

	<b>BORDEAUX/ BURGUNDY EXPORT</b> 225 l/228 l	<b>FITS STANDARD RACK</b> 265 l
1-9	\$625/\$630	\$645/\$650
10-49	\$620/\$625	\$640/\$645
50-149	\$615/\$620	\$635/\$640
150+	\$610/\$615	\$630/\$635

### TONNELLERIE RADOUX USA, INC.

480 Aviation Blvd., Santa Rosa, CA 95403  
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## FRENCH OAK

{THE LONGER YOU AGE YOUR WINE, THE TIGHTER THE GRAIN OF THE BARREL SHOULD BE.}

### MEDIUM GRAIN SELECT (MGS)

This barrel offers the most rapid oak extraction of the three French oak options. The ratio of spring wood to summer wood guarantees less aromatics & more oak tannin than Tight Grain. A perfect fit for wines barrel-aged 12 months or less.

	BORDEAUX/ BURGUNDY EXPORT 225 l/228 l	FITS STANDARD RACK 265 l
1-9	\$765/\$770	\$785/\$790
10-49	\$760/\$765	\$780/\$785
50-149	\$755/\$760	\$775/\$780
150+	\$750/\$755	\$770/\$775

### MIXED GRAIN SELECT

This selection is 50% Tight Grain and 50% Medium Grain. Available in White Wine Selection (WWS) or Red Wine Selection (RWS); Classic, Evolution, Integration, or Revelation toast styles.

	€ BORDEAUX/ BURGUNDY EXPORT 225 l/228 l	FITS STANDARD RACK 265 l
1-9	€635/€640	€655/€660
10-49	€625/€630	€645/€650
50-149	€615/€620	€635/€640
150+	€605/€610	€625/€630

### TIGHT GRAIN SELECT (TGS)

This is Radoux's most popular French Oak barrel. Due to the Tight Grain, the oak extraction is much slower than the Medium Grain barrels and is recommended for any wine aging in barrels for 12-24 months; Tight Grain has more aromatics & less oak tannin than Medium Grain.

	€ BORDEAUX/ BURGUNDY EXPORT 225 l/228 l	FITS STANDARD RACK 265 l	300 l	500 l
1-9	€720/€725	€740/€745	€855/€860	€1280
10-49	€710/€715	€730/€735		
50-149	€700/€705	€720/€725		
150+	€690/€695	€710/€715		

### USA MADE TIGHT GRAIN SELECT (TGS)

The Tight Grain French Oak is seasoned in France and coopered in our Santa Rosa, CA facility by Master Cooper Francis Durand.

	BORDEAUX/ BURGUNDY EXPORT 225 l/228 l	FITS STANDARD RACK 265 l
1-9	\$865/\$870	\$885/\$890

### SMALL FRENCH OAK BARRELS

Small Tight Grain French Oak Barrels are perfect for Home Winemakers or Wineries looking for a small barrel for topping wine. Available in Medium or Medium Plus toast levels.

NO DISCOUNTS APPLY

PERFECT FOR HOME WINEMAKING			
20l/ 5Gal	28l/ 7.4Gal	55l/ 14.5Gal	110l/ 30Gal
\$210	\$225	\$290	\$505

### LARGE CAPACITY/PUNCHEONS

Large Tight Grain French Oak Barrels are available in a variety of sizes and toast levels.

NO DISCOUNTS APPLY

€ LARGE CAPACITY	350l	400l	500l	600l
	€865	€940	€1280	€1805

### OAKSCAN

Radoux's unique innovation allows for the instant quantification of ellagitannins in each and every stave.

This analysis is systematically applied to all French Oak barrels bearing the Oakscan Logo guaranteeing a consistent and homogenous level of tannins. This allows for an unrivaled level of precision and predictability in winemaking.

For a customized tannin selection, please speak with your sales manager.

## FRENCH OAK

### EXTRA TIGHT GRAIN

Only the highest quality, tightest grain oak is selected and used in crafting Radoux's Blend Limited Edition Barrels. Due to the grain tightness, oak extraction is very slow and it is recommended for wine (particularly red Bordeaux and other longer aged varieties) aging in barrels for 18 months or more.



**BORDEAUX/  
BURGUNDY  
EXPORT**

225 l/228 l

€835

**CHATEAU  
FERRE**

225 l

€845

**CHATEAU &  
BURGUNDY  
TRADITION**

225 l/228 l

€860

LIMITED QUANTITY AVAILABLE. NO DISCOUNTS APPLY.



*Barrel of excellence*

MANUFACTURED BY

*Tonnellerie Radoux*

RESULT OF METICULOUS  
SELECTION OF THE VERY BEST  
FRENCH OAK. THE EXTREMELY  
TIGHT GRAIN OF THE OAK MAKES  
THIS BARREL EXCEPTIONAL.  
SYMBOL OF PERFECT HARMONY  
BETWEEN WOOD AND WINE, IT  
IS AND WILL REMAIN THE IDEAL  
HAVEN IN WHICH TO BRING THE  
BEST WINES IN THE WORLD TO  
THE HEIGHT OF THEIR MATURITY.

*Blend*

LIMITED EDITION

## ! OAK ADJUNCTS

Available in French and American oak, Pronektar's products are divided into two categories: oak used for fermentation, which includes powder and granulate; and oak used in aging, which includes chips, staves, segments, and stick sets. A Radoux sales representative is available to consult with winemakers about the benefits of each product.



## ! CASKS AND UPRIGHT TANKS 10 - 500 HL

For over 50 years, Tonnellerie Radoux has specialized in producing customized 10-500 HL French oak casks and tanks. Depending on the size and shape, casks and tanks can either be shipped assembled or assembled on location by our professionals. Radoux's casks and tanks add beauty to the finest cellars, giving an unmistakable added value to the image and communication of your brand. Please call for a quote.

10-500HL

**MADE TO ORDER ! Please call for a quote**

## FERMENTERS 1, 2, OR 3 TON

Variable capacity oak fermenter for fermentation, extended maceration and maturation. Radoux's French Oak Fermenters are tippable and maneuverable by forklift and are fitted with sealable «floating» lids.

ADDITIONAL ACCESSORIES AVAILABLE AT ADDITIONAL COST.

	€ 10HL/ 1 TON	20HL/ 2 TONS	30HL/ 3 TONS
No Top	€4,650	€5,560	€6,460
Fiberglass Top	€5,050	€6,110	€7,110
Stainless Steel Top	€6,850	€7,910	€9,010

## BARREL OPTIONS & UPGRADES

- SILICONE BUNG
- CHATEAU FERRE: 22mm Staves, Pine Board on Head
- CHATEAU TRADITION: 22mm Staves, Pine Board on Head & 4 Chestnut Hoops
- BURGUNDY TRADITION: 22mm Staves, Pine Board on Head & 8 Chestnut Hoops
- THIN-STAVE - all French, American and Eastern European barrels are available in thin stave at no extra charge.

	\$5
€	€10
€	€25
€	€25

## RADOUX CONTACTS

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SALES & MARKETING MANAGER

### REGIONAL SALES MANAGERS

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## ! ADDITIONAL DISCOUNTS

- If paid within 30 days from invoicing:*
- 2% Discount if you increase your 2012 order by 20%
  - Multiple Container Pricing available, call us for details

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### TERMS

- All pricing is quoted in either US Dollars or Euros. General Conditions: FOB Radoux warehouse, Santa Rosa or American Canyon, CA.
- Payment Terms: Net 30 days from departure of Radoux's warehouse with pre-approved terms.
- Orders for barrels produced in France need to be placed a minimum of 75 days prior to date of delivery.

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## TOASTING STYLES

### CLASSIC TOAST:

Radoux's house toast that is known and loved the World over – a balanced contribution of structure and aromatic potential.

### EVOLUTION TOAST:

An extended finish in the toasting process creates a barrel that allows a wine to mature while maintaining a maximum amount of the fruit's natural character. Oak tannin and aromatic potential are lower than the Classic Toast.

### REVELATION TOAST:

A particularly long toasting phase at moderate temperature produces low level toasting aromas and increased volume and fullness on the palate for the optimum respect of the fruit in your wine.



### INTEGRATION TOAST:

The Integration toast was specially created for grape varieties which are sensitive to intense contribution of oak, such as Pinot Noir. On the nose it is lightly toasted and on the palate the tannins integrate perfectly in the first months of aging.

### RED WINE TOAST:

An oxygen-starved fire creates a deep penetrating toast that is well suited for the extended aging of red wines.

### WHITE WINE TOAST:

More oxygen and a shorter toasting process produce a barrel that helps maintain the fresh characteristics of the finest white wines.

## TOASTING LEVELS

### LIGHT TOAST:

Pronounced tannin influence, adding structure to wines with a minimal influence of aromatic toasted notes.

### MEDIUM TOAST:

Toasted oak aromas are well balanced with tannin potential – contributing both structure and sensorial complexity (vanilla, fresh baked bread, spice, sweetness and mouthfeel).

### MEDIUM PLUS TOAST:

The apex of aromatic potential with a rich and complex sensorial contribution (pronounced vanilla, sweet chocolate, maple syrup, lactones and spice). Tannin potential is reduced but still present.

### HEAVY TOAST:

Less tannin, sweetness and vanilla, but a whole lot more of everything else (smoke, roasted coffee and dark chocolate).

### TOASTED HEADS:

Available at no extra charge.



**BUREAU VERITAS:**  
Radoux belongs to a select group of manufacturers whose traceable system of sourcing French oak is certified by the quality-assurance agency Bureau Veritas.

**PEFC:**  
Radoux promotes sustainable forestry management through its PEFC certification.

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