



PRICE
LIST
2018

TECHNOLOGY IN
THE HANDS OF ARTISANS



RX

EARLY ORDER DISCOUNT

EARLY ORDER AND DELIVERY discount = 5% for orders confirmed by April 30, 2018 and delivered by June 30, 2018.

EARLY ORDER discount = 2% for orders confirmed by April 30, 2018, delivered after June 30, 2018.

Orders confirmed after April 30, 2018 will receive standard pricing. Discounts are already applied to pricing below.

AMERICAN OAK

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.

265L ADD \$42

EARLY ORDER & DELIVERY

EXPORT 225 l/228 l	
1-9	\$451.25
10-49	\$446.50
50-149	\$437.00
150+	\$432.25

EARLY ORDER

EXPORT 225 l/228 l	
1-9	\$465.50
10-49	\$460.60
50-149	\$450.80
150+	\$445.90

STANDARD

EXPORT 225 l/228 l	
1-9	\$475
10-49	\$470
50-149	\$460
150+	\$455

36 MONTH MISSOURI OAK

LIMITED QUANTITY AVAILABLE
NO THIN STAVE

EXPORT 225 l	
1-9	\$508.25
10-49	\$503.50
50-149	\$494.00
150+	\$489.25

EXPORT 225 l	
1-9	\$524.30
10-49	\$519.40
50-149	\$509.60
150+	\$504.70

EXPORT 225 l	
1-9	\$535
10-49	\$530
50-149	\$520
150+	\$515

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

EXPORT 225 l	
1-9	\$475.00
10-49	\$470.25
50-149	\$460.75
150+	\$456.00

EXPORT 225 l	
1-9	\$490.00
10-49	\$485.10
50-149	\$475.30
150+	\$470.40

EXPORT 225 l	
1-9	\$500
10-49	\$495
50-149	\$485
150+	\$480

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.

265L ADD \$42

EXPORT 225 l	
1-9	\$498.75
10-49	\$494.00
50-149	\$484.50
150+	\$479.75

EXPORT 225 l	
1-9	\$514.50
10-49	\$509.60
50-149	\$499.80
150+	\$494.90

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

HYBRID BARRELS

American Oak Body
with French Oak Heads

265L ADD \$44

EXPORT 225 l/228 l	
1-9	\$545.30
10-49	\$539.60
50-149	\$530.10
150+	\$523.45

EXPORT 225 l/228 l	
1-9	\$562.52
10-49	\$556.64
50-149	\$546.84
150+	\$539.98

EXPORT 225 l/228 l	
1-9	\$574
10-49	\$568
50-149	\$558
150+	\$551

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

265L ADD \$50

EXPORT 225 l/228 l	
1-9	\$738.15
10-49	\$729.60
50-149	\$720.10
150+	\$711.55

EXPORT 225 l/228 l	
1-9	\$761.46
10-49	\$752.64
50-149	\$742.84
150+	\$734.02

EXPORT 225 l/228 l	
1-9	\$777
10-49	\$768
50-149	\$758
150+	\$749

EASTERN EUROPEAN OAK

EASTERN EUROPEAN OAK

Tight grain oak from Hungary 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 \$50

EXPORT 225 l/228 l	
1-9	\$709.65
10-49	\$699.20
50-149	\$688.75
150+	\$678.30

EXPORT 225 l/228 l	
1-9	\$732.06
10-49	\$721.28
50-149	\$710.50
150+	\$699.72

EXPORT 225 l/228 l	
1-9	\$747
10-49	\$736
50-149	\$725
150+	\$714



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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 \$60

	EARLY ORDER & DELIVERY	EARLY ORDER	STANDARD
	EXPORT 225 l/228 l	EXPORT 225 l/228 l	EXPORT 225 l/228 l
1-9	\$804.65	\$830.06	\$847
10-49	\$794.20	\$819.28	\$836
50-149	\$783.75	\$808.50	\$825
150+	\$773.30	\$797.72	\$814

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 \$60

	EARLY ORDER & DELIVERY	EARLY ORDER	STANDARD
	EXPORT 225 l/228 l	EXPORT 225 l/228 l	EXPORT 225 l/228 l
1-9	\$838.85	\$865.34	\$883
10-49	\$828.40	\$854.56	\$872
50-149	\$817.95	\$843.78	\$861
150+	\$807.50	\$833.00	\$850

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 \$60

36 MONTH AVAILABLE IN LIMITED QUANTITIES IN 225L AND 265L ONLY. ADD \$33

	EARLY ORDER & DELIVERY	EARLY ORDER	STANDARD
	EXPORT 225 l/228 l	EXPORT 225 l/228 l	EXPORT 225 l/228 l
1-9	\$871.15	\$898.66	\$917
10-49	\$861.65	\$888.86	\$907
50-149	\$851.20	\$878.08	\$896
150+	\$840.75	\$867.30	\$885

Coopered in France

MEDIUM GRAIN SELECT (MGS)

265L ADD €52

	EARLY ORDER & DELIVERY	EARLY ORDER	STANDARD
	EXPORT 225 l/228 l	EXPORT 225 l/228 l	EXPORT 225 l/228 l
1-9	€758.52	€774	€774
10-49	€748.72	€764	€764
50-149	€738.92	€754	€754
150+	€729.12	€744	€744

MIXED GRAIN SELECT

265L ADD €52

	EARLY ORDER & DELIVERY	EARLY ORDER	STANDARD
	EXPORT 225 l/228 l	EXPORT 225 l/228 l	EXPORT 225 l/228 l
1-9	€789.88	€806	€806
10-49	€780.08	€796	€796
50-149	€770.28	€786	€786
150+	€760.48	€776	€776

TIGHT GRAIN SELECT (TGS)

265L ADD €52

300L ADD €95

36 MONTH AVAILABLE IN LIMITED QUANTITIES

IN 225L/228L ONLY, NO THIN-STAVE. ADD €30

OAKSCAN TANNIN LEVEL SELECTION ADD €30

	EARLY ORDER & DELIVERY	EARLY ORDER	STANDARD
	EXPORT 225 l/228 l	EXPORT 225 l/228 l	EXPORT 225 l/228 l
1-9	€821.24	€838	€838
10-49	€811.44	€828	€828
50-149	€801.64	€818	€818
150+	€791.84	€808	€808



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.

EARLY ORDER	STANDARD
€ EXPORT 225 l/228 l	EXPORT 225 l/228 l
<hr/> €939.82	<hr/> €959

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.

€ EXPORT 225 l
<hr/> €1441

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

€ LARGE CAPACITY				
350l	400l	500l	600l	
<hr/> €1,031	<hr/> €1,075	<hr/> €1,462	<hr/> €2,056	

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
<hr/> \$249	<hr/> \$323	<hr/> \$562

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 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:

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.

NEW!

PURE TOAST:

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. Developed for red wines.

A SPECIALTY TOAST AVAILABLE IN ONLY ONE LEVEL FOR FRENCH OAK TIGHT GRAIN 225-300L AND BLEND BARRELS MADE IN FRANCE. THE HEADS ARE LIGHTLY TOASTED.

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

\$5

CHATEAU FERRE : 22mm Staves, Pine Board on Head

€20

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

€35

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

€35

THIN-STAVE : French oak Tight Grain barrels are available in thin-stave at no extra charge.

TOASTED HEADS : available at no extra charge



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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 and confirmed 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.