



Innovation is in our DNA!

Diam Bouchage launches the closure “Collection” that combines esthetic appeal with technology, and LiOX, a revolution for the bottling of sparkling wines

Press release – November 2025

As the world's second largest cork closure manufacturer, Diam Bouchage has built its success and reputation on its innovations and patented technologies, such as the famous Diamant® process that produces closures “free of cork taint”.

In line with this spearheading approach, the intermediate-sized French company continues its innovative work and launches 4 new products every year. Two major developments are being revealed this fall:

- The closure “Collection” by Diam: a unique closure combining cutting-edge technology and esthetic appeal, mainly intended for fine wines,
- LiOX: a new technological closure for sparkling wines that reduces oxygen intake by half after bottling.

These new products provide an opportunity to look back at the major innovations that have shaped the Catalan company in recent years and propelled it forward into the next chapter of its story.

Collection by Diam: the beauty of cork, the technology of Diam Bouchage

Unveiled at the Vinitech 2024 trade show and recently awarded the bronze medal at the SITEVI Innovation Awards 2025, the closure “Collection” by Diam is now available for purchase.

This unique closure combines **cutting-edge technology and esthetic appeal** that fully reflects Diam Bouchage's DNA.

In terms of technology, this micro-agglomerated cork closure is designed to guarantee the organoleptic security promised by Diam Bouchage through its Diamant® process.

In terms of esthetic appeal, “Collection” by Diam meets the requirements of winemakers who want to adorn their bottles with the natural and distinctive look of traditional closures. Thanks to a highly precise technique, under a European patent, “Collection” closures are clad with a fine sheet of cork that has been carefully selected and then treated with supercritical CO₂.

“Collection by Diam embodies true French excellence. This closure combines the best of both worlds by ensuring Diam Bouchage's preeminent know-how in terms of organoleptic security while paying tribute to cork by providing bottles with the unique and natural elegance of traditional cork. Fine wines producers who appreciate the esthetic appeal of natural closures can now offer it to their customers without compromising on the control of oxygen in their wines”, explains Eric Feunteun, Diam Bouchage's CEO.

LiOX by Diam: the second innovation by Diam Bouchage will be released at the end of 2025

Winner of the Innovation Award organized by Épernay Agglo Champagne at the 2025 VITeff trade show, LiOX by Diam is a major breakthrough for the sparkling wine sector in terms of oxygen control during bottling.

Indeed, these new closures have a unique effect on the Oxygen Initial Release (OIR) parameter: the oxygen released during the first 3 months after closure. This is a key factor in the bottle aging

DIAM BOUCHAGE IN A FEW WORDS

- World leader in technological cork closures
- The world's 2nd largest manufacturer, all closures combined
- Leading closure manufacturer purchasing French cork
- 2 billion closures sold annually
- Creator of the Diamant® process: patented technology that uses the properties of supercritical CO₂ at different pressure to thoroughly clean cork
- 78% of sales to international markets
- 3 industrial plants, all ISO 14001 certified: France, Spain and Portugal
- 20 patents filed in 20 years
- EcoVadis gold medal winner

of sparkling wines. Thanks to a unique process of desorbing the oxygen contained in the cork, **LiOX by Diam reduces oxygen input by half.**

“LiOX meets a growing demand from the industry, which seeks to better control oxygen at all stages of winemaking, including at the time of bottling, for improved wine stability and a more precise aromatic profile. This level of performance is made possible by Diam Bouchage not only thanks to our exclusive cork treatment technology but also with an airtight and tailor-made packaging, which preserves the level of desorption until the moment of bottling”, explains François Margot, Directeur Commercial & Marketing.

Innovation is at the very heart of Diam Bouchage's DNA

Diam Bouchage, a French industry gem, strives to stay ahead in its sector in order to offer its customers ever increasing innovative solutions, and is committed to launching 4 new products every year. Among its most notable innovations over the past 20 years:

- In 2017, for example, the company created a **range of bio-based closures: Origine by Diam.** It offers the same reliability as a classic Diam closure but **incorporates an emulsion of beeswax and a binder made of 100% plant-based polyols** into the cork. This innovation has been awarded a 4-star OK Biobased label, which guarantees the organic origin of the carbon contained in the products. This is the highest level of certification that can be awarded in regard to carbon content.
- In 2021 Diam Bouchage launched the **Mytik Diam 10**, a closure whose mechanical properties and oxygen management have been specially developed for champagnes and sparkling wines intended for aging.
- In the spirits sector, the **Setop Element** range was launched in 2023. For each closure in this entirely eco-designed range, Diam Bouchage works with its customers **to develop a specific concept that uses materials which are usually discarded at the end of the distillation process** (wood chips, whisky distillers' grains, apple pomace, bark, etc.) to make the head of the closures.

Always striving to be a pioneer, Diam Bouchage decided to **strengthen its R&D division in 2024 by creating the position of Director of Disruptive Innovation**, filled by Moaad Bakali, and hiring **two new research engineers**.

Also, Diam Bouchage will launch **a strategic partnership in 2027 with the EDA Drinks & Wine Campus, a new project from the Basque Culinary Center** in San Sebastian (Spain), specializing in the world of wine and beverages. Diam Bouchage has committed to **participating in campus activities throughout events and training courses for students and professionals in the sector, with the goal of sharing its innovative closure solutions** and raising awareness of this enological act.

So what does innovation look like at Diam Bouchage?

- **20 people in the R&D department**
- **A 300m² laboratory and an in-house enological research hub** that works with universities around the world on research and development projects for new products
- Investment in **preserving the cork industry**, particularly through the **creation of an experimental cork oak forest with 3,600 trees covering 8 hectares** (press release available on request)
- **3 main lines of research** to meet the needs of the winemaking industry:
 - 1) **gas exchange management:** providing tailored permeability for wine aging
 - 2) **Natural raw materials:** innovative and organically sourced as part of a continuous improvement process
 - 3) **Closure esthetics:** an integral part of the packaging, the closure must be both high-performance and attractive

About Diam Bouchage

Diam Bouchage, the French Oeno Group's closure division, is the world's leading manufacturer of technological cork closures. As inventor of the closure “free of cork taint”, 20 years ago Diam Bouchage created the Diamant® process that exploits the properties of supercritical CO₂ to extract the volatile compounds of cork and thus provide all Diam closures with unrivaled organoleptic neutrality. Based in Céret in the Pyrénées-Orientales region of France (66), the company is managed by Eric Feunteun and has 653 employees spread across 3 production sites in Céret (France), San Vicente de Alcantara (Spain), and Fiaes (Portugal).

It designs, manufactures and markets closure solutions for still wines, sparkling wines and spirits, which are sold worldwide through a network of over 100 distributors. Diam Bouchage generated sales of €222.5 million as of March 31, 2025, and produces 2 billion closures per year.

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