



## Extra Fine X-Blend, state-of-the-art selection by grain

**Radoux was a pioneer when creating its BLEND range, introducing the barrel into the world of luxury at the beginning of the 1990s. Extra Fine X-Blend and Super Fine Blend meet with the highest oenological standards and are the result of an exceptional selection of wood and the unique skills of our Master Coopers.**

Result of a demand for perfection taken to the extreme, Extra Fine X-Blend is the ultra-premium barrel for the best wines in the world. It is produced in very limited quantities by a dedicated team made up of our Meilleurs Ouvriers de France.

Extra Fine X-Blend barrels are subject to an unequalled standard of quality and are made from a strict selection of exceptional wood from the finest French oak trees.

With pin-point precision, each stave is individually inspected with care before being selected. The extreme tightness of the grain guarantees a great aromatic complexity. This challenge leaves no room for compromise and every year, only one to two hundred numbered barrels come out of the Radoux workshop.

The finish of the Extra Fine X-Blend barrel is the focus of attention throughout the production process and is, in one word: exceptional. Each stave is scraped by hand and a glass bung gives the final touch of elegance to this barrel. The toast of each barrel is defined with great care by the Cooperage's Sales Manager/Oenologist in consultation with the customer. It is then monitored by the Heads of Research & Development and Quality to ensure everything is done to perfection. An individual certificate of authenticity is issued upon delivery of each barrel and after sales service is guaranteed throughout the life of the Extra Fine X-Blend barrel.

**This exceptional barrel will bestow its richness, complexity and finesse over long periods of aging.**



*Extra fine  
Blend*

BARREL AVAILABLE IN 225 LITRES  
(TRANSPORT OR CHATEAU FINISH)  
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FRENCH OAK  
EXTRA TIGHT GRAIN, PIN-POINT PRECISION