



Omega, excellence by nature

Radoux's new **Omega** barrel is the result of years researching wood, toast and its interaction with wine. It combines all the skills of Radoux's research and production teams with the support of wine experts, renowned consultants, technical directors and international winemakers.

Great care in the selection of raw material and natural maturation for over three years.

The wood comes from a subtle blend of oak from the most prestigious French forests. The rough staves dry naturally in the open air for three years and only tight grain staves are selected.

Omega benefits from Radoux's technological innovation OakScan®, which enables the staves to be instantaneously selected according to their polyphenolic index. This process enables us to fine-tune the selection of wood and favour the choice of moderate polyphenolic indices so as to obtain a perfect balance of the potential of the wood (a tannin and lactone content that is neither too high nor too low). Thanks to the combination of OakScan® and wood maturation of over three years, Radoux is able to guarantee a homogeneous level of ellagitannins and wood that is perfectly suited to the oenological objectives.

Pure : a specially adapted toast

Radoux has developed a specific toast for the **Omega** barrel to promote the bond and integration of wood and grape tannins. Thanks to a thermal action on tannins in matured and seasoned wood, a gentle and long heating process preserves the sweetness of the wood while allowing the wine to acquire volume and texture. In this way, the quality of the raw material is fully respected and the wine is enhanced.

Respect of the fruit and character

Tasting reveals that the **Omega** barrel gives emphasis to the fruit, with a balance between roundness, volume, tension and length on the palate. The tannins are soft, expressing freshness, elegance and finesse. The complexity of the aromas highlights the expression of the fruit, while respecting its origin.

BARREL AVAILABLE IN 225 LITRES
(TRANSPORT OR CHATEAU FINISH)
ON ALLOCATION
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TIGHT GRAIN FRENCH OAK
MATURATION 36 MONTHS
SELECTION OAKSCAN® PURE TOAST