



World premiere: Diam Bouchage pioneers on-demand permeability with its Moove service

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As the world's second-largest producer of cork closures, Diam Bouchage has spent more than 20 years developing recognized expertise in bottle closure, particularly in the areas of sensory neutrality and organoleptic safety.

Its extensive research and development efforts have led the company to deepen its understanding of oxygen transfer mechanisms and to master their effects in order to influence the evolution of wines. Thus, the midsize Catalan-based company, a flagship of the French industry, is launching Moove: the first on-demand permeability service, a true revolution in the world of closures.

Meanwhile, following its success with sparkling wine producers, the company is expanding its LiOX range to still wines.

Diam Bouchage: global expert in oxygen management for wines

Present throughout a wine's life cycle and after bottling, **oxygen is responsible for the wine's balance, aromas, and aging potential**. Too much oxygen can alter its qualities, while too little hinders its expression and limits its development.

Diam Bouchage is once again innovating through the expansion of Oxygen transfer solutions so that producers can **directly influence the maturation, aromatic development, and aging potential of bottled wines**.

Thanks to the work of its R&D division, the company has deepened its understanding of oxygen transfer mechanisms and has **learned to master them: this work is now an integral part of its commitment to constant innovation**.

"We now have a detailed understanding of oxygen transfer mechanisms and have mastered OIR (Oxygen Initial Release) and OTR (Oxygen Transmission Rate): our closures have become a powerful tool for precisely predicting and adjusting oxygen levels," adds Nicolas Galy, R&D Project Manager at Diam Bouchage.

Moove: the world's first customized oxygen permeability service

With 20 years of expertise, **Diam Bouchage is launching a service for controlling oxygen transfer that is unique in the world: Moove**. It allows winemakers to choose and control the evolution of their wine through closure solutions capable of precisely adjusting oxygen intake: **a true on-demand permeability service**.

For the very first time, the winemaker can select the closure's permeability and adapt to the specific needs of based on its profile, vinification, sensitivity and intended consumption.

"With Moove, Diam Bouchage has become the first company in the world to offer on-demand permeability solutions. Our closures are already enological tools; they are becoming precision tools that transform the winemaker's choice into an informed decision," explains Eric Feunteun.

This bespoke permeability service allows winemakers to experiment with different levels of oxygen exposure to control how their wine evolves in the bottle: slowing down the aging process to preserve freshness or, conversely, accelerating it to enhance the wine's expression.

A service based on a trial-and-error approach, winemakers can select different permeability rates to

What is permeability?

Two complementary phenomena govern the entry of oxygen into the bottle:

OIR (Oxygen Initial Release)

The amount of oxygen released by the cork **after bottling**, particularly **during the first few months**. This phase can be critical for sensitive wines (aromatic white wines, rosés, wines with low sulfite content, or those requiring high levels of freshness). Excess oxygen at this stage can lead to a loss of aromatic intensity, premature aging of the wine, alteration of its color, or a reduction in its aging potential. Controlling OIR helps **secure the early stages of the wine's life in the bottle**.

OTR (Oxygen Transmission Rate)

The amount of oxygen that passes through the closure over time. It **determines the rate at which the wine evolves over several years**. An OTR that is too high accelerates oxidation and shortens the wine's shelf life. An OTR that is too low limits aromatic development and slows maturation.

Adapting the OTR to the wine's style and aging strategy is essential for supporting its optimal evolution.

test on their wine and gain a better understanding of how it evolves over time.

"Time is no longer an imposed factor but a parameter that can be adjusted to achieve the optimal quality desired by the winemaker at bottling. The Moove service also allows them to test the effects after one year with an expert from our enology division," adds Eric Feunteun.

In practical terms, the Moove closure offers a wide range of oxygen transmission rates (OTR) varying from 0.3mg to 4.1mg of oxygen released per year, all while meeting Diam's guarantees of safety, consistency and adaptability.

LiOX VT, a major breakthrough in the oxygenation of still wines

Following the success of the LiOX range among sparkling wine producers, **Diam Bouchage is launching LiOX VT, a major breakthrough in the still wine sector in terms of oxygen control at bottling.**

LiOX VT closures act on the OIR parameter (oxygen released into the bottle within the first 6 months after closing): a key factor in bottle aging. **This unique process of desorbing oxygen from the cork allows LiOX VT closures to cut oxygen intake by half.**

"Since its launch last year, the LiOX range has been in high demand among winemakers looking to better control oxygen levels in the first few months after the bottling of their sparkling wines. We currently have about fifty trials underway. So naturally, we have expanded this range to still wines, primarily addressing wines that are sensitive to oxidation and that need protection during the first few months of aging," explains Nicolas Galy.

As with the sparkling wine range, **Diam Bouchage's exclusive technology is combined with custom-designed airtight packaging to maintain the oxygen desorption rate** right up until bottling.

LiOX and Moove have expanded the range of permeability levels already available through Diam Bouchage's product lines.

With these two major innovations, Diam Bouchage, as ever wholeheartedly committed to staying ahead of the curve in its sector, **is ushering in a new era of precise and controlled oxygen management**, serving both the wine and the winemaker's vision.

About Diam Bouchage

Diam Bouchage, the French Oeneo 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 that 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.

Press contacts

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