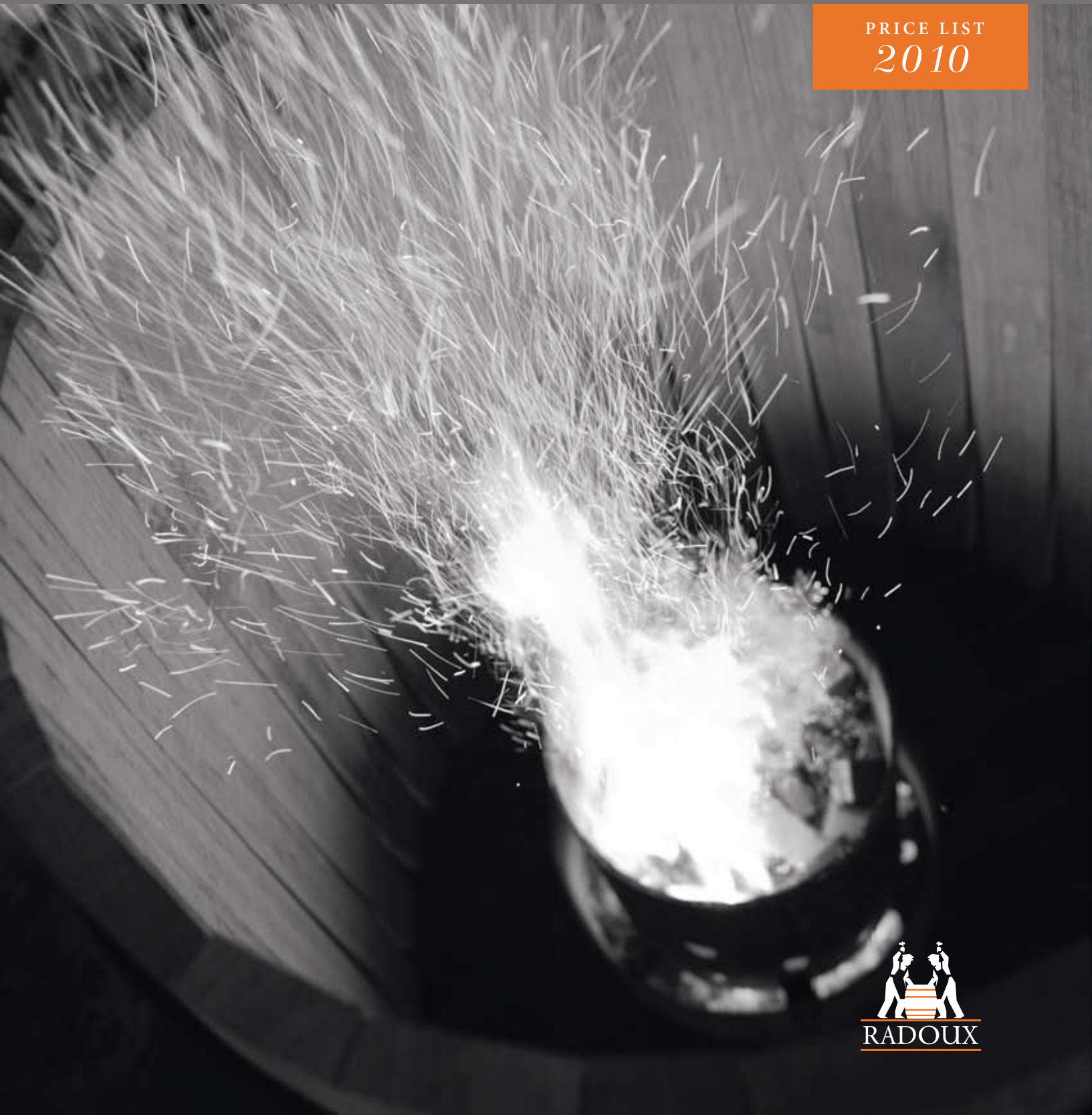


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PRICE LIST
2010



➔ **EARLY ORDER PRICING** in **ORANGE** is valid on orders placed by May 1, 2010.

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	POPULAR IN AUSTRALIA ! 300 l
1-9	\$375/\$380	\$390/\$395	\$425/\$430
10-49	\$370/\$375	\$385/\$390	\$420/\$425
50-149	\$365/\$370	\$380/\$385	\$415/\$420
150+	\$360/\$365	\$375/\$380	\$410/\$415

MINNESOTA OAK

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

	BORDEAUX/ BURGUNDY EXPORT 225 l/228 l	FITS STANDARD RACK 265 l
1-9	\$380/\$385	\$395/\$400
10-49	\$375/\$380	\$390/\$395
50-149	\$370/\$375	\$385/\$390
150+	\$365/\$370	\$380/\$385

36 MONTH MINNESOTA OAK

Staves have been air seasoned for 3 years (36 months) and are extremely limited.

LIMITED QUANTITY
AVAILABLE

	BORDEAUX/ BURGUNDY EXPORT 225 l/228 l
1-9	\$410/\$415
10-49	\$405/\$410
50-149	\$400/\$405
150+	\$395/\$400

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
1-9	\$390/\$395	\$405/\$410
10-49	\$385/\$390	\$400/\$405
50-149	\$380/\$385	\$395/\$400
150+	\$375/\$380	\$390/\$395

HYBRID BARREL

American Oak bodies and French Oak heads.

	BORDEAUX/ BURGUNDY EXPORT 225 l/228 l
1-9	\$445/\$450

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	\$570/\$575	\$590/\$595
10-49	\$565/\$570	\$585/\$590
50-149	\$560/\$565	\$580/\$585
150+	\$555/\$560	\$575/\$580

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FRENCH OAK

{THE LONGER YOU AGE YOUR WINE, THE TIGHTER THE GRAIN OF THE BARREL SHOULD BE.}

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 and with shorter-aged wines such as Pinot Noir and Chardonnay.

	BORDEAUX/ BURGUNDY EXPORT 225 l/228 l	FITS STANDARD RACK 265 l
1-9	\$720/\$725	\$740/\$745
10-49	\$715/\$720	\$735/\$740
50-149	\$710/\$715	\$730/\$735
150+	\$705/\$710	\$725/\$730

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, or Revelation toast styles.

	€ BORDEAUX/ BURGUNDY EXPORT 225 l/228 l	FITS STANDARD RACK 265 l
1-9	€605/€610	€625/€630
10-49	€595/€600	€615/€620
50-149	€585/€590	€605/€610
150+	€575/€580	€595/€600

TIGHT GRAIN SELECT (TGS)

This is Radoux's most popular French Oak barrel. 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.

	€ BORDEAUX/ BURGUNDY EXPORT 225 l/228 l	FITS STANDARD RACK 265 l	POPULAR IN AUSTRALIA ! 300 l
1-9	€690/€695	€710/€715	€890
10-49	€680/€685	€700/€705	
50-149	€670/€675	€690/€695	
150+	€660/€665	€680/€685	

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	\$810/\$815	\$830/\$835

SMALL FRENCH OAK BARRELS

Small Tight Grain French Oak Barrels are perfect for Home Winemakers or Wineries looking for a small barrel for topping wine. Available in Medium or Medium Plus toast levels, toasted heads optional.

NO DISCOUNTS APPLY

	PERFECT FOR HOME WINEMAKING 20l/ 5Gal	30l/ 8Gal	50l/ 13,2Gal	110l/ 30Gal
	\$190	\$205	\$260	\$460

LARGE CAPACITY/PUNCHEONS

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

NO DISCOUNTS APPLY

€ LARGE CAPACITY	350l	400l	500l	600l
	€995	€1,095	€1,310	€1,900

MISCELLANEOUS

NO DISCOUNTS APPLY

SPITTOON N/A	VINAIGRIER 10 l	VINAIGRIER 15 l
\$335	\$140	\$145

FRENCH OAK

EXTRA TIGHT GRAIN

Only the highest quality, tightest grain oak is selected and used in crafting Radoux's Blend Limited Edition Barrels. Due to the grain tightness, oak extraction is very slow and it is recommended for wine (particularly red Bordeaux and other longer aged varietals) aging in barrels for 18 months or more.



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

€800

**CHATEAU
FERRE**
225 l

€810

**CHATEAU &
BURGUNDY
TRADITION**
225 l/228 l

€825

LIMITED QUANTITY AVAILABLE. NO DISCOUNTS APPLY.



Barrel of excellence

MANUFACTURED BY

Tonnellerie Radoux.

RESULT OF METICULOUS
SELECTION OF THE VERY BEST
FRENCH OAK. THE EXTREMELY
TIGHT GRAIN OF THE OAK MAKES
THIS BARREL EXCEPTIONAL.
SYMBOL OF PERFECT HARMONY
BETWEEN WOOD AND WINE, IT
IS AND WILL REMAIN THE IDEAL
HAVEN IN WHICH TO BRING THE
BEST WINES IN THE WORLD TO
THE HEIGHT OF THEIR MATURITY.

Blend

LIMITED EDITION

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.

NEW

REVELATION TOAST:

Radoux has just developed the "Revelation" technique of toasting barrels. 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.

RED WINE TOAST:

An oxygen-starved fire creates a deep penetrating toast that is well suited for the extended aging of red wines.

WHITE WINE TOAST:

More oxygen and a shorter toasting process produce a barrel that helps maintain the fresh characteristics of the finest white wines.

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 mouth-feel).

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.



OAKSCAN:

Radoux's industry-first system of rapidly analyzing and classifying oak staves with near infrared spectrometry to quantify their level of extractable tannins prior to production.



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 has been recognized by the world's foremost and largest certification program for sustainable forest management.

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! CASKS AND UPRIGHT TANKS 10 - 500 HL

For over 50 years, Tonnellerie Radoux has specialized in producing customized 10-500 HL French oak casks and tanks. Depending on the size and shape, casks and tanks can either be shipped assembled or assembled on location by our professionals. Radoux's casks and tanks add beauty to the finest cellars, giving an unmistakable added value to the image and communication of your brand. Please call for a quote.

10-500HL

MADE TO ORDER ! Please call for a quote

NEW FERMENTERS 1, 2, OR 3 TON

Variable capacity oak fermenter for fermentation, extended maceration and maturation. Radoux's Tight Grain French Oak Fermenters are tippable and maneuverable by forklift and are fitted with sealable «floating» lids.

ADDITIONAL ACCESSORIES AVAILABLE AT ADDITIONAL COST.

	10HL/ 1 TON	20HL/ 2 TONS	30HL/ 3 TONS
No Top	€4,550	€5,460	€6,360
Fiberglass Top	€4,950	€6,010	€7,010
Stainless Steel Top	€6,750	€7,810	€8,910

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: 8 Chestnut Hoops
- THIN-STAVE - all French, American and Eastern European barrels are available in thin stave at no extra charge.

€	5\$
€	10€
€	25€
€	25€

RADOUX CONTACTS

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VTV MEXICO

! ADDITIONAL DISCOUNTS

(if paid within 30 days from invoicing):
2%: Increase your 2009 order by 20%
2%: Take delivery before June 1, 2010
4%: Increase your 2009 order by 20%
AND take delivery before June 1, 2010
Multiple Container Pricing available, call us for details.

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TERMS

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

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