



DIAMANT[®] TECHNOLOGY



EDITORIAL

With the DIAMANT[®] process, we have invented in the early 2000s a cork stopper guaranteed against cork taint. This was, quite simply, a revolution!

While supercritical CO₂ extraction was already well-known in other industrial applications (decaffeination, nicotine extraction from tobacco, etc.), some 7 years of research were needed to adapt the process to cork, paving the way in 2004 for the DIAMANT[®] technology. Using the most reliable system with differentiated pressure, it's been implemented since its launch on all our products and has never failed once!

Without any solvent or chemical products, this cork flavour removal process works in a closed circuit and is environmentally friendly. It eliminates up to 150 molecules potentially responsible for flavour deviations which may affect wines after bottling. Our corks reach an unrivalled sensorial neutrality, free of volatile compounds and risky molecules. Each cork is guaranteed to be free of releasable TCA (< 0.3 ng/l).

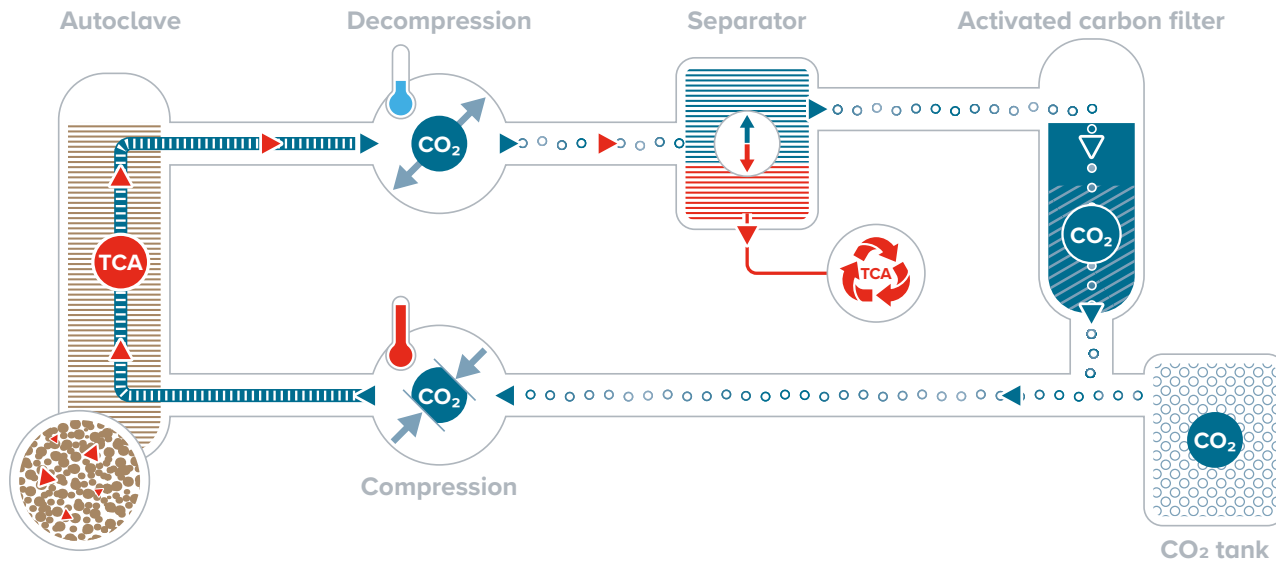







“CORK IS OUR RAW MATERIAL. THE PRESERVATION OF YOUR WINE IS OUR VOCATION. THE DIAM GUARANTEE IS OUR COMMITMENT.”








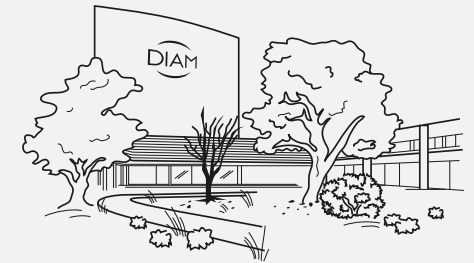
OUR DIAMANT® TECHNOLOGY

Supercritical CO₂ at differentiated pressure



-  Cork flour is introduced into the autoclave for a 6-hours cycle.
-  CO₂ in gaseous form is introduced into the circuit.
-  Through compression and temperature increase, the CO₂ reaches the “supercritical” state, between gas and liquid.
-  CO₂ is then injected in the autoclave, and diffuses through the cork.
-  The CO₂ extracts over 150 molecules likely to affect the flavour of the wine, and notably trichloroanisole (TCA), which causes cork taint.

-  Through decompression, the CO₂ returns to gaseous state and is stored at room temperature.
-  The CO₂, used in a closed circuit, is filtered before being reintroduced in the process for the following cleaning cycle.
-  The molecules are extracted in the form of a thick liquid and are recycled as active substances for the cosmetics industry.
-  The purified cork is then collected and used to manufacture our cork stoppers.
-  Watch the Diamant® process in action



We design and manufacture innovative technological cork solutions.

Our company has forged its reputation on its revolutionary Diamant® process, which allows TCA molecules responsible for cork taint to be extracted, along with many other molecules that may alter the flavour of your wine.

Diam, Origine by Diam, Mytik Diam and Setop Diam respectively dedicated to still wines, sparkling wines and spirits, guarantee a high sensorial neutrality and protect wine aromas, bottle after bottle, year after year.

Since the early 2000s, our corks have proven their performance, protecting billions of bottles across the entire world and offering genuine serenity to wine producers.



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