

OMEGA



Excellence, by nature

OMEGA



Mindful of the ever-changing needs and expectations of our customers and international market trends, Radoux continues to prioritize the improvement of the range of our products and services. To satisfy the increasing demand for barrels respectful of wine, fruit and terroir, Radoux has developed a new barrel for the aging of fine wines: Omega. Exceptional in its purity and finesse, Omega will reveal the identity of your wines with elegance and discretion.

— Convergence of knowledge, know-how and experience

The Omega barrel is the culmination of years of research aimed at a better understanding of wood, the toasting process and their interactions with wine.

Omega's development brings together the skills and experience of Radoux's R&D and production teams and the advice of a select group of experts in oenology, renowned consultants, and directors of winemaking.

A point of convergence of knowledge and expertise, Omega is the result of numerous exchanges, tastings, and feedback from our customers and industry professionals worldwide.





— Utmost care in selecting raw material and natural maturation lasting three years

Radoux, the first cooperage to introduce grain criteria into its wood selection, as well as pioneer ellagitanin scan technology with the invention of Oakscan®, furthers its quest for perfection with the development of the Omega barrel.

Selecting the wood is the first stage in Radoux's demand for quality.

The oak for Omega barrels comes from the most prestigious forests of central France. Only tight grain oak is rigorously selected for its development.

The raw staves are dried naturally in the open air for 3 years in our integrated stave mill in the regional Park of La Brenne, benefiting from this region's exceptional environmental conditions.

Omega also benefits from Radoux's innovation, OakScan®, which enables the instantaneous selection of staves according to their polyphenolic index.

This process allows us to refine our selection by favoring the moderate polyphenolic indexes to achieve a perfect balance of the wood potentials (neither too rich nor too low in tannins and lactones).

Thanks to the Oakscan® process, we can guarantee a homogeneous content of ellagitanins and create the perfect match between the wood used and the oenological objective.





— Pure toast : a specially adapted toasting process

For the Omega barrel, Radoux has developed a specific toasting process to promote the bond between the tannins of the wood and those of the wine.

Radoux's traditional toasts involve a slow and prolonged heating followed by a « bousinage » operation (finishing stage with an increase in temperature) of variable intensity which enhances various aromas (toast, spices, vanilla, coconut...).

With the Pure toast, only the initial toasting phase is implemented - at a low temperature and in depth. This gentle, long toast preserves the sweetness of the wood (maintains the polysaccharides on the surface) and because of the low degradation of tannins, your wine will acquire more volume.

The raw material is therefore fully respected and the wine enhanced.

— Respect of the fruit and of its nature

Tasting reveals that the Omega barrel highlights the fruit flavor and brings a balance between roundness, volume, tension and length on the palate. The tannins are well integrated, expressing freshness, elegance and finesse. The complexity of the aromas enables the fruit to shine through while respecting its origins.

The Omega barrel offers an increase in roundness and volume - while perfectly respecting the fruit and its terroir - to great, powerful wines.

— The Omega barrel is only available in a capacity of 225, 228 or 300 liters and by allocation.



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