efscork
valuing cork since 1945

Elyseé
— BOUND BY NATURE —

A champagne stopper with an agglomerated body and Natural cork discs in contact with the wine.



Through a gaseous system, we can control and eliminate TCA from each cork particle.

Withstands high pressure, with no leakage at 6 bar (20ºC).

Dimensional Specifications

Length	X +/- 0,5 mm	ISO9727-1
Diameter	X +/- 0,5 mm	ISO9727-1
Chamfer	3,5 - 4,5 mm	-
Disc Thickness	≥ 4,5 / ≥ 5,5 mm	-

Standard Sizes

H 44 x 24 / 25 mm
H 47 x 24 / 25 mm
H 38 x 22 / 24 / 25 mm
H 42 x 26 mm



Stopper Type

Champagne & sparkling wine Agglomerated body + natural cork discs

Chemical Specifications

TCA	< 0,5 ng/L	ISO20752
Surface Treatment Distribution	Compliant	-

Physical-Mechanical Specifications

Dimensional Recovery	> 90%	ISO9727-4
Moisture	4% - 8%	ISO9727-3
Ovalisation	240 - 270 kg/m³ (± 10% tolerance)	ISO9727-2
Boiling Water Resistance	No disintegration	-
Torsion Moment	≥ 35 daN.cm	-
Shear Stress	≥ 6 daN/cm²	-
Torsion Angle	≥ 35°	-
Disc Breakage Rate	< 0,4%	-
Dimensional Recovery	No leakage at 6 bar (20 °C)	-

Storage Conditions

Usage
within 6 months

Humidity
40 - 70% RH

Temperature
15 - 20° C
59 - 68 °F

Location
Clean, well-ventilated place, free of odours and away from chlorine products