



A large, decorative graphic is centered on the page. It features a white circular outline that encloses a detailed illustration of a wooden barrel. To the left of the barrel, the text "X Blend" is written in a large, elegant, cursive script. Below "X Blend", the words "LIMITED EDITION" are written in a smaller, clean, sans-serif font. The entire graphic is accented with intricate, flowing white flourishes that extend from the text and the circle.



**ALREADY WORLD LEADER WITH ITS RANGE OF BLEND BARRELS,**

Radoux has pushed back the boundaries of perfection by bringing together all its “Meilleurs ouvriers de France” (Best Craftsmen of France), under the personal responsibility of Christian Radoux, to create the ultra premium “X-Blend” barrel, destined to be the container for the greatest wines the world over.



✠

**RIGOROUS SELECTION of the WOOD**

The X-Blend barrels are made with wood coming from a strict selection of exceptional oak from the finest French forests.



✠

**SAVOIR-FAIRE at the HEIGHT of its ART**

Christian Radoux, guardian of the cooperage's savoir-faire, guarantees the success of this extraordinary product. This work of art is the result of the combined skills of the Best Craftsmen of France and “Compagnons du Devoir” in the Radoux team.



✠

**RARE TIGHTNESS of GRAIN**

With millimetric precision, each stave is individually and carefully inspected before being approved as X-Blend. The extreme tightness of the grain guarantees great aromatic complexity. This challenge leaves no room for compromise and every year, only a few dozen of these rare barrels are allowed out of the Radoux workshop.



✠

**REFINEMENT**

The X-Blend is the object of undivided attention throughout its production process, and the finishing touches live up to its image : exceptional ! The surface of each stave is finished by hand. The black hoops are colored throughout and a glass bung gives an elegant finishing touch to the barrel.



✠

**The WORK of TIME and the time it takes to achieve A WORK of ART**

Time – the basic foundation for X-Blend - leaves its impression. The optimum maturation of the wood used ensures a measured tannic contribution and exceptional finesse.



✠

**TOP QUALITY CONTROL**

The toasting of every barrel is defined with great care by the cooperage's Sales Manager/ Oenologist and controlled by the Research & Development Manager to ensure it is carried out to perfection. After-sales-service is guaranteed throughout the life of the X-Blend barrel. An individual certificate of authenticity is issued with the delivery of each barrel.



*" Trifles make perfection and perfection is no trifle."*

LEONARDO DA VINCI



CONTAINER *for*  
*the* GREATEST WINES  
*the* WORLD OVER.

The X-Blend is the pride of the Radoux cooperage and the symbol of perfect harmony between wine and wood. Each barrel is numbered and signed by Christian Radoux, thus giving his personal guarantee that it has been made to perfection.

A rare product through its excellence, it reveals its richness, complexity and finesse during very long aging periods.

A work of art, the combination of the work of time, of a savoir faire and absolute precision, the X-Blend's ambition is to take the most noble wines the world over to the height of their potential.



TONNELLERIE RADOUX  
10, Avenue Faidherbe  
BP 113 - 17503 Jonzac  
FRANCE

Tel : +33 (0)5 46 48 00 65  
Fax : +33 (0)5 46 48 47 77

WWW.RADOUX.FR