



RANGE FOR STILL WINES

# DIAM



## EDITORIAL

Thanks to the trust you have placed in us, Diam Bouchage is the world leader of technological cork closures. We design, manufacture and market technological cork closures for still wines, sparkling wines, and spirits.

More than just an ordinary closure, a cork is the winemaker's ultimate oenological act. It must allow the wine to fully develop in the bottle while respecting the originally intended aromatic profile.

Our Diam range offers an unrivalled closure solution. The consistent mechanical properties of our corks, as well as a precise oxygen supply, give you the guarantee of a consistent aging from one bottle to another.

Although winemakers all over the world, in their great diversity, work with different terroirs, they all have the same basic requirements for which Diam has a proven track record: closure consistency, preservation of aromas, freshness for their wine without any sensorial deviation.

From Diam 2 to Diam 30, choose the cork which best corresponds to your still wine.



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“CORK IS OUR RAW MATERIAL. THE PRESERVATION OF YOUR WINE IS OUR VOCATION. THE DIAM GUARANTEE IS OUR COMMITMENT.”

# AN UNMATCHED CORK



**TECHNOLOGICAL CLOSURE**  
Made of cork.

**PRESERVATION OF FREE SO<sub>2</sub>**  
thanks to controlled permeability.



**SENSORY SECURITY**  
DIAMANT® supercritical CO<sub>2</sub> process.  
No cork taint cork to cork guarantee.

**RESPECT FOR THE WINE'S AROMATIC PROFILE**  
identical for each bottle, year after year.



**PERFECT CONSISTENCY**  
ensuring bottling uniformity.

**SAFE TRANSPORT**  
No leaking, no seeping.



**3 LEVELS OF GAS EXCHANGE**  
Very low - low - medium.

**AN ECO-RESPONSIBLE PRODUCT**  
French cork option; FSC® cork;  
Origine by Diam®, a biobased range.



**NO RISK OF OXIDATION**  
Consistent aging in the bottle.

**A FRENCH COMPANY**  
Working with wine producers  
all around the world.



## TECHNICAL SPECIFICATIONS (For more details, please ask for our detailed technical data sheets)

	MECHANICAL GUARANTEE	ELASTIC RECOVERY (N/cm <sup>2</sup> )	DIMENSIONAL RECOVERY (in 30 s)	EXTRACTION FORCE (daN)	AVAILABLE LENGTHS (mm)	CHAMFER (mm)	PERMEABILITY	O <sub>2</sub> INITIAL RELEASE (mg)	O <sub>2</sub> TRANSFER RATE (mg/year)	TCA RELEASABLE TCA (ng/L) ("Cork taint")
DIAM 30	30 years	≥ 3,2	≥ 97 %	20 - 40 25 - 45	44 / 47 49 / 54	1.0 ± 0,5	Very low or Medium	0,8	0,3	<b>All our corks are guaranteed:</b> · 2,4,6-TCA · PCA · 2,3,4,6-TeCA · 2,4,6-TBA ≤ quantification limit.
DIAM 10	10 years	> 2,8	≥ 97 %	20 - 40 25 - 45	44 / 47 / 49 49 / 54	1.0 ± 0,5	Low or Medium	1,6	0,6	
DIAM 5	5 years	> 2,5	≥ 97 %	18 - 35 20 - 40	38 44 / 47 / 49	1,0 / 2,0 ± 0,5		1,3	0,4	
DIAM 3	3 years	> 2,2	≥ 96 %	18 - 35 20 - 40	38 44 / 47	2,0 ± 0,5		1,6	0,6	
DIAM 2	2 years	> 1,6	≥ 90 %	15 - 35	38 / 44	2,0 ± 0,5				

All our closures comply with food contact regulations (notably in Europe and the USA). The AQLs for each parameter are noted on the data sheets for each closure. These specifications are valid when the product is used in accordance with storage and bottling recommendations.

**We offer the following options for our entire range:**

French cork · FSC® cork · Washing · No chamfer · "tradition" branding · Fire or Laser branding (side/head)



[www.diam-cork.com](http://www.diam-cork.com)