



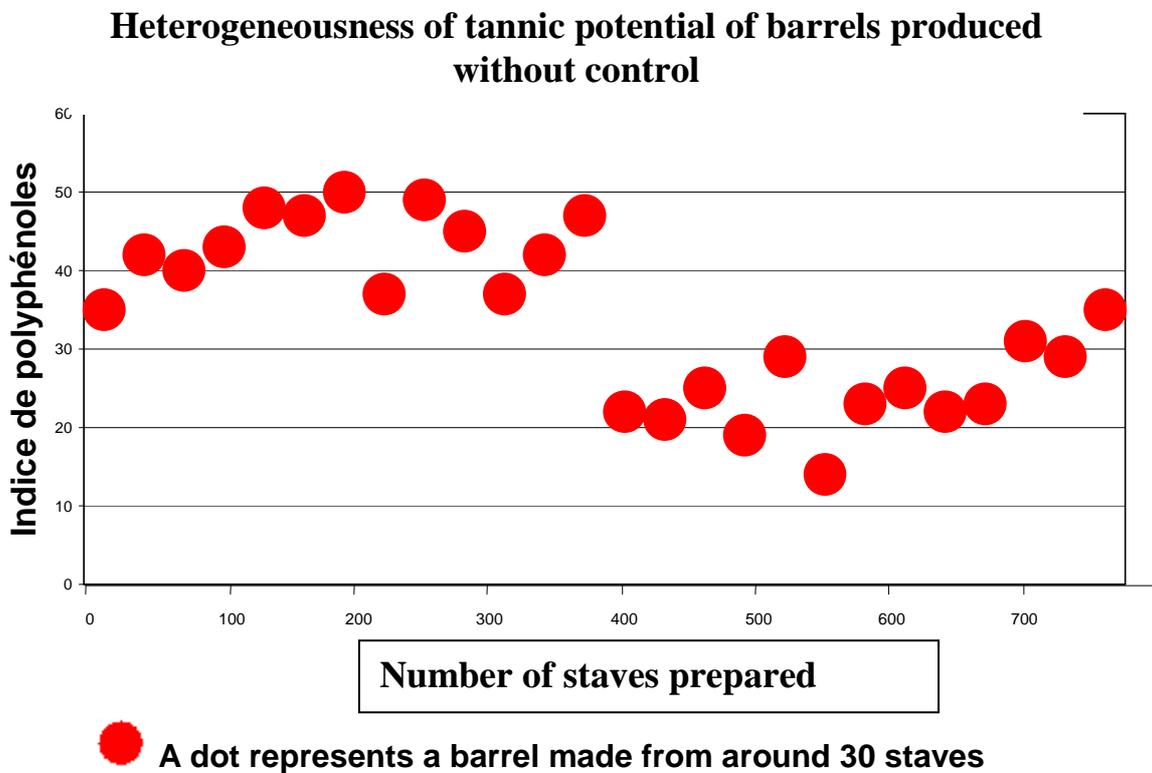
*A new tool
for controlling
the quality of your barrels*

Why OakScan ?

Because tannins have a major impact on the organoleptic properties of the wines and spirits they enrich.

To gain better knowledge of the wood we use, until now, we could only measure the ellagitannins by using laboratory methods. This could only be done by taking random samples from batches of rough staves, and this was a very time consuming process.

The example below illustrates the heterogeneousness of the level of tannins noted during the production of a barrel without control.

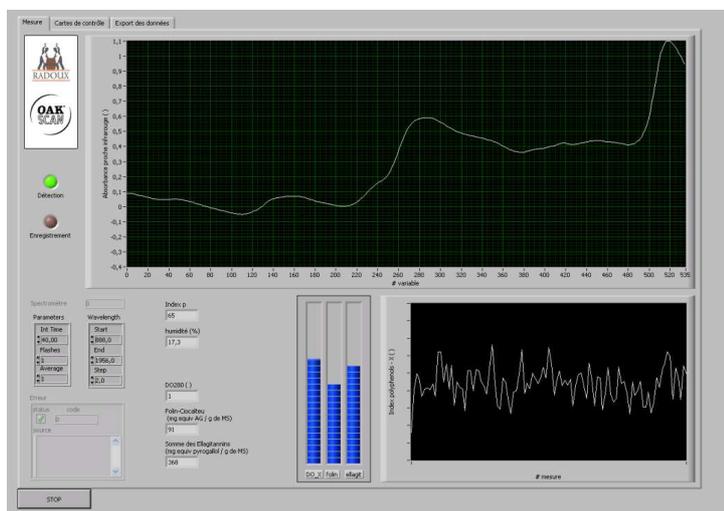


Thus, from 2 batches of wood used in production, certain barrels can have tannic potential below 20 and others above 50.

How does it work ?

Radoux OakScan® is a system of rapid analysis, stave by stave, based on Near Infra red Spectrometry :

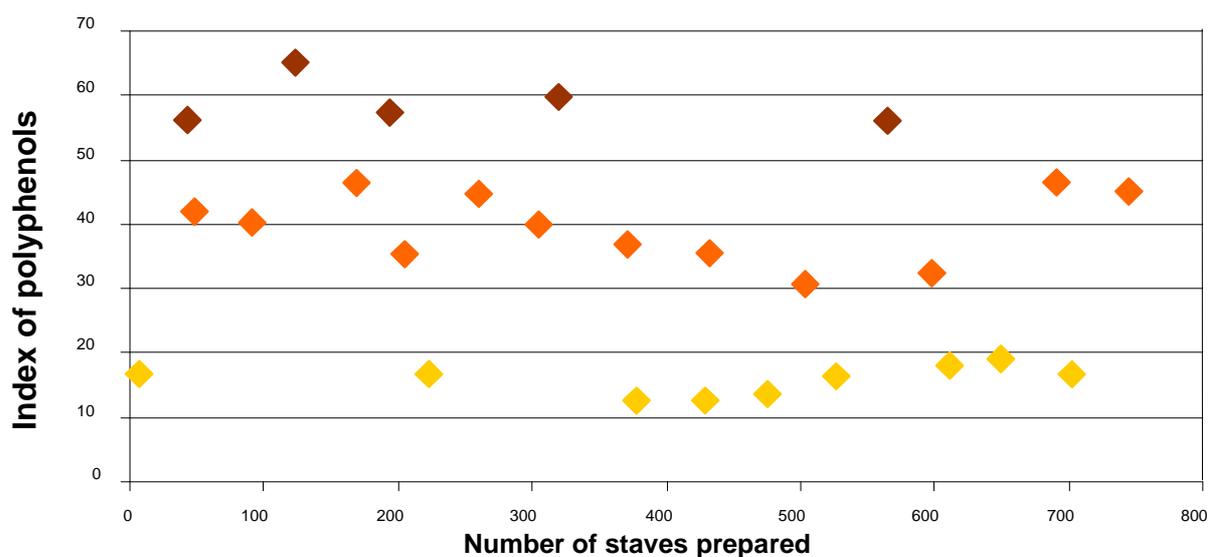
Each stave is scanned when entering the production process and is marked with the index of the category of tannic potential to which it belongs.



This polyphenolic index is calculated according to a confidential formula using the OakScan® measurements and estimates the polyphenolic richness of the wood between indexes 0 and 100.

So from a pallet of rough staves of variable composition, we obtain three selections of barrels, each of different composition but all of them homogeneous.

Homogeneity of the tannic potential of barrels produced with OakScan®



A dot represents a barrel made from around 30 staves of the same selection:

- ◆ Selection 1
- ◆ Selection 2
- ◆ Selection 3

What does it do ?

OakScan® is currently used to **guarantee the homogeneity** of tannins in barrels, in addition to the traditional methods of selecting wood, in a way which is described hereunder:

As the staves are being prepared, the barrels are made up from staves whose polyphenolic index corresponds to a considered selection i.e. :

Currently, Selection 1 is made up of staves whose polyphenolic index is below 21. It is measured on varieties which are sensitive to the contribution of tannins from the wood, both in Red wine (Pinot Noir, Tempranillo) and in White wine (Sauvignon, Sémillon).

The polyphenolic index of Selection 2 is situated between 21 and 56. It is the one which makes up the majority of our production, used for the main varieties which are complete, with richer texture.

Selection 3 is a specific selection used for red wines or white wines which need the structure brought by the oak during aging. Its polyphenolic index is between 56 and 67.

All the woods over the polyphenolic index of 67 are used for spirits to ensure they have a minimal tannic impact.

Thus, in addition to the traditional methods of selecting the wood (origin, grain), Radoux OakScan® enables us to guarantee that the Radoux Tradition barrels we supply you with have a homogeneous content of ellagitannins helping you to achieve the objectives you seek for your wines.

What are the prospects ?

Radoux OakScan® is also being closely studied at the Bordeaux Faculty of Oenology. A team is devoted to analyzing the results on wines so that we can find out more about the exchange between wood and wine.

The results of this research will help us to improve the advice we give to our customers with regard to the choice of wood to help them achieve their objectives.

Improving our knowledge will also help us have a better control over our wood purchases.

Radoux OakScan® is the most important innovation in barrel making for decades.

Radoux OakScan® greatly enriches the traditional selection of wood thanks to the additional objective information it provides .



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