

■ DIAM BOUCHAGE GUARANTEES

Inflexible when it comes to its *guarantees*

Diam Bouchage provides cork closures that offer both perfect consistency from one bottle to another and control over different levels of permeability. Thanks to the DIAMANT® process, it also offers unrivaled sensorial neutrality. With over 20 billion bottles closed over the last 20 years, the company remains steadfastly inflexible when it comes to its guarantees.



Security

The exclusive DIAMANT® process of “de-aromatization” of the cork has never failed. Diam, Mytik Diam and Setop Diam offers unrivaled sensorial security. Freed from volatile compounds and molecules causing organoleptic deviations, every single unit is guaranteed to have no releasable TCA (< 0.3 ng/l)



Consistency

For each product in the ranges offered by Diam Bouchage, the molding manufacturing process, which is also patented, ensures that all the closures have the same physical characteristics according to the formulation chosen. It guarantees perfect uniformity throughout the bottling chain and consistent aging in the bottle



Adaptability

Closures in the ranges for still and sparkling wines, available with different levels of permeability and durations of mechanical guarantee. They enable oxygen transfers to be controlled and their consistency to remain throughout their life span in the bottle. The Setop Diam range provides a choice of shape, material and finishing.

- 01** technological cork Closure
- 02** Each unit guaranteed to be free of cork taint
- 03** Controlled gas exchanges
- 04** Respect for the wine's aromatic profile
- 05** Perfect aging consistency of the bottled wine
- 06** Products adapted to how long the wine is kept
- 07** Secure transport
- 08** Eco-responsible range
- 09** 20 years of experience
- 10** A French company