



Vats and Casks

Radoux, Cask maker since 1947

Radoux is one of the rare barrel makers to have maintained and developed the ancient art of cask and vat making. Using the specific techniques of cabinet making and carpentry, this fine art belongs to the great tradition of craftsmanship.



TRACEABILITY

We attach particular importance to the traceability of our timber and keep the certificate of origin for each batch.

A serial number is allotted to each article produced. This number is stamped on the end of each stave and on an individual identification plate.



Top quality oak of French origin

To make our vats and casks, we exclusively select barrel-grade French oak coming from the most prestigious forests (mainly from Central France). The wood is dried in the open air for a minimum of 3 years, ensuring optimal maturation.

Each piece of timber (trunk of the tree sawn into planks) must be perfectly straight, with a good size diameter and a medullary ray (or thread) perfectly parallel to the sides so as to guarantee maximum water tightness.

The wood is subject to a strict and methodical selection. Only the top-quality pieces, situated between the sapwood and the heart of the tree, and with good width, are chosen.

Following selection, samples of wood from each piece are sent to an independent laboratory to analyze the presence of any possible organochlorine derivatives. It is only upon confirmation that the analysis result is compliant that receipt of the wood is validated.

A second sample is taken on the finished product in accordance with our HACCP procedures.



ELEGANCE AND TRADITION

Whether it be for vinification or for aging, oak vats and casks offer numerous benefits, and can be adapted according to your technical and oenological objectives.

- These prestigious containers **subtly enhance the wine with aromatics**, an unbeatable thermal inertia and a unique **micro-oxygenation**.
- Thanks to their truncated cone shape, the oak casks ensure an excellent **exchange between the must and the juice** during vinification, resulting in a better extraction.
- A **wide range of oenological** accessory options (thermoregulation, taps, doors...) helps complete the technical features.

The blond color of these prestigious containers adds beauty to the finest cellars, giving an unmistakable added value to the image of the cellars' brands.

HAND CRAFTED, TAILOR-MADE PRODUCTS

An expert for 80 years in the art of making vats and casks for fermenting and aging wines and spirits, Radoux possesses an authentic savoir-faire combining tradition and innovation.

Each vat or cask is unique, created by Radoux's research team and made mainly by hand by an expert team of master coopers.

The vats and casks are made in a dedicated workshop in Jonzac, where the cask makers use the utmost care while applying traditional ancestral techniques.

Each individual piece is prepared and assembled by hand.

The staves are tightened traditionally over a wood fire and held together with wooden pegs.

The toast lasts several hours and is carried out in the traditional method over a wood brazier. Toasting varies depending on the size and future use of the container.

The finishing of the vat or cask body and head is done by hand with great care to guarantee our customers receive an end product with perfect aesthetic appearance.

A food-safe, open pore varnish can then be applied to protect the wood from water.

The galvanized hoops, either unpainted or painted in the color of your choice, are then put into place.

A TIMELESS SAVOIR-FAIRE

Radoux was selected by the Historic Cellars of the Hospices de Strasbourg to replace the cask made specially to hold the oldest wine in the world (1472).

This exceptional work of art needed hundreds of hours to create and called upon the skills and virtuosity of Radoux's Meilleurs Ouvriers de France and Compagnons du Devoir. This technical challenge confirms Radoux's position as world leader for its expertise and reputation.

Accompanying your project

Over the many years spent manufacturing casks, we have gained the experience and expertise which are essential in helping you succeed with your projects. From research to setting up your vats or casks, we pay careful attention to your requirements when it comes to planning and finalizing technical installations which are efficient, aesthetic and sustainable.

1 Diagnosis

To enable us to give you the best advice, we appraise the situation and define your project with you. Whether it be the installation of a vat or the overall design of a new vat cellar, we are here to guide you with the definition of your objectives while taking into account the technical and human constraints.

2 Tailor-made design

Truncated cone shape vats, round or oval casks of varied sizes are custom-made, depending on your oenological objectives (vinification or aging) or on your technical constraints. They are entirely customizable.

3 A wide range of accessories

We offer a full range of accessories to optimize the function of your wooden containers. All of our accessories are made of **316L** stainless steel and are made to order according to the size of the vats or casks. Moreover, they meet with the strictest safety & hygiene requirements.

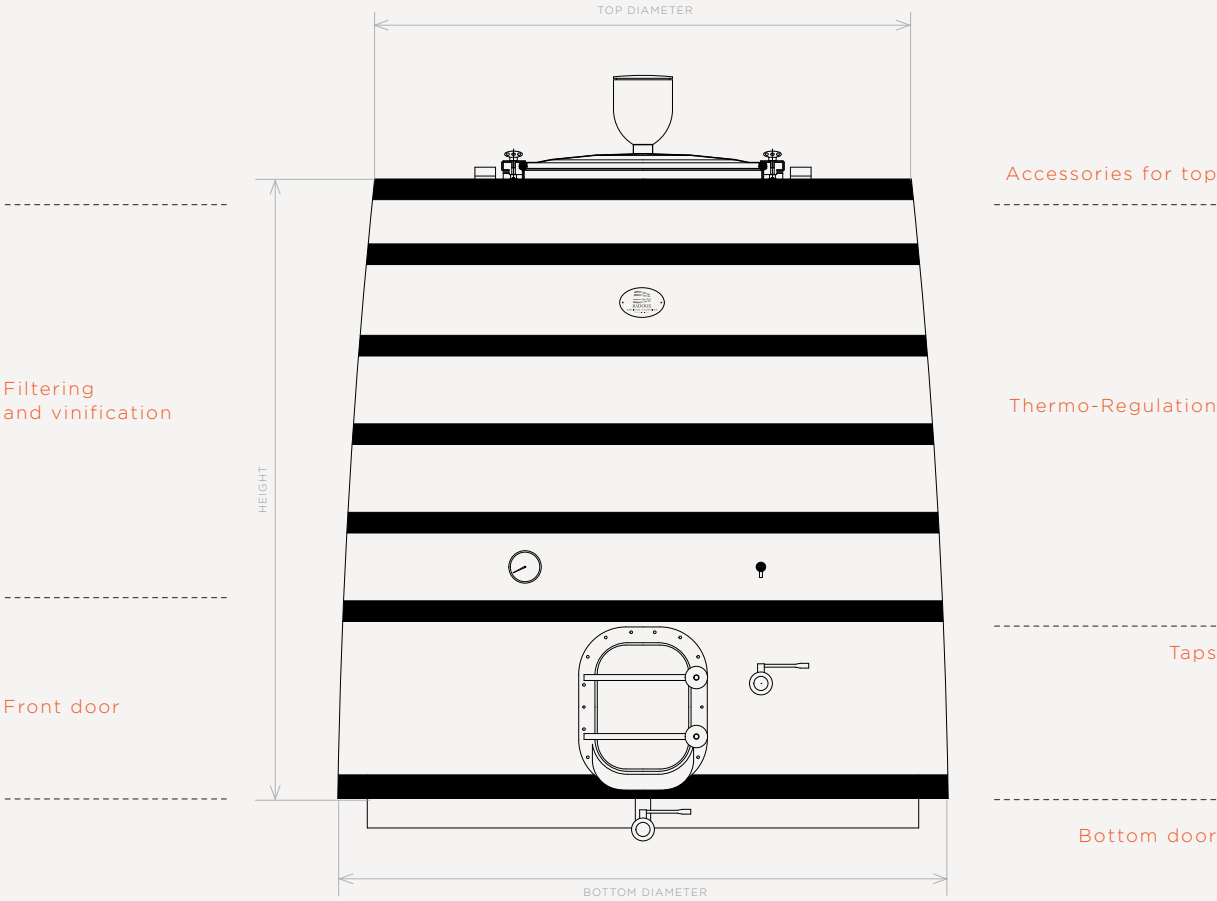
Our commitment

Our team of cask makers is at your disposal to guide you with the installation and assembly of your large capacity containers. Depending on the configuration of your cellars, your vats and casks can be delivered ready to be installed or dismantled and re-assembled on site.

We are here to advise you throughout the life of your products, from the initial set up, to post vinification cleaning and exterior maintenance.

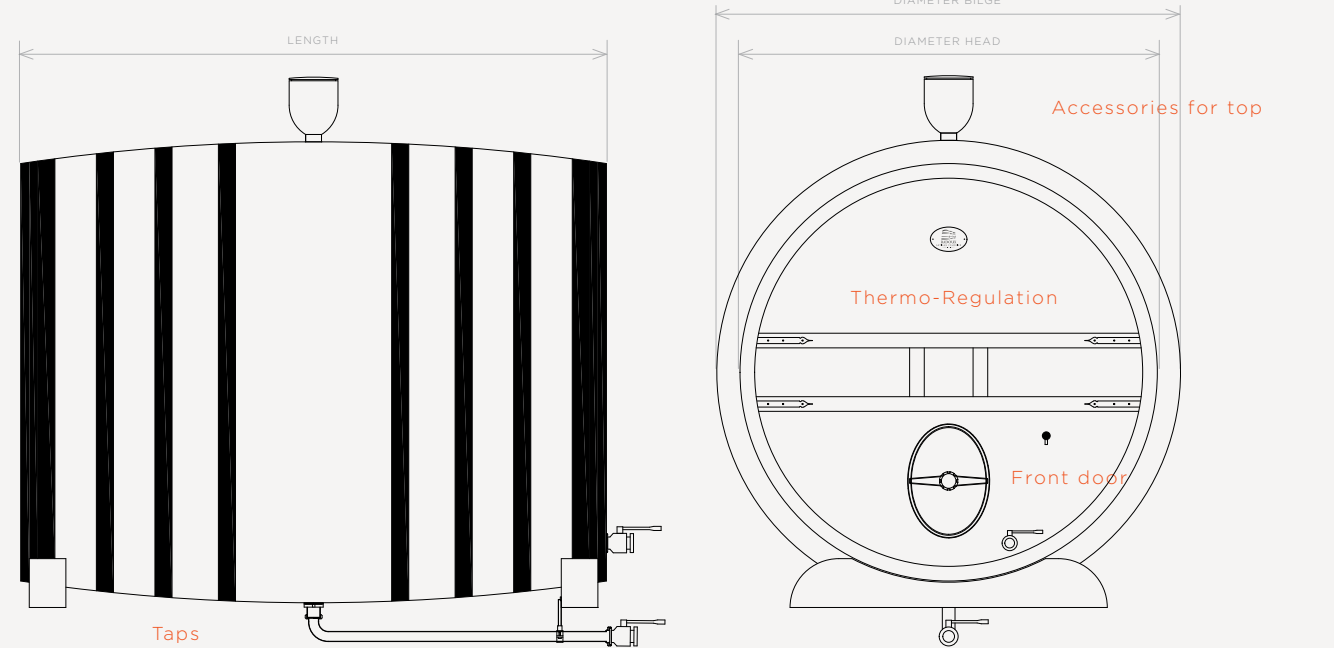
VATS (table of standard sizes adaptable upon request)

CAPACITY	HEIGHT (CM)	BOTTOM DIAMETER (CM)	TOP DIAMETER (CM)	LOADING IN CONTAINER 40' HC
10hl	120	133	118	✓
15hl	125	155	140	✓
20hl	140	166	150	✓
25hl	150	178	160	✓
30hl	170	182	162	✓
35hl	190	186	162	✓
40hl	200	193	168	✓
45hl	215	196	171	✓
50hl	220	203	177	✓
55hl	225	210	183	✓
60hl	230	216	188	✓
65hl	235	222	193	✓
70hl	240	228	198	✓
75hl	245	233	202	—
80hl	250	238	207	—
90hl	270	243	209	—
100hl	285	248	214	—
110hl	290	258	221	—
120hl	300	264	227	—
150hl	310	287	250	—
180hl	325	306	266	—
200hl	340	314	273	—

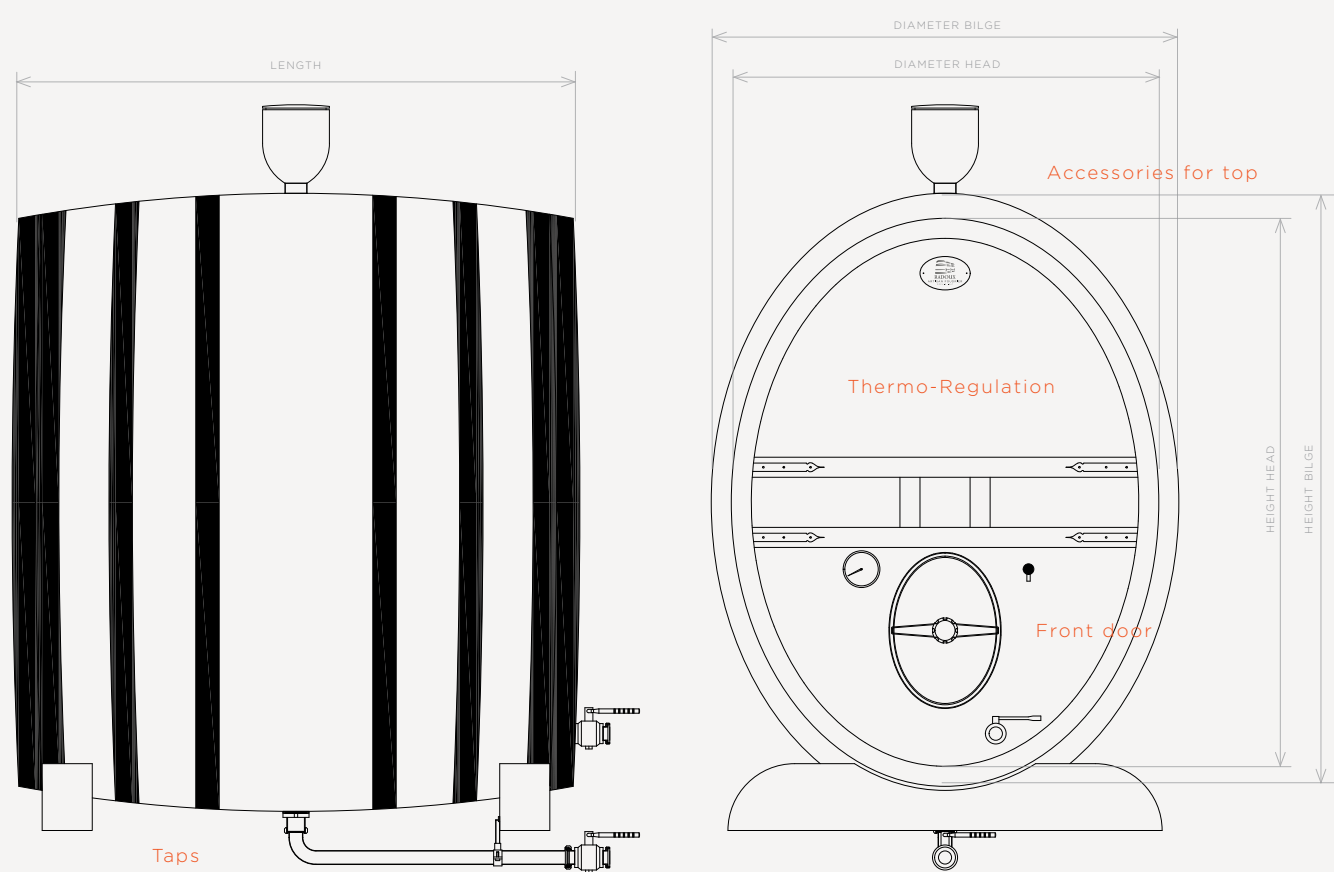


CASKS

ROUND CASK



OVAL CASK



ROUND cask (table of standard sizes adaptable upon request)

CAPACITY	LENGTH (CM)	DIAM. BILGE (CM)	DIAM. HEAD (CM)	FRONT BARS	LOADING IN CONTAINER 40' HC
10hl	130	128	116	—	✓
15hl	140	148	134	—	✓
20hl	160	160	144	—	✓
25hl	170	173	155	single bar	✓
30hl	180	182	163	single bar	✓
35hl	190	190	171	single bar	✓
40hl	200	195	175	double bar	✓
45hl	205	204	183	double bar	✓
50hl	210	209	187	double bar	✓
55hl	215	214	191	double bar	✓
60hl	220	225	202	double bar	✓
65hl	225	225	205	double bar	✓
70hl	230	230	207	double bar	—
80HL	235	240	216	double bar	—

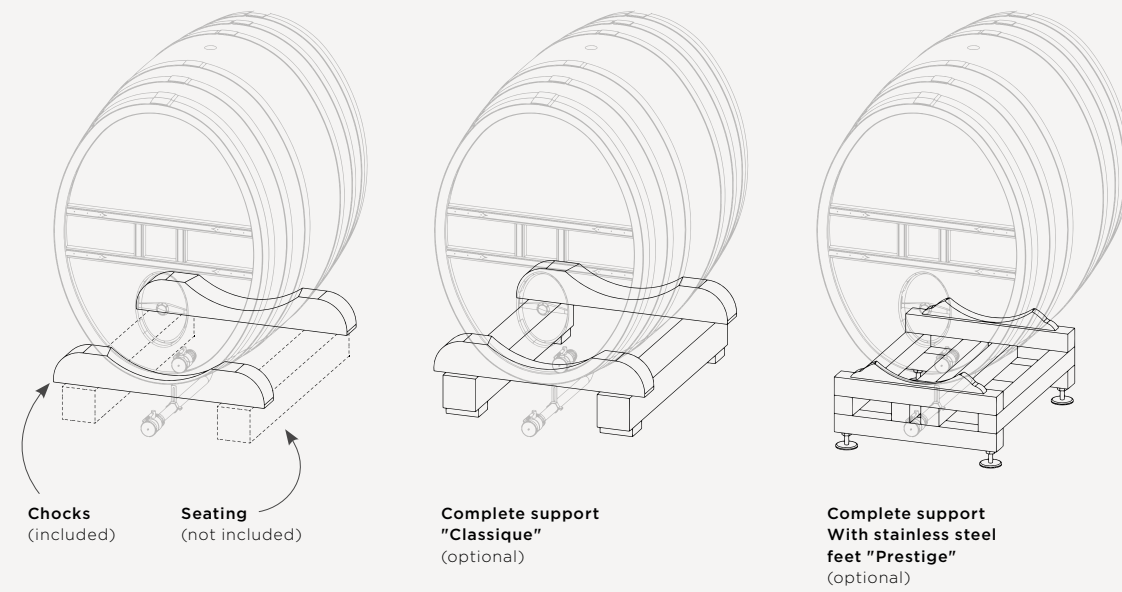
OVAL cask (table of standard sizes adaptable upon request)

CAPACITY	LENGTH (CM)	HEIGHT BILGE (CM)	WIDTH BILGE (CM)	HEIGHT HEAD (CM)	WIDTH (CM)	FRONT BARS	LOADING IN CONTAINER 40' HC
10hl	130	140	106	129	97.5	—	✓
15hl	140	160	121	147	111	—	✓
20hl	160	170	128.5	156	118	—	✓
25hl	170	185	140	170	128.5	single bar	✓
30hl	180	196	148	179	135.5	single bar	✓
35hl	190	205	155	187	141.5	single bar	✓
40hl	200	211.5	161	194	146.5	double bar	✓
45hl	205	222	168	202	153	double bar	✓
50hl	210	230	174	210	158.5	double bar	✓
55hl	215	237	179	216	163	double bar	✓
60hl	220	245	185	223	168.5	double bar	✓

SEATING (options)

Our products are delivered with oak chocks. These should then be placed on seating : wooden, concrete, stone... (not included). As an option, we can offer complete sets, in oak or stainless steel, to ease the movement and set up of the casks.

CASKS



VATS

