

Large barrels

While enabling the micro-oxygenation of the wine, our larger barrels (300L to 600L) bestow a more discreet oak character because of a smaller ratio of wood to wine. They are recommended for aging and can be adapted for vinification, allowing a permanent exchange between the pomace and the must.

Transport 300L

CAPACITY (L)	300
LENGTH OF STAVES (CM)	100
DIAMETER OF BILGE (CM)	76,6
DIAMETER AT HEAD (CM)	64,5
THICKNESS OF STAVES (MM)	25/27
GALVANISED HOOPS	8
BUNG HOLE (MM)	50
WEIGHT (KG)	58



Transport 350L

CAPACITY (L)	350
LENGTH OF STAVES (CM)	103
DIAMETER OF BILGE (CM)	81
DIAMETER AT HEAD (CM)	62
THICKNESS OF STAVES (MM)	25/27
GALVANISED HOOPS	8
BUNG HOLE (MM)	50
WEIGHT (KG)	60



Transport 400L

CAPACITY (L)	400
LENGTH OF STAVES (CM)	105
DIAMETER OF BILGE (CM)	88
DIAMETER AT HEAD (CM)	72
THICKNESS OF STAVES (MM)	25/27
GALVANISED HOOPS	8
BUNG HOLE (MM)	50
WEIGHT (KG)	71



Transport 500L

CAPACITY (L)	500
LENGTH OF STAVES (CM)	110
DIAMETER OF BILGE (CM)	91,7
DIAMETER AT HEAD (CM)	78,6
THICKNESS OF STAVES (MM)	25/27
GALVANISED HOOPS	8
BUNG HOLE (MM)	50
WEIGHT (KG)	82



Demi-Muid 600L

CAPACITY (L)	600
LENGTH OF STAVES (CM)	115
DIAMETER OF BILGE (CM)	104
DIAMETER AT HEAD (CM)	91
THICKNESS OF STAVES (MM)	40/42
GALVANISED HOOPS	8
BUNG HOLE (MM)	50
WEIGHT (KG)	140



Barrel only available in classique medium or medium plus toast

	TRANSPORT 300L	TRANSPORT 350L	TRANSPORT 400L	TRANSPORT 500L	DEMI-MUID 600L
TIGHT TO MEDIUM GRAIN FRENCH OAK	OS ✓	✓	✓	✓	✓
AMERICAN OAK	✓	On request, limited quantities			—
EUROPEAN OAK	✓	On request, limited quantities			—

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

Tailored selections can also be offered on barrels marked OS