

Valid from 01/05/20 to 30/04/21
Prices for barrels FIS (inclusive all costs to your winery)



Ω MEGA



Respect of the fruit and character

Wood selection, long maturation:

An optimal wood selection of the best French forests is done for this barrel range. Matured naturally 3 years, these tight grain staves are also individually controlled by OakScan®.

Pure, a specially adapted toast:

A very special **"Long Light"** toast has been developed by the R&D department and a group of consultant winemakers for this barrel.



Omega	Size	Stave thickness	Unit	Container 20'		Container 40'	
Tight grain, 3 years, Pure Toasting			Price	Price	barrels	Price	barrels
Bordeaux Export	225lt	25/27mm	899€	882€	67	877 €	138
Burgundy Export	228lt	25/27mm	899€	882€	65	877 €	136
Hogshead	300lt	25/27mm	/	1 050 €	51	1 045 €	108

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French Oak - Tight Grain Select:

Formerly known as "Tradition Radoux" this fine grain selection is designed for long term maturation, for red and white varietals.

Coopered in France, this 100% French oak is certified by Veritas, minimum 2 years seasoning and controlled by OakScan®.



French Oak - Tight Grain Select	Size	Stave thickness	Unit	Container 20'		Container 40'	
Tight grain, 2 years			Price	Price	Barrels	Price	barrels
Bordeaux Export	225lt	25/27mm	832 €	816 €	67	811 €	138
Burgundy Export	228lt	25/27mm	832 €	816 €	65	811 €	136
Hogshead	300lt	25/27mm	1 013 €	1002€	51	997€	108
Puncheon	400lt	25/27mm	1199€				
Puncheon	500lt	25/27mm	1 385 €				
Demi-Muid	6oolt	45/47mm	2 003 €				

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French Oak – Burgundy grain:

This grain selection is designed for short term maturation, for red and white varietals.

Coopered in France, this 100% French oak is certified by Veritas, minimum 2 years seasoning and controlled by OakScan®.



French Oak - Mid-fine Grain Select	Size	Stave thickness	Unit	Container 20'		Container 40'	
2 years			Price	Price	Barrels	Price	barrels
Bordeaux Export	225lt	25/27mm	768€	751€	67	741€	138
Burgundy Export	228lt	25/27mm	768€	751 €	65	741€	136
Hogshead	300lt	25/27mm	966 €	959€	51	949€	108

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European Oak:

This wood is mainly sourced in Hungary. The fine grain European Oak is recommended for Viognier, Chardonnay, Shiraz and Cabernet.

Coopered in France it is seasoned for minimum 2 years.



European Oak	Size	Stave thickness	Unit	Container 20'		Container 40'	
Tight grain, 2 years			Price	Price	barrels	Price	barrels
Bordeaux Export	225lt	25/27mm	658€	650€	67	641€	138
Hogshead	300lt	25/27mm	787 €	745 €	51	725 €	108
Puncheon	400lt	25/27mm	863€				

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American Oak, coopered in France:

This white Oak is sourced in Missouri and matured during 2 years in the same area.





American Oak	Size	Stave thickness	Unit	Container 20'		Container 40'	
Missouri, 2 years			Price	Price	barrels	Price	barrels
Bordeaux Export	225lt	25/27mm	535 €	530 €	67	525€	138
Burgundy Export	228lt	25/27mm	601€	596 €	65	586 €	136
Hogshead	300lt	25/27mm	702€	697€	51	662€	108

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The Blend range : The iconic premium barrels

With the development in the 1990s of its Blend line, Tonnellerie Radoux has introduced the barrel into the world of luxury.

The Blend barrel has a high aromatic potential, with a very slow extraction, and represents a real quality investment for the Cellar Master. It is recommended for wines which are to be aged over long periods and can reveal its potential over several vinification cycles.

The extreme tightness of its grain gives the wine maximum aromatic complexity, progressively released during aging, for a delicate contribution of structure, with fine and supple tannins.



Super Fine Blend	Size	Stave thickness	Unit	Contair	ner 20'	Container 40'	
Super tight grain			Price	Price	barrels	Price	barrels
Bordeaux Export 225lt (22 or 27 mm)	225lt	25/27mm	1022€	No discount		No discount	
Extra Fine X-Blend	Size	Stave thickness	Unit	Container 20'		Container 40'	
Extra tight grain (limited quantities)			Price	Price	barrels	Price	barrels
				Not available		Not available	

Vats and casks: cask maker since 1947



Radoux is one of the rare barrel makers to have maintained and developed the ancient art of cask and vat making, the historic heart of its craft. Using the specific techniques of cabinet making and carpentry, this fine art belongs to the great French tradition of craftsmanship. An expert for over 70 years in the art of making vats and casks for aging wines and spirits, Radoux possesses a unique savoir faire combining tradition and design.

Available from 600-1000olt, French oak, custom made – P.O.A







Validity

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Terms and conditions

Prices are for barrels FIS - INCLUSIVE OF ALL COSTS TO YOUR WINERY - GST NOT INCLUDED

Forward cover can be taken on your request at the banking cover rate at the time of order

Payment terms: 30 days after delivery

Contacts

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Full catalog available on http://www.radoux.fr/en/downloads/