NATURAL

OPTIMISED Natural

A NATURAL CORK STOPPER SOLUTION ENHANCED BY FILLING THE PORES AND RESPECTFUL OF THE AROMA AND FLAVOUR ATTRIBUTES OF WINE

Bourrassé

EMOTION, REVEALED

OPTIMISED
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 Naturel Optimisé natural cork stopper, whose performance has been improved by filling the pores, benefits from the Bourrassé Group's unique expertise.

TECHNICAL SPECIFICATIONS

	Premium range	Standard range	Entry-level range
Moisture content	6% ± 2%		
Length	nominal ± 0.7 mm (available in 45 and 49 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	0.9 bar
Dimensional recovery	≥ 90% after 3 min		
Peroxide residues	None		
Dust content	≤ 1.5 mg/stopper	≤ 2.0 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

JUR

RG

SABLE

RECOMMENDATIONS

Suitability closure/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 minutes 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.

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

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SYSTECODE PREMIUM CELIEGE
SYSTECODE EXCELLENCE CELIEGE
HACCP SYSTECODE CELIEGE

N°BV/107/CO.PTX