



Real technological breakthroughs have always been inspired by nature. At Diam, this philosophy has always presided over all our technological and industrial developments in the quest of perfecting our products. The concept of Diam closures emerged from this idea: purifying cork through a natural process to eliminate the molecules that can affect a wine's taste. Numerous innovations followed to enable our cork to optimally preserve the world's greatest wines during their ageing process. Today, the Origine by Diam® range offers the world of wine a corking solution that is more natural and respectful of our environment and our planet.

**Dominique Tournieux**  
C.E.O.



Since 2005, we have been designing and producing innovative high-tech corks. Our company is renowned for its revolutionary Diamant® process, which removes the trichloroanisole (TCA\*) molecules that can give wine a musty flavour, as well as other molecules likely to impair the taste. Our stoppers thus maintain a neutral environment in which to protect the wine's aromas, year after year and bottle after bottle. To keep pace with growing demand on five continents, we recently built a new cork-processing plant at our site in Céret, in southwest France. With our three brands, DIAM, Mytik and Altop, that are respectfully made for still wines, sparkling wines and spirits, we currently market 2,3 billion closures a year.

\*Releasable TCA to measurable limit of 0.3ng/l. Photos : © Getty, © Richard Sprang, © Christian Marcel, © Philippe Laurent.



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## CORK, A CENTRAL ELEMENT OF A SUSTAINABLE ECONOMY.

The cork used in the manufacturing of our closures provides our products with an incomparable elasticity (cork represents 95 % of the volume of the elements used in the composition of our closures). Unlike alternative types of corks, our Diamant® system of cork purification uses very little energy. The cork industry contributes considerably to maintaining our oak forests and to the economy of the cork-producing regions of the western Mediterranean and Europe's southern Atlantic seaboard.



## A BINDING AGENT DERIVED FROM RENEWABLE RESOURCES, A REAL TECHNOLOGICAL BREAKTHROUGH.

After many years of work, Diam Bouchage's research and development teams have perfected a binding agent composed of 100 % bio-based polyol, from a totally renewable source. Our stoppers will thus benefit from an innovative ingredient, exclusively of plant origin. Tested and approved by independent laboratories, this new binding agent is a real technological breakthrough, combining efficiency with respect for the environment.



## BEESWAX, 100 % NATURAL.

The beeswax used in Origine by Diam® corks is completely natural. It makes the corks totally watertight, protecting the wine against any capillary migration and preserving the integrity of the cork elasticity. As pollinators, bees contribute hugely to our biodiversity and to the life of mankind on Earth! In recognition of this, Diam Bouchage has decided to support for several years the association "Un Toit pour les Abeilles"\*.



## ORIGINE BY DIAM®, THE LATEST ADDITION TO OUR RANGE.

Designed using environmentally-friendly innovations, these new products in the Origine by Diam® offerings are currently available in Diam 5, Diam 10 and Diam 30. They carry the same guarantee as the classic Diam range in terms of security, consistency and choice. The Origine by Diam® range will soon be extended to include other products for sparkling wines and spirits.



\*[www.untoitpourlesabeilles.fr](http://www.untoitpourlesabeilles.fr)