



The guardian of aromas









The DIAMANT® revolution

DIAMANT® Technology: revolutionary, patented and exclusive.

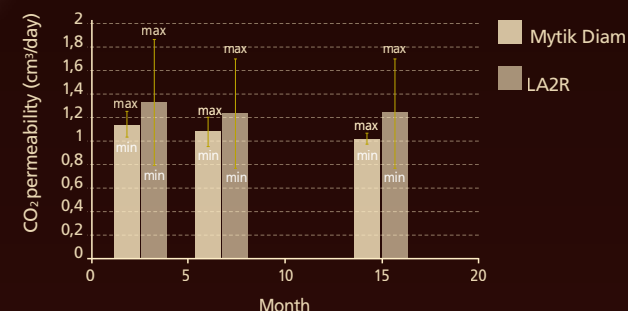
The supercritical CO₂ extraction process is known for its use in producing decaffeinated coffee. Diam Bouchage has developed this application with the support of CEA to extract the volatile compounds of cork that can harm sparkling wine. Thus DIAMANT® technology was born, an exclusive cork purification process.

The end of sensory deviations.

Using DIAMANT® technology, Mytik Diam® cork closures are free from TCA (molecule responsible for cork taint) and many other molecules responsible for sensory deviations. Today Mytik Diam® is the only closure that guarantees each closure is free from releasable TCA (\leq the limit of quantification of 0.3 ng/l). The sensory purity and neutrality of Mytik Diam® preserves all the gustatory characteristics of sparkling wines.

DIAMANT®
technology

Comparison of CO₂ permeability over time



The measurements highlight a better performance by Mytik Diam® over other traditional corks concerning CO₂ retention as well as a far greater uniformity.

Conservation control.

The patented manufacturing process of Mytik Diam® offers uniform performances from one closure to another enabling the perfect passage through the disgorgement chain, avoids split rings as well as the incidence of 'pegged' corks. This uniformity guarantees a good evolution of the wine over time from one bottle to another.

"Mytik perpetuates the effort to express a terroir, without deviation and ensuring consistent quality in all our bottles ... Today untreated cork is a game of Russian roulette that we do not want to play!"

Emmanuel Fourny, *Chef de Cave Champagne Veuve Fourny*

"Finally the characteristics of the wine are preserved and the amateur discovers identical sensations from one bottle to another."

François Domi, *Chef de Cave Champagne Billecart-Salmon*

"With Mytik Diam®, a 'pegged' cork no longer exists, the closure doesn't break when being opened, and that is a comfort! In addition, we remain with traditional cork: cork is the ideal!"

Yves Chappier, *President of Sommeliers de Champagne-Ardenne*

"The Mytik Diam® closure offers a taste experience that is similar from one to bottle to another, avoiding sensory contamination inherent in cork."

Laurent Fresnet, *Chef de Cave Champagne Henriot*

Mytik Diam® respects the winemakers work



Unparalleled clarity and freshness

Guaranteed free of cork taint*

Uniformity from one bottle to another and over time

Reduction in the incidence of 'pegged' corks

No dry vein defects







Cork is acclaimed by the consumers.

The perfect partner for quality wines.

A renowned *terroir*, proven expertise and a lucky star are essential to achieve unanimous appreciation from our consumers. The amateur has high standards and your Champagne must fulfil its promises. Mytik Diam® is the closure solution that guarantees that what you are offering your consumers will be fully respected. Mytik Diam® is made of cork, a noble material associated with a quality wine produced in accordance with tradition. Mytik Diam® is the natural and inseparable partner for sparkling wine.

Uncorking perpetuated.

Uncorking a bottle of Champagne is a ceremony very popular among consumers. The gesture, the traditional uncorking sound as well as the mushroom-shaped stopper conspire to create a particular atmosphere around the tasting experience. Mytik Diam® preserves this ritual and provides a perfect uncorking regularity from one bottle to another.

All the food safety guarantees.

All the Mytik Diam® components meet the European and American (FDA) Food and Safety Quality standards. Mytik Diam® closures are certified ISO 22000 and therefore meet the highest standards of hygiene.



“Mytik Diam® is the closure of the future. For the sommelier that I am, but also for restaurants, it definitively resolves the cork taint problem. Thus it can finally eradicate complaints (true or not).”

Yves Chappier, *Président des Sommeliers de Champagne-Ardenne*

“Mytik Diam® guarantees the quality and authenticity of our Champagne, and therefore the style of our house with consum.”

Laurent Fresnet, *Chef de Cave Champagne Henriot*

“Mytik Diam® will satisfy demanding consumers’ in the export business and reduce the concerns of deviations.”

Pierre-Yves Bournérias, *Oenologist-Conseil Institut Œnologique de Champagne*

Mytik Diam® respects the consumers’ expectations



A cork closure
Preserves the uncorking ritual
Food Safety
Perfect effervescence
“Mushroom” shape preserved







Cork is at the heart of sustainable economy.

Noble material, a preserved ecosystem.

The Quercus suber forests (cork oak forests) are an important biotope in the western Mediterranean and the southern Atlantic coast. The cork closure is actively involved in the maintenance of this ecosystem.

Mytik Diam®: an eco-responsible closure.

The manufacturing process for Mytik Diam® closures uses CO₂, a natural gas abundant in nature, inert, odourless and completely suitable for food contact. In the production of Mytik Diam®, it is used in a closed cycle (reuse of CO₂ after purification). CO₂ does not alter the cork; it does not

produce polluting residues. All these elements make the supercritical CO₂ treatment clean technology otherwise known as «green chemistry». Due to its bacteriostatic activity, supercritical CO₂ helps clean the cork and avoids the use of chemical cleaning agents such as peroxide. The cork retains its natural colour and satisfies consumers who are sensitive to environmental protection.

The first to initiate measuring and improving their Bilan Carbone® in cork.

The first to initiate measuring and improving their Bilan Carbone® in cork. In 2004, Diam Bouchage was the first cork company in the world to undertake a process of Bilan Carbone®, with the support of ADEME (French Agency for Development and Energy Management) and the region of Languedoc Roussillon. This initiative aims to measure and gradually reduce direct or induced greenhouse gas emissions caused by the manufacturing process. Between 2006 and 2010, the global Bilan Carbone® for Mytik Diam® was reduced by 12% and the improvement process continues.

A comprehensive environmental perspective.

To further reduce its Bilan Carbone® and respond to environmental challenges present and future, Mytik Diam® initiated an internal procedure structured around four axes:

- Energy consumption control,
- use of cork by-products and all waste,
- manage industrial risks and the nuisance of the technical installations,
- investments in research and development oriented towards more environmentally friendly products.

“Mytik Diam® has maintained the quality and nobility of the cork, while ensuring real neutrality in order to preserve aromatic power of wines as delicate as our Champagne Blancs de Blanc.”

Rodolphe Peters, *Chef de Cave Champagne Peters*

“Mytik Diam® has been able to offer a major technological innovation in the world of sparkling wine closures.”

Professor Gérard Liger-Belair, *Laboratory of Oenology & Applied Chemistry,
Research Unit on Vine and Wines from Champagne*

“The arrival of Mytik Diam® has been the guarantor of a new cork era. Precious assets for Champagne; uniform bottles, absence of corky taste, no detached discs. The potential is preserved, improving the next step!”

Frédéric Savart, *Champagne Daniel Savart*

Mytik Diam® respects what the nature has given



Noble material, renewable and sustainable

Bilan Carbone® reduced

Eco-responsible production



DIAMANT[®]
technology

Everything concerning DIAMANT[®] technology

In particular temperature and pressure conditions, CO₂ reaches an intermediary state between liquid and gas. This state called “supercritical” is used to extract numerous volatile molecules from the cork flour, some of which are the cause of sensory deviations. After having been boiled, the raw cork is processed into flour. The obtained grain then under goes densitometric sieving to retain only the noblest parts of the cork the richest in suberin. This unadulterated cork is then purified by supercritical CO₂ treatment before being mixed with an alimentary binding agent and microspheres. Finally, each closure is moulded and baked before being machined, marked and satin finished.



To each his Diam®





The guardian of aromas

Preserving aromas. Unparalleled clarity and freshness

Suitable for all types of wines and ageing

Uniform performances from one bottle to another and over time

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