



MYTIK DIAM TIRAGE : CONTROL YOUR “PRISE DE MOUSSE” SECONDARY FERMENTATION UNDER CORK

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In collaboration with major Champagne houses, Diam Bouchage offers today 2 cork closures that are specially designed for bottling and maturing wines “sur lattes”.

The Mytik Diam guarantee: neutrality and consistency.

An increasing number of Champagne winemakers have, in recent years, returned to secondary fermentation under cork: a time-honored practice, which had long been forsaken for the use of more organoleptically neutral metal crown caps.

The Mytik Diam closure solution ensures winemakers unrivaled sensorial neutrality with no risk of cork taint, as well as mechanical consistency that prevents burst discs and pegged corks after bottling.

However, the main advantage of these technological closures is the opportunity they offer to choose and control gas exchanges according to the wine quality and to winemaker’s expectations.

Technology at the service of a time-honored tradition: controlling gas exchanges.

For many, aging under cork brings wines greater elegance, complexity and finesse. This observation is directly linked to the oxygen ingress allowed by cork closures.

Diam Bouchage has always been highly involved in research programs for the development of wines in bottles and offers closure solutions with differentiated permeabilities that are consistent from one bottle to another. This provides a true enological choice to the winemaker.

Today, the French cork closure manufacturer is expanding its range with two secondary fermentation closures, the MD5Ti and MD10Ti. In addition to providing the same guarantees as other Diam closures, Mytik Diam Tirage has the distinctive characteristic of being shorter to ensure correct positioning of the agraph and easier disgorgement.

With greater or less oxygen ingress, these two closures provide perfectly controlled, slow and consistent “sur lattes” maturation of sparkling wines.

“Studies carried out by the Champagne trade association, CIVC, show that oxygen ingress is more significant during the first months of aging, due to desorption of the cork closure (OIR). The transfer of oxygen then stabilizes (OTR*) and, over time, provides slower development than a metal crown cap. Therefore, with Mytik Diam, our clients can be confident about keeping bottles on lees for many years (up to 30 years depending on the storage temperature!) without any risk of sensorial deviation or undesirable oxidation.”* **Alain Schmitt**, Regional Director, East France and Champagne, Diam Bouchage.

Diam Bouchage, the company:

It is with the greatest respect for winemaking know-how that Diam has created technological natural cork closures that have, for over 20 years, revolutionized bottle-aging of still and sparkling wines.

The reliability of the DIAMANT® process, which ensures that cork is totally cleaned** using supercritical CO2 under differentiated pressure, is unique and still unrivaled. Its faultless effectiveness has been demonstrated and constantly optimized since the beginning of the 2000s. Around 2 billion closures are sold every year.

The technological choices provided by Diam enable the winemaker to have a personalized approach when it comes to managing the period wines are kept in the bottle and choosing oxygen transfers while guaranteeing perfect consistency from one bottle to another. A new tradition that now makes closing the bottle so much more than a simple technical gesture: it is a genuine winemaking act.

Its history, experience and expertise make Diam Bouchage the go-to company that sets the standards of trust and reliability in the technological natural cork closure market.

Diam thus reaffirms what it has always been: the authentic guardian of aromas.

"We are proud of enhancing the winemakers' know-how and contributing to the pleasure of their customers by constantly supporting this new tradition that we hold dear to our heart: a lasting balance between understanding the past and embracing the challenges of the future, between innovation and tradition, always upholding the greatest respect for nature and humankind. That is what makes us, and has always made us, the authentic guardian of aromas."

Dominique Tourneix, CEO; Diam Bouchage

Diam Bouchage has long been established in the Champagne region, in Cumières, to ensure a daily, doorstep service to winemakers who recognize quality. The numbers bear witness to this recognition: today, 1 bottle of Champagne in 3 is closed by Mytik Diam.

*Oxygen Initial Release / Oxygen Transfer Rate. For more technical information:

http://pict.oeno.tm.fr/documents/16501/2869401/x_TAP_web_Chevalier_170_Partie1-3_Impact-de-lobturateur-sur-le-vieillis_Fr.pdf

**TCA ≤ the quantification limit of 0.3ng/l



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