Natural

A TOP-END NATURAL CORK STOPPER
PARTNERING WITH QUALITY WINES

Bourrassé
Creator of cork solutions

Natural

The exclusive VAPOSECUR® de-aromatisation process based on low-pressure steam applied to the entire Bourrassé collection of natural stoppers, ensures organoleptic neutrality and consistency.

The BOURRASSÉ natural cork stopper is tailor-made for each user. Its appearance and customisation, starting with its finish, are the first messages sent out about the wine, just before it is tasted.

TECHNICAL SPECIFICATIONS

	Premium range	Standard range	Entry-level range
Moisture content	6 % +/- 2 %		
Length (available in 45 and 49 mm)	nominal +/- 0.7 mm		
Diameter	24.0 +/- 0.5 mm		
Ovalisation	≤ 0.7 mm		
Average extraction force (on glass tubes)	45 mm : 15 to 40 daN 49 mm : 15 to 45 daN		
Liquid seal capability	1.2 bar	0.9 bar	
Dimensional recovery	≥ 90 % after 3 min		
Peroxide residues	≤ 0.2 mg / stopper		
Dust content	≤ 1.5 mg / stopper	≤ 2.0 mg / stopper	
Capillarity migration	none		

Our products comply with the current technical specifications (test methods and technical specifications according to NF ISO 16420) and are "ex works".

FINISHES

 NATURA

 BASE

RECOMMENDATIONS

Suitability stopper/wine:

For still wine closures in a CETIE finish bottle. It is our customers' responsibility to carry out validation tests under their own conditions of use.

Use:

- Optimal compression diameter: 15.5 mm depending on the type of finish.
- Corking rate ≤ 1,250 Btls/head and per hour.
- Observe a standing time of at least 3 min before lying the bottles down.

Storage:

- In temperate, odourless, sound and ventilated facilities.
- Work on a FIFO (first in - first out) basis.
- Optimal use within 6 months after delivery.

SYSTECODE PREMIUM CELIEGE
SYSTECODE EXCELLENCE CELIEGE
HACCP SYSTECODE CELIEGE

N°BV/107/CO.PTX

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This information is given in good faith and is based on the current state of our knowledge.

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