



PRICE LIST
2023



*Super Fine
Blend*



WWW.RADOUXCOOPERAGE.COM

FRENCH AND HUNGARIAN OAK

EARLY ORDER DISCOUNT

EARLY ORDER = 5% for orders confirmed by March 1, 2023

Orders confirmed after March 1, 2023 will receive standard pricing. Discounts are already applied to pricing below.

Please contact your sales representative regarding availability and pricing of specialty or custom order items.



FRENCH OAK

PRICED IN EUROS

OS MEDIUM GRAIN SELECT (MGS)

STANDARD: OAKSCAN 50

CUSTOM SELECTION: OAKSCAN 60 ADD €30

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.

265L ADD €80

EXPORT 225 l/228 l	STANDARD	EARLY ORDER [by March 1]
1-9	€ 1,000	€ 950.00
10-49	€ 990	€ 940.50
50-149	€ 980	€ 931.00
150+	€ 970	€ 921.50

OS MIXED GRAIN SELECT

Red Wine – STANDARD: OAKSCAN 40

White Wine – STANDARD: OAKSCAN 50

White Wine – CUSTOM SELECTION: OAKSCAN 30 ADD €30

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

265L ADD €80

EXPORT 225 l/228 l	STANDARD	EARLY ORDER [by March 1]
1-9	€ 1,040	€ 988.00
10-49	€ 1,030	€ 978.50
50-149	€ 1,020	€ 969.00
150+	€ 1,010	€ 959.50

OS TIGHT GRAIN SELECT (TGS)

STANDARD: OAKSCAN 40

CUSTOM SELECTION: OAKSCAN 20 OR 30 ADD €30

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.

AVAILABLE IN 225L THIN-STAVE

265L ADD €80

EXPORT 225 l/228 l	STANDARD	EARLY ORDER [by March 1]
1-9	€ 1,080	€ 1,026.00
10-49	€ 1,070	€ 1,016.50
50-149	€ 1,060	€ 1,007.00
150+	€ 1,050	€ 997.50

36 MONTH TIGHT GRAIN SELECT

STANDARD: OAKSCAN 35

Similar to the Tight Grain Select, however, the additional oak aging decreases the tannin content. Available in limited quantities in 225L/228L only. No thin-stave.

EXPORT 225 l/228 l	STANDARD	EARLY ORDER [by March 1]
1-9	€ 1,120	€ 1,064.00
10-49	€ 1,110	€ 1,054.50
50-149	€ 1,100	€ 1,045.00
150+	€ 1,090	€ 1,035.50

HUNGARIAN OAK

PRICED IN EUROS

STANDARD: OAKSCAN 28

These Tight Grain barrels are available in all toast levels and are great for all types of wine and as an alternative to French Oak.

265L ADD €75

EXPORT 225 l/228 l	STANDARD	EARLY ORDER [by March 1]
1-9	€ 840	€ 798.00
10-49	€ 830	€ 788.50
50-149	€ 820	€ 779.00
150+	€ 810	€ 769.50



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 Oakscan selection, please speak with your sales manager.

STANDARD OAKSCAN – NO CHARGE

CUSTOM SELECTION OAKSCAN – ADD €30

OUR FINEST – FRENCH OAK

PRICED IN EUROS

OMEGA

STANDARD: OAKSCAN 30

OMEGA | Excellence by Nature. The Omega barrel benefits from both OakScan, which enables the staves to be selected for moderate polyphenolic indices, and staves matured over three years. Radoux has developed Pure, a specific toast for the Omega barrel, to enhance the blend of oak tannins with those of the wine, preserving the sweetness of the wood while the wine acquires more volume and texture. Tasting reveals that Omega gives emphasis to the fruit, with a balance of roundness, volume, and length on the palate. Tannins are soft, expressing freshness, elegance and finesse.

EXPORT 225 l/228 l	STANDARD	EARLY ORDER [by March 1]
1-9	€1,140	€1,083.00
10-49	€1,130	€1,073.50
50-149	€1,120	€1,064.00
150+	€1,110	€1,054.50

LIMITED QUANTITY AVAILABLE.
AVAILABLE IN 225L THIN-STAVE

Super Fine Blend

STANDARD: OAKSCAN 35

SUPER FINE 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 will continue to reveal its potential over several vinification cycles.

EXPORT 225 l/228 l
€ 1,230

LIMITED QUANTITY AVAILABLE.
AVAILABLE IN 225L THIN-STAVE
NO DISCOUNTS APPLY.

X Extra fine Blend

STANDARD: OAKSCAN 35

EXTRA FINE 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.

EXPORT 225 l
€ 1,820

LIMITED QUANTITY AVAILABLE.
NO DISCOUNTS APPLY.



AMERICAN OAK

EARLY ORDER AND DELIVERY DISCOUNTS

EARLY ORDER AND DELIVERY discount = 5% for orders confirmed by March 1, 2023 and delivered by June 30, 2023.

EARLY ORDER discount = 2% for orders confirmed by March 1, 2023, delivered after June 30, 2023.

Orders confirmed after March 1, 2023 will receive standard pricing. Discounts are already applied to pricing below.

Please contact your sales representative regarding availability and pricing of specialty or custom order items.

24 MONTH MISSOURI OAK

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

**AVAILABLE IN THIN-STAVE
IN LIMITED QUANTITIES
265L ADD \$55**

EXPORT
225 l/228 l

1-9
10-49
50-149
150+

STANDARD

\$570
\$565
\$560
\$550

EARLY ORDER
[by March 1]

\$558.60
\$553.70
\$548.80
\$539.00

EARLY ORDER & DELIVERY
[by March 1 / Delivery by June 30]

\$541.50
\$536.75
\$532.00
\$522.50

36 MONTH MISSOURI OAK

**AVAILABLE IN THIN-STAVE
IN LIMITED QUANTITIES
265L ADD \$55**

EXPORT
225 l/228 l

1-9
10-49
50-149
150+

STANDARD

\$595
\$590
\$585
\$575

EARLY ORDER
[by March 1]

\$583.10
\$578.20
\$573.30
\$563.50

EARLY ORDER & DELIVERY
[by March 1 / Delivery by June 30]

\$565.25
\$560.50
\$555.75
\$546.25

APPALACHIAN OAK

The Appalachian Oak Barrels have pepper & spice in the nose and a long, balanced 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.

**AVAILABLE IN THIN-STAVE
IN LIMITED QUANTITIES
265L ADD \$55**

EXPORT
225 l

1-9
10-49
50-149
150+

STANDARD

\$595
\$590
\$585
\$575

EARLY ORDER
[by March 1]

\$583.10
\$578.20
\$573.30
\$563.50

EARLY ORDER & DELIVERY
[by March 1 / Delivery by June 30]

\$565.25
\$560.50
\$555.75
\$546.25

MINNESOTA OAK

The Minnesota Oak Barrel is loved for its subtle impact. The 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.

**AVAILABLE IN THIN-STAVE
IN LIMITED QUANTITIES
265L ADD \$55**

EXPORT
225 l

1-9
10-49
50-149
150+

STANDARD

\$605
\$600
\$595
\$585

EARLY ORDER
[by March 1]

\$592.90
\$588.00
\$583.10
\$573.30

EARLY ORDER & DELIVERY
[by March 1 / Delivery by June 30]

\$574.75
\$570.00
\$565.25
\$555.75



BARREL OPTIONS & UPGRADES :

BLACK HOOPS

\$45/€40

CHATEAU FERRE : 22mm Staves, Pine Board on Head

€30

CHATEAU TRADITION : 22mm Staves, Pine Board on Head & 4 Chestnut Hoops

€50

BURGUNDY TRADITION : 27mm Staves, 8 Chestnut Hoops

€50

SILICONE BUNG

\$5

THIN-STAVE : Available on select barrels

no charge

TOASTED HEADS

no charge



LARGE CAPACITY/ PUNCHEONS

STANDARD: OAKSCAN 45

CUSTOM SELECTION: OAKSCAN 30

(300, 400, 500L) ADD €30

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

NO DISCOUNTS APPLY

€	LARGE CAPACITY				
	300l	350l	400l	500l	600l
	€1,205	€ 1,360	€ 1,435	€ 1,695	€ 2,710

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
	\$315	\$415	\$720

CASKS AND UPRIGHT TANKS

For over 75 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.



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 credit approval.
- Cash, checks or wire payments preferred - 2.85 % merchant fee attached to credit card payments.
- Barrel orders need to be placed and confirmed a minimum of 85 days prior to date of delivery.
- Due to fluctuation in the cost of overseas freight, prices may be subject to change without notice.
- DDP winery delivery available for full 40' container shipments from France (French & Hungarian oak). Some exceptions apply.
- Multiple Container Pricing available, call us for details



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.

TOAST STYLES

CLASSIQUE TOAST:

FRENCH, HUNGARIAN AND AMERICAN OAK

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

AVAILABLE IN MEDIUM LIGHT, MEDIUM LONG, MEDIUM, MEDIUM PLUS AND HEAVY TOAST. TOASTED HEADS AVAILABLE AT NO EXTRA CHARGE.

SEE TOAST LEVEL SECTION BELOW FOR DETAIL.

EVOLUTION TOAST:

FRENCH AND HUNGARIAN OAK

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 Classique Toast.

AVAILABLE IN MEDIUM AND MEDIUM PLUS TOAST. TOASTED HEADS AVAILABLE AT NO EXTRA CHARGE

REVELATION TOAST:

FRENCH, HUNGARIAN AND AMERICAN OAK

A moderate intensity toast, Revelation adds volume/mid-palate, lifts the fruit, and aims to bring sweetness both at the aromatic level and on the mouthfeel (creaminess, vanilla). Suitable for wines with good structure. Moderate aromatic contribution. Developed for red wines.

A SPECIALTY TOAST AVAILABLE IN ONLY ONE LEVEL. TOASTED HEADS AVAILABLE AT NO EXTRA CHARGE.

INTEGRATION TOAST:

FRENCH AND HUNGARIAN OAK

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 supple tannins integrate perfectly in the first months of aging.

A SPECIALTY TOAST AVAILABLE IN ONLY ONE LEVEL. 225-300L BARRELS ONLY. TOASTED HEADS AVAILABLE AT NO EXTRA CHARGE.

PURE TOAST:

FRENCH AND HUNGARIAN OAK

Radoux has developed a specific toasting process to promote the bond and integration of wood & grape tannins. This gentle, long toast, as well as the low degradation of oak tannins, preserves the sweetness of the wood (maintains the polysaccharides on the surface) while the wine acquires more volume.



CLASSIQUE TOAST LEVELS

MEDIUM LIGHT TOAST:

This toast is made for wines that want to have a classic and balanced profile. A perfect pairing of wood toast notes and expression of the fragile and elegant fruit of the wine. The perfect solution for elegance.

MEDIUM LONG TOAST:

This toast should be defined as complete. The barrel gives density and layers while expressing the fruit without impacting the structure or tannins. A great solution for complex and dense wines.

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.

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Super Fine Blend

A WIDE RANGE OF BRANDS dedicated to the world of wine *and* spirits

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