

The toasting process

AN ART WHICH IS BEING CONSTANTLY PERFECTED.

The pre-heating is the first stage in Radoux's toasting process. The oak staves are gradually heated so that they can then be bent to form the shape of the barrel. This stage is traditionally carried out over a wood fire, whilst keeping the wood damp.

The second stage of Radoux's toasting process involves a long, slow cooking of the bent staves over a wood fire. This helps fix the final shape of the barrel and stimulate the aromas within the depth of the oak.

It is essential at this stage to have complete control over the process in order to create a harmonious development of the aromas and to ensure the best possible contribution of the oak to the structure of the wines. Each barrel entering the toasting process is closely monitored with regard to the length of the toast and the intensity of the heat.

Depending on the length of the "bousinage" process, toast can be Light, Medium, Medium+ or Heavy. Each level of intensity gives the wood a different profile, enhancing toasty, spicy, vanilla or coconut aromas.



In addition to the various levels of toast, Tonnellerie Radoux has now perfected specific techniques which enable them to offer four distinct ranges: Classique, Evolution, Révélation and Intégration. They have been created in order to ensure that the tannins, depending on the wine variety, the length of aging and the wood chosen, soften your wines or bring them structure, with either a discreet or more marked wood character.

Radoux – Creator of aromas

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THE RADOUX RANGE OF TOASTS

Our R&D team has developed a wide range of toasts to suit the different characteristics of grape varieties and to help winemakers achieve the results they seek for their wines.



Classique

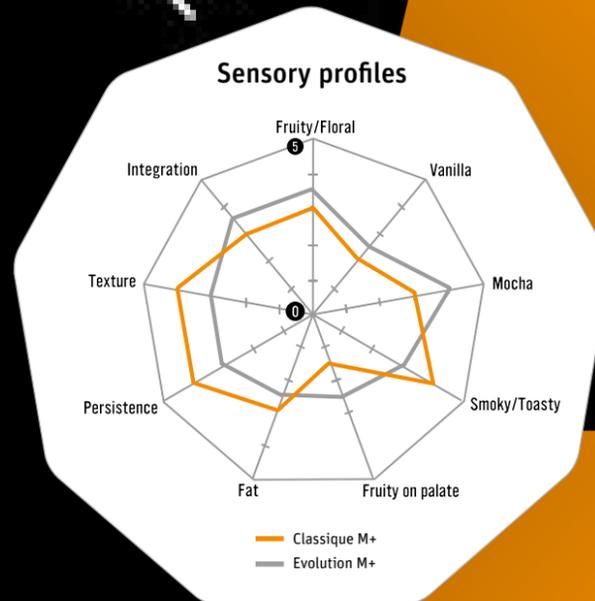
Aromatic complexity and texture.

Adapted to wines meant to be aged over long periods, the Classique range of toast reveals moderate to intense aromas and strengthens the wine's tannic structure and persistence.

Available in two versions:
White wine and red wine.

Three levels of toast:
Medium, Medium plus and Heavy.

- Intense and complex aromas contributed by the toast,
- Reinforces the texture and persistence on the palate.



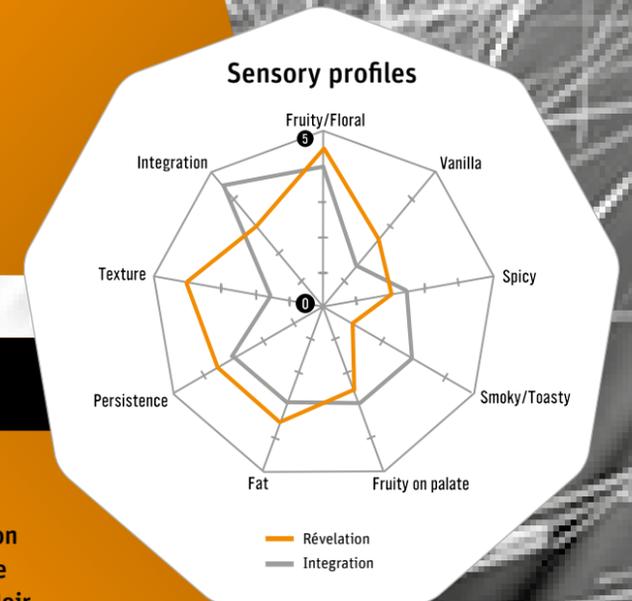
Révélation

Purity of the fruit and fullness.

In order to meet the demand for wines which express pure fruit, Radoux's R&D created the « Révélation » toast. This new toasting process helps reveal the pure expression of the fruit. It is particularly well adapted to structured wines and expresses itself even more effectively when used in aging on fine lees.

Available only for structured, red wines, with one level of toast: «Light».

- Very low aromatic contribution from the toast,
- Fullness on the palate (texture and fat).



Evolution

Balance and Fullness.

In order to satisfy the growing trend amongst consumers to drink young, fruity wines with smooth tannins, Radoux perfected the Evolution toast, by lowering the temperature and lengthening the “bousinage” with a “re-cooking” phase, thus revealing aromas which guarantee a perfect balance between the wood and the wine, resulting in smooth tannins and sweetness on the palate.

Available in two versions:
White wine and red wine.

Two levels of toast:
Medium and Medium plus.

- Balance between wine and wood,
- Fullness and sweetness on the palate.

Intégration

Integration of the oak, finesse.

Using the same technology as Révélation, the Intégration 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 tannins integrate perfectly in the first months of aging.

For fine, delicate grape varieties.
Available only for red wine with one level of toast: “Medium”.

- Oak tannins integrate rapidly, with low impact on structure,
- Respects the characteristics of the grape variety, aromatic freshness,
- Discreet oak impact.