

Spirit barrels

Because of our geographical situation in the heart of Cognac, we have acquired considerable expertise with regard to making spirit barrels and are proud to have the most famous Cognac houses amongst our clients. We are also developing our skills to create profiles suited to the aging of other brown spirits such as whisky or rum.

For spirits, aging in oak barrels results in a harmonious exchange between wood, product and air. It is during this phase that a spirit gains color and aromas.

To make wide grain spirit barrels we use exclusively French oak, preferably from forests near the Limousin region. The quality of this oak is recognized as being ideal for spirits. The wood is denser, allowing for gradual oxidation and limiting evaporation.

Our tight grain oak comes from Central and Eastern France. Its contribution to color is less intense than wide grain oak, and it imparts an aromatic complexity made up of spices and lactones.



Thanks to our expertise in barrel making and strict selection of wood, the quality of your spirits can be fully expressed.



	TRANSPORT 225L	TRANSPORT 350L	TRANSPORT 400L
TIGHT GRAIN FRENCH OAK	✓	✓	✓
WIDE GRAIN FRENCH OAK	On request	✓	✓

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

Tailored selections can also be offered on barrels marked .