



PRICE  
LIST  
2017

TECHNOLOGY IN  
THE HANDS OF ARTISANS



70 YEARS

1947-2017

[WWW.RADOUXCOOPERAGE.COM](http://WWW.RADOUXCOOPERAGE.COM)

## EARLY ORDER DISCOUNT

3% discount for orders delivered prior to April 30, 2017. 2% discount for orders placed prior to April 30, 2017 for later delivery. Orders placed after April receive standard pricing.

# AMERICAN OAK

### 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.

265L ADD \$41; 300L ADD \$82

**BORDEAUX/  
BURGUNDY  
EXPORT**  
225 l/228 l

1-9	\$470
10-49	\$465
50-149	\$455
150+	\$450

### 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.

265L ADD \$42

**BORDEAUX/  
BURGUNDY  
EXPORT**  
225 l/228 l

1-9	\$495
10-49	\$490
50-149	\$480
150+	\$475

### 36 MONTH AMERICAN OAK

LIMITED QUANTITY AVAILABLE  
NO THIN STAVE

**BORDEAUX  
EXPORT**  
225 l

1-9	\$530
10-49	\$525
50-149	\$515
150+	\$510



# HYBRID BARRELS

American Oak Body  
with French Oak Heads

265L ADD \$44

**BORDEAUX/  
BURGUNDY  
EXPORT**  
225 l/228 l

1-9	\$558
10-49	\$552
50-149	\$542
150+	\$535

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

265L ADD \$50

**BORDEAUX/  
BURGUNDY  
EXPORT**  
225 l/228 l

1-9	\$735
10-49	\$727
50-149	\$717
150+	\$708

# 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.

265L ADD \$46

**BORDEAUX/  
BURGUNDY  
EXPORT**  
225 l/228 l

1-9	\$692
10-49	\$682
50-149	\$672
150+	\$662

**TONNELLERIE RADOUX USA, INC.**

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## EARLY ORDER DISCOUNT

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# FRENCH OAK

## Coopered in the USA

### 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.

265L ADD \$55

### MIXED GRAIN SELECT

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 \$54

### 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. The Tight Grain French Oak is seasoned in France and coopered in our Santa Rosa, CA facility.

265L ADD \$54

#### BORDEAUX/ BURGUNDY EXPORT 225 l/228 l

1-9	\$779
10-49	\$769
50-149	\$759
150+	\$749

#### BORDEAUX/ BURGUNDY EXPORT 225 l/228 l

1-9	\$812
10-49	\$802
50-149	\$792
150+	\$782

#### BORDEAUX/ BURGUNDY EXPORT 225 l/228 l

1-9	\$844
10-49	\$834
50-149	\$824
150+	\$814

## Coopered in France

### MEDIUM GRAIN SELECT (MGS)

265L ADD €51



#### BORDEAUX/ BURGUNDY EXPORT 225 l/228 l

1-9	€752
10-49	€742
50-149	€732
150+	€722

### MIXED GRAIN SELECT

265L ADD €51



#### BORDEAUX/ BURGUNDY EXPORT 225 l/228 l

1-9	€783
10-49	€773
50-149	€763
150+	€753

### TIGHT GRAIN SELECT (TGS)

265L ADD €51  
300L ADD €93



#### BORDEAUX/ BURGUNDY EXPORT 225 l/228 l

1-9	€814
10-49	€804
50-149	€794
150+	€784

36 MONTH AVAILABLE IN LIMITED QUANTITIES  
IN 225L/228L ONLY, NO THIN-STAVE. ADD €30  
OAKSCAN TANNIN LEVEL SELECTION ADD €30

Prices subject to change without notice.



## 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  
€932

*Blend*

LIMITED EDITION

LIMITED QUANTITY AVAILABLE.



**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.

€ **BORDEAUX  
EXPORT**  
225 l  
€1401

*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.



### LARGE CAPACITY/PUNCHEONS

Large French Oak Barrels are available in a variety of sizes and toast levels.  
NO DISCOUNTS APPLY

€ <b>LARGE CAPACITY</b>	350l	400l	500l	600l
	€1002	€1045	€1421	€1998

### 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
\$242	\$314	\$546

# TOASTING STYLES

## CLASSIQUE TOAST:

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

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

## 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 Classique Toast.

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

## 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.

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

## 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 supple tannins integrate perfectly in the first months of aging.

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

# 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.

## BARREL OPTIONS & UPGRADES :

### SILICONE BUNG

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\$5

CHATEAU FERRE : 22mm Staves, Pine Board on Head

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€20

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

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€35

BURGUNDY TRADITION : 27mm Staves, Pine Board on Head & 8 Chestnut Hoops

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€35

THIN-STAVE : French (Tight Grain), American and Eastern European barrels

are available in thin stave at no extra charge.

TOASTED HEADS : available at no extra charge



## RADOUX CONTACTS

### REGIONAL SALES MANAGERS

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VTV Trading, Mexico

### 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.
- Orders for barrels produced in France need to be  
placed a minimum of 75 days prior to date of delivery.
- Multiple Container Pricing available, call us for details

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**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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