



# THE GUARDIAN

# OF AROMAS

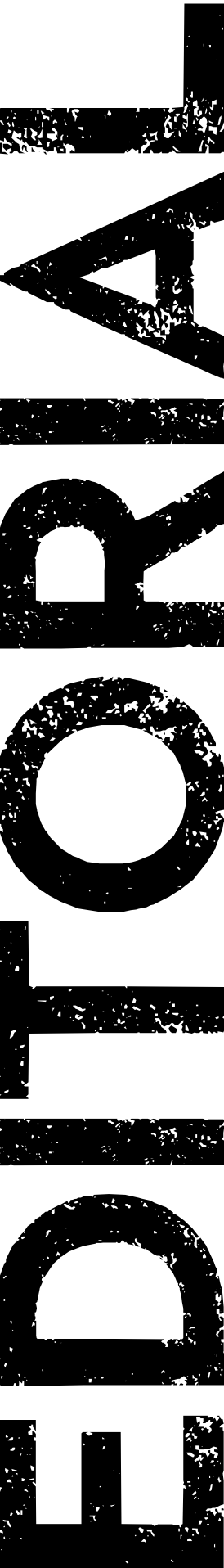




Thanks to the trust you've placed in us, Diam Bouchage leads the world in technological cork closures. We design, manufacture and market technological cork closures for still wines, sparkling wines, and spirits.

More than just an ordinary stopper, the cork is the winemaker's ultimate oenological act. It must allow the wine to fully develop in the bottle during ageing while ensuring respect of the originally intended aromatic profile. Even though our solutions are second-to-none, our teams are always working to find new and sustainable wine-friendly advances. Increasingly precise in the amount of oxygen they allow into the wine, Diam closures meet both the future challenges of oenology and new consumer demands without compromising on the security, consistency, or adaptability we have always guaranteed.

**Dominique Tourneix**  
*Chief Executive Officer*



A man with dark, curly hair, wearing a grey suit jacket, is shown in profile from the chest up. He is holding a wine glass filled with red wine and looking at it. The background is a dimly lit cellar with rows of large wooden barrels. The lighting is warm and focused on the man and the wine.

# WINE IS OUR BUSINESS

“Cork is our raw material; preserving your wine is what we do. Its characteristics, its style, and its profile make it a unique creation. Whether for just a few months or for many years, our closures will always be there to protect your wine.

By choosing Diam, you are making the oenological choice that is perfectly adapted to the ageing of each of your wines.”

# UNWAVERING IN OUR DIAM GUARANTEE

Diam solutions have accompanied over 10 billion bottles. Increasing numbers of the world's great and iconic wines are placing their trust in us. Not only has Diam permanently resolved the problem of sensory deviations, we offer innovative solutions that will continuously deliver ever greater consumer satisfaction.

## SECURITY

### Unit neutrality

Since its launch in 2004, our exclusive DIAMANT® cork de-aromatisation process has never failed. Our closures offer unparalleled sensory security. Freed of the volatile compounds and molecules that cause organoleptic deviations, every closure unit is guaranteed to have no detectable releasable TCA ( $\leq 0.3$  ng/l).

## CONSISTENCY

### Replicable

On the bottling line, nothing is left to chance. You need perfect consistency - our Diam closures guarantee it. Physical characteristics, mechanical properties, and technical performances are replicated for each type of closure. Our industrial expertise guarantees this consistency.

## ADAPTABILITY

### Controlled oxygen rate

Each bottle of wine has a life unto itself, its own development, related to varietal expression, the wine making process, and your vision of its maturation. It's up to you to decide how much oxygen your wine will need in the months and years ahead. By offering different levels of permeability, our Diam closures help you control this critical factor.

Choosing Diam ensures that all bottles of a same wine, bottled at the same time, will benefit from the same corking quality and consistent maturation.

INDEPENDENT STUDIES BY THE MOST PRESTIGIOUS UNIVERSITIES AROUND THE WORLD HAVE CONFIRMED OUR DIAM GUARANTEES. BUT THE BEST PEOPLE TO ASK ARE OUR CUSTOMERS. THEY KNOW WHY THEY CHOSE DIAM AND THEY ARE OUR BEST AMBASSADORS.



# CORK FOREVER

Associated with wine for over 5,000 years, cork will always be its best ally. At Diam Bouchage, we are convinced of this and our consumers overwhelmingly agree.

Providing you with the best of what cork has to offer while avoiding all of its downsides, is our way of perpetuating its use in service of your wine.

**This material is unique, irreplaceable, and also reflects our environmental commitments.**



# INVESTING IN THE FUTURE OF OUR FORESTS

A renewable product from an age old tradition, cork is the sustainable material par excellence. Every year, 35,000 hectares of cork forest are traditionally hand-harvested to manufacture your Diam closures.

## **An extraordinary natural material**

In addition to the many recognised properties of cork, the cork oak is an incredible tree, a genuine fire-fighting ally and a strong enabler of biodiversity. Because the trees are not cut down for harvesting and regenerate their bark over a very long cycle (every 10 to 12 years), cork forests are recognised as an important carbon sink, able to capture and retain CO<sub>2</sub> over several decades. These forests must however be maintained and exploited in order to regenerate in the best possible conditions.

## **Responsible harvesting, beneficial to natural and economic ecosystems**

For over 10 years, Diam Bouchage has worked with professionals and associations to protect, revitalise and promote the cork industry in Mediterranean countries. Our responsible purchasing policy involves building true partnerships with our cork suppliers. By purchasing at a favourable price via long-term contracts, Diam Bouchage provides operators with the means to invest in forest maintenance and ensure ethical harvesting.

By training workers and co-financing equipment, we also contribute to

maintaining the know-how of local networks and protecting the forests which, if poorly harvested, can deteriorate.

## **Establishing a virtuous circle.**

Today, Diam Bouchage goes even further. In order to ensure the sustainability and renewal of ageing cork forests, we fund major cork oak planting projects in France and Spain. We've also developed a range of cork closures made exclusively from cork grown in France. The combination of a local material and the Diam guarantee offers a particularly high-end product, valued not only by winegrowers but also by end consumers.

Thanks to everyone's involvement and the fair valuation of cork, we can contribute to sustainably saving our forests and their biodiversity.





# A RESPONSIBLE AND SUSTAINABLE COMMITMENT

Since 2007, Diam Bouchage has implemented a fully integrated environmental policy at all of its industrial sites and we are ISO 14001 certified\*.

## High precision manufacturing respecting the material's natural characteristics

Our energy-saving processes are designed to preserve the qualities of the “fleur de liège” (suberin) from which your Diam closures are made. They allow us to replicate these qualities from one closure to another, without solvents or chemicals and without defects or sensory deviations. In particular, we use supercritical CO<sub>2</sub> in a closed cycle. This clean de-aromatisation process penetrates the cork and extracts all the molecules that could alter the taste of your wine.

## From carbon footprint to life cycle

After having been the first cork maker committed to a Carbon Footprint approach (which has been constantly decreasing), we now analyse the life cycle of our products. The continuous improvement of our energy consumption - towards 100% renewable energy - product reuse, and waste recovery are responsibilities to which we are committed.

## People at the heart of our expertise

The OENEO Group and each of its subsidiaries operate under a corporate social responsibility policy on a daily basis. The very notion of sustainable development is at the heart of interactions between the men and women of our company and the natural materials necessary for the production of our closures, but also with the collective conscience. Our teams work hard every day to make Diam Bouchage a “learning company” that promotes occupational solidarity, diversity, and well-being.



Controlling our energy consumption and GHG emissions



Make the best use of our cork and by-products and waste



Controlling industrial risks



Designing more environmentally friendly products


\* Diam Bouchage has held ISO 14001 certification at its French and Spanish production sites since 2021. The Portuguese site will be audited in 2022.

# RESEARCH IN SUPPORT OF OENOLOGY

“With the DIAMANT® process, we invented the cork closure guaranteed to be cork-taint free 20 years ago. A revolution!

Today, innovation continues to be at the core of our expertise. We keep pace with your evolving markets and the challenges of tomorrow.

Our expectations are now geared towards reaching new performance levels in manufacturing, ever more responsible closure solutions, and coming soon, on-demand permeability.”



BOTTLING THE SAME  
WINE ON THE SAME  
DAY WITH DIFFERENT  
DIAM CLOSURES  
ACCORDING TO  
THE DESTINATION  
OF THE BOTTLE.

# DIAM AND OXYGEN, A BREATH OF INNOVATION

**OUR R&D PRIORITY: MANAGING OXYGEN TRANSFER TO OPTIMISE THE AGEING OF YOUR WINES AND ENHANCE THEIR AROMATIC POTENTIAL.**

How can you control the amount of oxygen authorised by the cork over time, and its effects during ageing of the wine? Our R&D teams have been very active in this area of research and innovation for many years. To this end, Diam Bouchage is associated with the work of the world's leading oenology research centers.

## **Our knowledge is advancing**

We offer our knowledge in service of your oenological decisions. You can already select your corks according to different levels of permeability and lifespans. Depending on whether your wine is to be enjoyed within 6 months or after 30 years, whether it's a red, a rosé, or a white, whether it's more or less sensitive to oxidation, we share data that will enlighten your choice. Oxygen contributions during the first months (OIR = Oxygen Initial Release) and over time (OTR = Oxygen Transfer Rate) are quantified for each closure recipe.

Once a choice is made, permeability will be the same from one bottle to another.

## **One wine = one closure: the new equation**

To extend the range of products available to you, our research is paving the way to custom permeability. In the future, each type of wine will correspond to a closure with a specific level of permeability. You'll make your choice based on sensory development, resistance to time, cultivation and/or vinification method, terroir, varietal(s) involved, etc.

**Our goal is to ensure your wine ages exactly the way you want it to. We work hard to ensure this!**



DIAM 30

# A CLOSURE FOR EVERY WINE

From the United States to Oceania, via France and Argentina, our Diam closures entice, reassure, and retain. Every year, thousands of estates of all sizes join us.

Discover our complete offer, with options covering permeability, dimensions, and markings.



## CLASSICS BY DIAM

# THE ESSENTIALS

OUR 'CLASSICS BY DIAM' RANGE OFFERS YOU THE BEST IN CORKING QUALITY: IN THE BOTTLE, YOUR WINE SLOWLY EVOLVES, ENSURING THAT CONSUMERS ENJOY THE INTACT FRUIT OF YOUR ENDEAVOURS. IT'S THE GUARDIAN OF AROMAS!



### **Diam, essential for still wines**

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, etc. From Diam 1 to Diam 30, choose the closure with the mechanical properties and the permeability level that best suits your wine.



### **Diam Mytik, a must for sparkling wines**

With Diam Mytik the uncorking ritual is fully preserved. The consistent mechanical qualities of Diam Mytik give you absolute peace of mind when it comes to the risk of dry veins, cork hardening, disc shattering or separation, shrinkage, etc. They are also, and especially, acclaimed for the incomparable clarity and freshness they preserve.



### **Diam Altop, a requirement for spirits**

Consistent closure, organoleptic security, preserved elasticity, etc., the Diam Altop cork shank meets all your requirements with its tailor-made performance. A dedicated design office develops your Diam Altop according to the specific characteristics of each bottle neck for comfort and perfect resistance to successive openings. Our subsidiary Setop is at your service to help make your project a reality, from head to shank.

# ORIGINE BY DIAM ALWAYS MORE NATURAL

FIND ALL THE DIAM GUARANTEES IN OUR BIO-SOURCED, ECO-DESIGNED RANGE COMMITTED TO BIODIVERSITY. USE IT TO PROMOTE YOUR RESPONSIBLE AND AGROECOLOGICAL CHOICES.

**The science of Diam, the genius of bees.** Diam ORIGINE is the culmination of the patient work of our R&D department, fuelled by scientific rigor. It combines the “fleur de liège” (suberin) with a binding agent composed of bio-sourced polyols and a beeswax emulsion.

Tested and approved by several laboratories, this binding agent is a real technological breakthrough that combines mechanical efficiency with respect for the environment. Stable and water repellent, the beeswax emulsion protects the closures from capillary migration and makes it possible to control their lifespan.

The structure of a Diam ORIGINE closure offers the security and consistency you expect from a Diam and new levels of permeability.



Guaranteed GMO-free,  
allergen free.



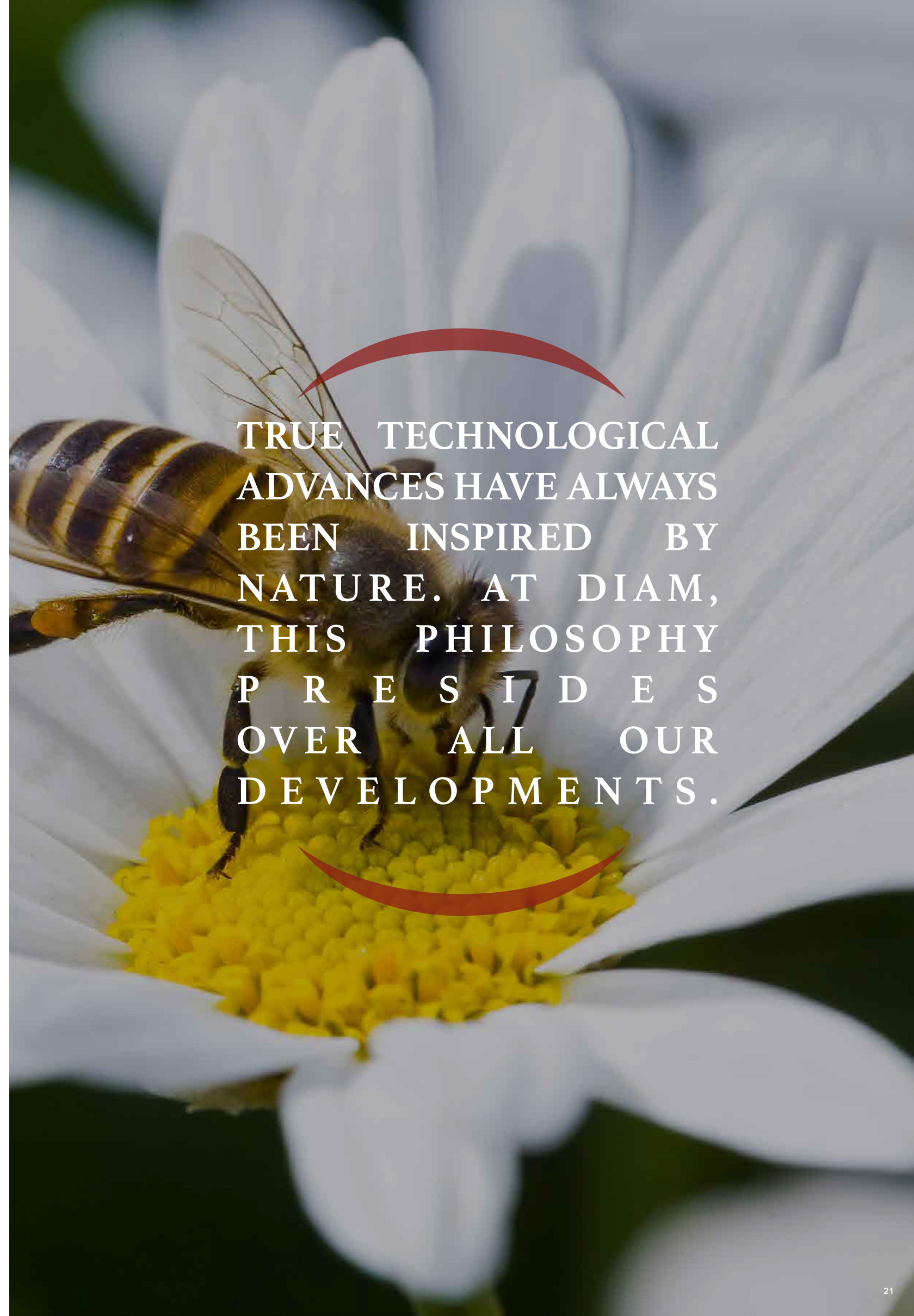
Organoleptic neutrality  
like all Diam closures.

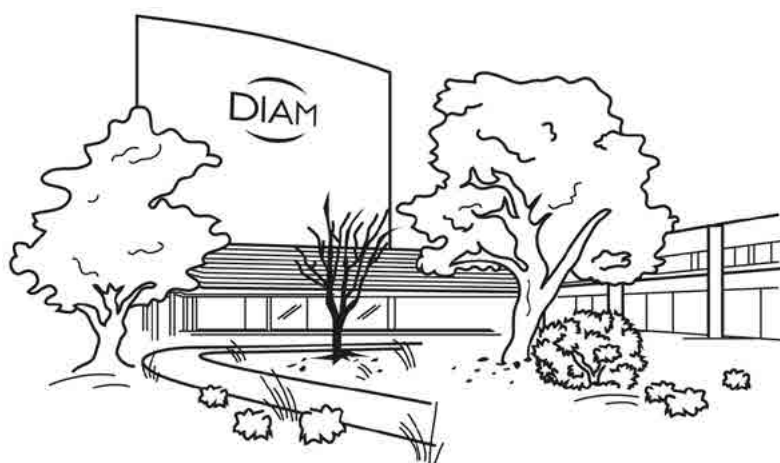


Diam Bouchage has been  
sponsoring a rooftop  
beehive since 2017.



TRUE TECHNOLOGICAL  
ADVANCES HAVE ALWAYS  
BEEN INSPIRED BY  
NATURE. AT DIAM,  
THIS PHILOSOPHY  
PRESIDES  
OVER ALL OUR  
DEVELOPMENTS.





## DIAM BOUCHAGE

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