



THE CELLARIST

SAVORING THE WORLD, ONE GLASS AT A TIME.



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A wine closure proves its point

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As my inbox goes, few changes go unheralded in the wine world. But sometimes the real impact takes a bit longer to sink in.....

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But then there's Diam.

Created by French firm Oeneo, the Diam closure made a small splash when unveiled a couple years ago. Technically, it is an technical cork (really technically, it's an agglomerate cork). But in this case, the cork bark is boiled, pulverized and then treated with supercritical carbon dioxide, which functions both like a gas and a liquid. The result is a uniform closure.

Oeneo claims it's a major U.K. success story — screw caps —

The same goes for sparkling wine in particular, which is often in hand (sparkling wine)

“Its quality controls keep Diam essentially taint-free, which is why it has been adopted by large wine producers”



The Diam technical closure (left) and the old-fashioned technical cork.

by large wine producers (Kendall Jackson, Jadot, Casella) and others but also leaders in new closures — they helped push screw-

for sparkling wines. The aesthetics aren't perfect, but for bubbly wine stability studies, the process of pulling these by corkscrew (still) or by hand, so keep an eye out on the cork.)

There are admittedly other questions about Diam, including its use in longer-aging wines, though it now has products that it guarantees will go for two, three or five years. And I don't know that the aesthetics trump the screwcap, though they do retain the kinetic tradition of cork-pulling.

But as I stewed over technical corks and their corkscrew-defeating ways, I realized that the proof had quietly made its way into the market. It's one thing to read an e-mail full of claims; quite another to find an effective solution on your dinner table, quietly doing its job.

Read more: http://www.sfgate.com/cgi-bin/blogs/wine/detail?entry_id=51613#ixzz0X4u3U0Q7