



A great wine
deserves a great closure.

**DIAM,
A CORK
WITHOUT
CORK TAIN^{*}**





CORK, THE IDEAL MATERIAL FOR CLOSURES, IF...

Closing the bottle is the last oenological act of winemaking. It greatly impacts the wine aging and the aromas evolution.

Cork is a natural, noble, and traditional material, acclaimed by all professionals and wine lovers. It has indisputable qualities that make it the perfect ally for grands crus if... its inconsistencies are eliminated.



DIAM, THE END OF CORK TAIN

“Cork taint” comes from a number of volatile compounds that can be randomly found in cork material. Trichloroanisole (TCA) is the most well-known. Today, the risk of having a wine “tainted” can be avoided thanks to the Diam exclusive and patented cork cleaning process (Diamant®). With more than 150 molecules extracted from cork, Diam closures preserve the wine aromas.



ENSURE A CONSISTENT AGING BOTTLE TO BOTTLE

Winemakers want to be sure that the consumer will enjoy their wine in the best conditions bottle after bottle, year after year. Diam technology ensures identical technical characteristics from one cork to another and can therefore guaranty a consistent wine aging from one bottle to another. Diam is the winemaker's guaranty for a consistent consumer experience.



CHOOSE THE CORK FOR SPECIFIC WINE NEEDS

Each wine has its own specific aging requirements, and no-one is in a better position than the winemaker to figure out those needs. Diam corks are available in different permeabilities and aging capacities.

Winemakers can choose which Diam will better help to reach the targeted wine characteristics in function of the grape variety.



A DIAM FOR EACH WINE

The winemakers can choose from a complete range of reliable and consistent closures: Diam for still wines, Mytik Diam for sparkling and Setop Diam for spirits.

Those closures all offer a high level of sensorial neutrality and consistency as well as a wide range of choices for a guaranteed wine aging experience. Today Diam closures are used to seal the most prestigious bottles.





RESPECT AND BE INSPIRED BY NATURE

Increasingly involved in sustainable development and social responsibility, Diam Bouchage puts these concerns at the heart of its manufacturing policy.

Recycling, energy management, bio-sourced raw materials, development of local sourcing (French cork) are just a few examples of it.

Today Diam company offers a bio-sourced range of closures: Origine by Diam.



INNOVATIONS MADE IN FRANCE

Diam Bouchage is a French company located in Pyrénées-Orientales. Its success is built on the Diamant® process, a patented French technology that extracts the TCA* molecules responsible for cork taint.

Since the early 2000s, these corks have proven themselves by protecting billions of wine bottles worldwide.

* \leq the limit of quantification of 0.3 ng/l



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