



RANGE FOR STILL WINES

DIAM



EDITORIAL

Thanks to the trust you have placed in us, Diam Bouchage is the world leader of technological cork closures. We design, manufacture and market technological cork closures for still wines, sparkling wines, and spirits.

More than just an ordinary closure, a cork is the winemaker's ultimate oenological act. It must allow the wine to fully develop in the bottle while respecting the originally intended aromatic profile.

Our Diam range offers an unrivalled closure solution. The consistent mechanical properties of our corks, as well as a precise oxygen supply, give you the guarantee of a consistent aging from one bottle to another.

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, freshness for their wine without any sensorial deviation.

From Diam 1 to Diam 30, choose the cork which best corresponds to your still wine.

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



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AN UNMATCHED CORK



TECHNOLOGICAL CLOSURE
Made of cork.



SENSORY SECURITY
DIAMANT® supercritical CO₂ process.
No cork taint cork to cork guarantee.



PERFECT CONSISTENCY
ensuring bottling uniformity.



3 LEVELS OF GAS EXCHANGE
Very low - low - medium.



NO RISK OF OXIDATION
Consistent aging in the bottle.

PRESERVATION OF FREE SO₂
thanks to controlled permeability.



RESPECT FOR THE WINE'S AROMATIC PROFILE
identical for each bottle, year after year.



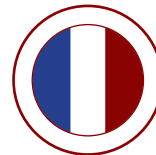
SAFE TRANSPORT
No leaking, no seeping.



AN ECO-RESPONSIBLE PRODUCT
French cork option; FSC® cork;
Origine by Diam®, a biobased range.



A FRENCH COMPANY
Working with wine producers
all around the world.



TECHNICAL SPECIFICATIONS (For more details, please ask for our detailed technical data sheets)

	MECHANICAL GUARANTY	ELASTIC RECOVERY (N/cm ²)	DIMENSIONAL RECOVERY (in 30 s)	EXTRACTION FORCE (daN)	AVAILABLE LENGTHS (mm)	CHAMFER (mm)	PERMEABILITY	O ₂ INITIAL RELEASE (mg)	O ₂ TRANSFER RATE (mg/year)	TCA
DIAM 30	30 years	≥ 3,2	≥ 97 %	20 - 40 25 - 45	44 / 47 49 / 54	1,0 ± 0,5	Very low	0,8	0,3	All our corks are guaranteed: · 2,4,6-TCA · PCA · 2,3,4,6-TeCA · 2,4,6-TBA ≤ quantification limit.
DIAM 10	10 years	> 2,8	≥ 97 %	20 - 40 25 - 45	44 / 47 / 49 49 / 54	1,0 ± 0,5	Very low	0,8	0,3	
DIAM 5	5 years	> 2,5	≥ 97 %	18 - 35 20 - 40	38 44 / 47 / 49	1,0 / 2,0 ± 0,5	Low	1,3	0,4	
DIAM 3	3 years	> 2,2	≥ 96 %	18 - 35 20 - 40	38 44 / 47	2,0 ± 0,5	or	1,6	0,6	
DIAM 1	2 years	> 1,6	≥ 90 %	15 - 35	38 / 44	2,0 ± 0,5	Medium			

All our closures comply with food contact regulations (notably in Europe and the USA). The AQLs for each parameter are noted on the data sheets for each closure. These specifications are valid when the product is used in accordance with storage and bottling recommendations.

We offer the following options for our entire range:
French cork · FSC® cork · Washing · No chamfer · "tradition" branding · Fire or Laser branding (side/head)

