



PRICE
LIST
2015


RADOUX
Blend
LIMITED EDITION



EARLY ORDER DISCOUNT in **ORANGE** for orders placed by May 1, 2015:
 \$5 discount on American and Eastern European oak and 3% discount on French oak made in France.

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.

	BORDEAUX/ BURGUNDY EXPORT 225 l/228 l	FITS STANDARD RACK 265 l	300 l
1-9	\$485/\$490	\$510/\$515	\$560/\$565
10-49	\$480/\$485	\$505/\$510	\$555/\$560
50-149	\$470/\$475	\$495/\$500	\$545/\$550
150+	\$465/\$470	\$490/\$495	\$540/\$545

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.

	BORDEAUX/ BURGUNDY EXPORT 225 l/228 l	FITS STANDARD RACK 265 l	300 l
1-9	\$500/\$505	\$525/\$530	\$575/\$580
10-49	\$495/\$500	\$520/\$525	\$570/\$575
50-149	\$485/\$490	\$510/\$515	\$560/\$565
150+	\$480/\$485	\$505/\$510	\$555/\$560

36 MONTH AMERICAN OAK

LIMITED QUANTITY AVAILABLE
 NO THIN STAVE

	BORDEAUX EXPORT 225 l
1-9	\$525/\$530
10-49	\$520/\$525
50-149	\$510/\$515
150+	\$505/\$510



HYBRID BARRELS

	BORDEAUX/ BURGUNDY EXPORT 225 l/228 l	FITS STANDARD RACK 265 l
American Oak Body with French Oak Heads	1-9 \$570/\$575	\$595/\$600
	10-49 \$565/\$570	\$590/\$595
	50-149 \$555/\$560	\$580/\$585
	150+ \$550/\$555	\$575/\$580

50% American Oak/
 50% French Oak
 Body with French Oak
 Heads

	BORDEAUX/ BURGUNDY EXPORT 225 l/228 l	FITS STANDARD RACK 265 l
	1-9 \$755/\$760	\$780/\$785
	10-49 \$750/\$755	\$775/\$780
	50-149 \$740/\$745	\$765/\$770
	150+ \$735/\$740	\$760/\$765

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.

	BORDEAUX/ BURGUNDY EXPORT 225 l/228 l	FITS STANDARD RACK 265 l
	1-9 \$670/\$675	\$690/\$695
	10-49 \$665/\$670	\$685/\$690
	50-149 \$660/\$665	\$680/\$685
	150+ \$655/\$660	\$675/\$680

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FRENCH OAK

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	\$795/\$795	\$815/\$815
10-49	\$790/\$790	\$810/\$810
50-149	\$785/\$785	\$805/\$805
150+	\$780/\$780	\$800/\$800

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	€655/€675	€674/€695
10-49	€645/€665	€664/€685
50-149	€635/€655	€655/€675
150+	€626/€645	€645/€665

TIGHT GRAIN SELECT (TGS)

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.

**36 MONTH AVAILABLE IN LIMITED QUANTITIES
 IN 225L/228L ONLY, NO THIN-STAVE. ADD €25.**

	BORDEAUX/ BURGUNDY EXPORT 225 l/228 l	FITS STANDARD RACK 265 l	300 l
1-9	€742/€765	€761/€785	€878/€905
10-49	€732/€755	€752/€775	
50-149	€723/€745	€742/€765	
150+	€713/€735	€732/€755	

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	\$895/\$895	\$915/\$915

SMALL FRENCH OAK BARRELS

Available in Medium or Medium Plus toast levels.

NO DISCOUNTS APPLY

PERFECT FOR HOME WINEMAKING		
28l/ 7.4Gal	55l/ 14.5Gal	110l/ 30Gal
\$235	\$305	\$530

LARGE CAPACITY/PUNCHEONS

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

NO DISCOUNTS APPLY

	LARGE CAPACITY 350l	400l	500l	600l
	€905	€985	€1340	€1885



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.

OUR FINEST

BLEND | Only the highest quality, extra tight grain staves (less than 1.5mm), coming from the finest French oak forests, are used to make this barrel. The extreme tightness of the grain gives the wine great aromatic complexity, released progressively during aging, as well as a delicate contribution of structure and fine, supple tannins. The 'Blend' barrel is recommended for wines which are to be aged over long periods (18 months or more), and it will continue to reveal its potential over several vinification cycles.

€ **BORDEAUX/
BURGUNDY
EXPORT**
225 l/228 l
€854/€880

Blend

LIMITED EDITION

LIMITED QUANTITY AVAILABLE.
NO DISCOUNTS APPLY.



X-BLEND | The ultra-premium X-Blend barrel is Tonnellerie Radoux's greatest pride — the symbol of perfect harmony between wine and wood. With millimeter precision, each stave is individually inspected with the utmost care before being selected, and every step of the production & finishing process is carefully monitored by the master cooper and R&D team. The optimum maturation of the wood and extreme tightness of the grain (less than 1.0mm), ensures a measured tannic contribution as well as exceptional aromatic complexity — generously releasing its richness, intricacies, and finesse over long periods of aging. There is no room for compromise, and a very limited number of X-Blend barrels come out of Radoux's workshop each year.

€ 225 l/228 l
€1280/€1320

X Blend
LIMITED EDITION

LIMITED QUANTITY AVAILABLE.
NO DISCOUNTS APPLY.



CASKS AND UPRIGHT TANKS

For over 50 years, Tonnellerie Radoux has specialized in producing customized 10-200 HL French oak casks and tanks. Radoux's casks and tanks add beauty to the finest cellars, giving an unmistakable added value to the image and communication of your brand.

Customized to your specifications.
Please call for a quote.



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 : most French, American and Eastern European barrels are available in thin stave at no extra charge.

TOASTED HEADS : available at no extra charge

\$5
€10
€25 €
€25

PRONEKTAR OAK ADJUNCTS

The PRONEKTAR range has been perfected by Research and Development and production departments, in close collaboration with our in-house oenologists and sales teams and combines quality, traceability and reproducibility.

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.



RADOUX CONTACTS

For your individual sales representative, please contact the Radoux office using the contact information below.

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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.

NEW

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.

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.



ADDITIONAL DISCOUNTS

If paid within 30 days from invoicing:

- 2% Discount if you increase your 2014 order by 20%
- Multiple Container Pricing available, call us for details

TERMS

- All pricing is quoted in either US Dollars or Euros.
- General Conditions: FOB Radoux warehouse, Santa Rosa, 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.



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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