



DIAM

Reinvented cork



diam-cork.com



Guaranteed without
cork taint

Consistent from one
bottle to the next



Protects flavour
and aroma

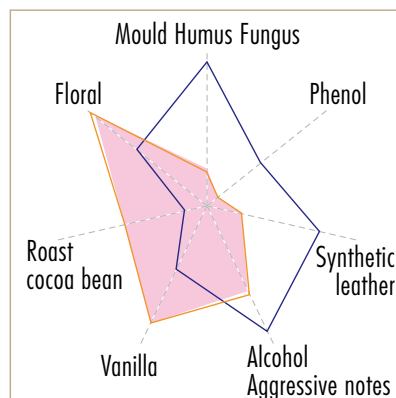
Permeability to match every
wine and ageing time

Diam[®],
a tribute to the
winegrower's
art



Although supercritical CO₂ technology was already being used in some industrial applications (decaffeination, nicotine extraction from tobacco, etc.), it took 7 years of joint research with the CEA (French Atomic Energy Commission) before it could be applied to cork, thus giving rise to DIAMANT® technology, a proprietary cork taint removal process.

Source: University of Zaragoza - Spain.



The end of flavour scalping.

Thanks to DIAMANT® technology, the cork used in Diam® closures is free of flavour, void of TCA (the cork taint molecule) plus many other substances causing flavour modification. Stringent testing at every



stage of production means that Diam® is the only cork individually guaranteed free of releasable TCA (\leq than the measurable limit of 0.5 ng/l). The sensory purity and neutrality of Diam® closures protect all the wine's subtlest notes.

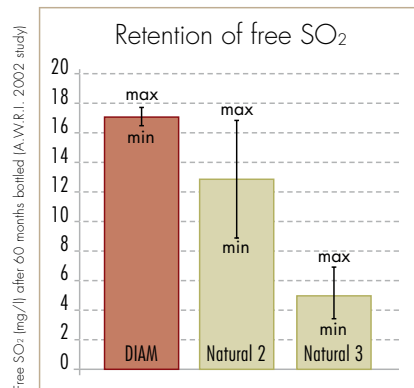


Total control over the way wine evolves.

Customised, tested permeability.

Every wine has its own permeability requirements and nobody knows how much oxygen a wine needs better than the winemaker. The Diam® range features different permeability options to match every wine and its lifetime in the cellar.

The different versions of Diam® closures give you total control over oxygen transfer and guarantees its constancy for the entire life of the wine in the bottle.



Diam guarantees high free SO₂ retention consistency from one cork to the next.

Consistency.

The Diam® manufacturing process delivers perfectly consistent technical performance from one cork to the next. This provides smooth application at bottling, eliminates dust, suspended particles as well as leaking, seeping bottles and rising moisture. This consistency also has an impact on the way the wine evolves in the bottle: compared to other closures, Diam® provides the most even ageing in 5-year old wines from bottle to bottle (Aust. Wine Research Institute 2002 study).

Diam®,

a tribute to the
winegrower's
art



Cork closure

Guaranteed without
cork taint



The uncorking ritual
preserved

Food security

Diam[®],
a tribute to
consumers'
expectations



Consumers still prefer cork.

The ideal partner to quality wines.

Despite progress made by alternative closures (plastic or aluminium), cork remains a noble material in consumers' minds and is associated with quality wine produced using the finest traditional methods. It is wine's natural, indissociable partner.

A survey conducted on Grands Crus Classés consumers shows that Diam® is identified as cork, and identified as a robust, high quality closure to exactly the same degree as the finest "traditional" corks.



The uncorking ritual perpetuated.

Uncorking a bottle of wine is and will remain a ceremony highly prized by consumers. Choosing a corkscrew, the body language, and the satisfying pop of the cork all combine to create the special atmosphere that's synonymous with good wine. The consistency resulting from the Diam® manufacturing process provides faultless uncorking consistency bottle after bottle.

The end of the cork taint syndrome.

Savour wine as it was meant to be savoured.



99% of top-end wine consumers say that they had already encountered cork taint and 21% of them blamed this problem on the quality of the wine. The phenomenon is detrimental to the image of both the wine and its producer. Diam® is the only cork closure that is fully and individually guaranteed without cork taint. By choosing Diam®, you are giving consumers the guarantee that they are tasting wine exactly as it was intended to taste.

This winning point is being driven home by a large number of wine companies via the "Diam® guaranteed free of cork taint" label on their packaging (printed on the cork, back label, collar or sticker).

Full food security guarantee.

All Diam® components meet all European and American (FDA) quality and food security standards.

The factories producing Diam® are all ISO 22000-certified and meet HACCP hygiene standards.

Diam®,
a tribute to
consumers'
expectations



Eco-accountable
manufacturing

Reduced carbon footprint



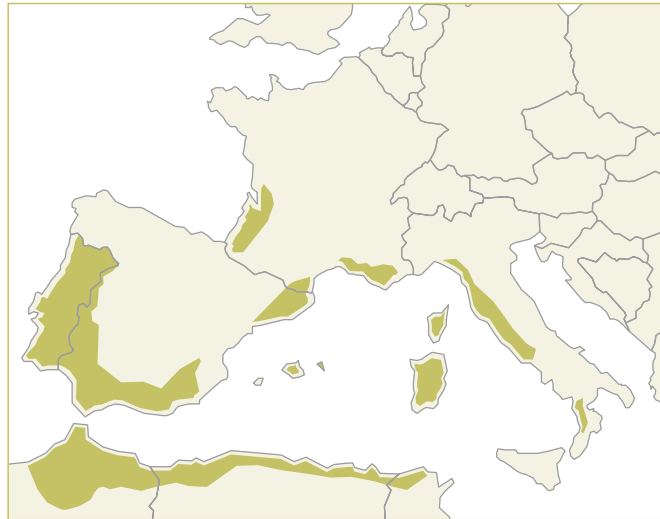
Noble, sustainable and
long-lasting material

Diam[®],
a tribute to
the gift of
nature



Cork at the heart of a sustainable economy.

Noble material and a well-preserved ecosystem.



Cork oak forests are a biotope specific to the western Mediterranean and southern Atlantic seaboard.

The cork closure industry participates actively to maintain this ecosystem and, on a wider scale, the economies of the regions involved.

Unlike alternative closure solutions, cork does not require huge amounts of energy to clean it and turn it into bottle closures.

Diam[®], the ecological closure.

An eco-accountable cork.

CO₂, an inert, odourless, colourless and tasteless gas occurring abundantly in nature is the mainstay of the Diam[®] cork manufacturing process. To produce Diam[®] corks, it is used in a closed circuit (CO₂ is recycled after undergoing purification). It does not react with foodstuffs or produce contaminating by-products. All these elements make supercritical CO₂ processing a clean technology.

In addition, thanks to its bacteriostatic and antifungal properties, supercritical CO₂ eliminates the need to wash cork with peroxide, thereby preserving the natural colour of cork and satisfying discerning users' environmental concerns.

Approved carbon budget.

In 2004, Diam[®] was the first closure to undertake a carbon footprint in partnership with ADEME (the French Energy Performance Agency). This system aims at measuring the direct or induced greenhouse gas emission in order to optimise energy usage during manufacturing. From 2006 to 2008, Diam[®] reduced its overall carbon footprint by 12% and today implements an ongoing improvement process.

A global approach to the environment.



To further reduce its carbon footprint, and meet the environmental challenges of tomorrow, Diam[®] is implementing an in-house process focusing on four points:

- energy performance,
- recycling cork by-products and all wastes,
- industrial risk and technical installation hazard control,
- investment in R&D for more environment-friendly products.

Diam[®],
a tribute to
the gift of
nature

DIAMANT[®]
technology

Everything about DIAMANT[®] technology.



In specific temperature and pressure conditions, CO₂ reaches an intermediate state midway between a gas and a liquid. This is known as the "supercritical state" and is used to eliminate 100% of the molecules responsible for flavour modification from cork flour.

After boiling, the cork is ground so that the supercritical CO₂ can penetrate to the core of the material. The particles obtained are then

graded according to density to eliminate wood and dust, with only the noblest cork particles being kept, those that are rich in suberin.

This fine cork is then cleaned and mixed with a food-quality binder and microspheres. Each cork is then moulded and baked before being machined, branded and calendared.

A Diam[®] for all occasions.

Still wines



DIAM

Sparkling wines



MytiK
DIAM

Spirits



DIAM
Altop



Security

Guaranteed without cork taint and protects aromas.

Adaptability

A range of permeability grades adapted to each wine and lifetime in the cellar.

Consistency

Seamless consistency in performance from one cork to the next.



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