

# The Burgundy 228 litres

This is the pride of Radoux, since the 1980s. The 228 litre Burgundy barrel is recommended for use in vinification and for aging Burgundy varietals (Pinot, Chardonnay ...) and fruity, delicate wines.

## Transport

CAPACITY (L)	228
LENGTH OF STAVES (CM)	88
DIAMETER OF BILGE (CM)	71,7
DIAMETER AT HEAD (CM)	60
THICKNESS OF STAVES (MM)	25/27
GALVANISED HOOPS	8
CHESTNUT HOOPS	-
BUNG HOLE (MM)	50
PINE BAR	-
WEIGHT (KG)	48



## Tradition

CAPACITY (L)	228
LENGTH OF STAVES (CM)	88
DIAMETER OF BILGE (CM)	71,7
DIAMETER AT HEAD (CM)	60
THICKNESS OF STAVES (MM)	25/27
GALVANISED HOOPS	6
CHESTNUT HOOPS	8
BUNG HOLE (MM)	50
PINE BAR	-
WEIGHT (KG)	48



## 228L

	TRANSPORT	TRADITION
<b>SUPER FINE BLEND</b>	✓	✓
<b>FRENCH OAK TIGHT GRAIN</b>	OS ✓	OS ✓
<b>FRENCH OAK ALLIANCE/MIXED (MEDIUM AND TIGHT GRAIN)</b>	OS ✓	OS ✓
<b>FRENCH OAK MEDIUM GRAIN</b>	✓	✓
<b>AMERICAN OAK</b>	✓	✓
<b>EASTERN EUROPEAN OAK</b>	✓	✓

The OakScan® process is systematically applied to all Radoux's French oak barrels.

Tailored selections can also be offered on barrels marked OS