

Luscious & sustainable, Dutch wine is unique

“Support for local wines in The Netherlands: opportunities for the hospitality industry”

Joost IJsselmuiden | <https://orcid.org/0000-0003-4454-1792>

joost.ijsselmuiden@nhlstenden.com

Hotel Management School, NHL Stenden University of Applied Sciences, Leeuwarden, The Netherlands



Dutch grapes did not have the best reputation for a long time. However, Dutch wine is crawling out of the abyss (Meeuwssen, 2020). In particular, fungus resistant grape varieties still have a negative image (Pedneault & Provost, 2016), which is not grounded based on the evidence of this research.

Factors in the increasing quality of Dutch wines

- . The increase of expertise among wine growers in the Netherlands
- . Higher temperatures, due to global warming
- . Maturing grape vines
- . Usage of fungus resistant grape varieties

Towards a more sustainable F&B program

“Striving for the use of local products in restaurants should be not limited to food alone” (IJsselmuiden, p.3, 2022). Dutch wine can be implemented in a sustainable food & beverage program, the reasons are grounded:

- . Dutch wine from fungus resistant grape varieties need significantly less pesticides. In the Bordeaux region it is normal to spray pesticides at least 15-20 times, while in the Netherlands 1-2 times is sufficient (Oude Voshaar, 2015)
- . Significant less bottle mileage
- . Emphasis and demand towards local food and sustainable wine consumption is growing
- . COVID-19 pandemic also increasingly stresses the point that the world is reaching its limits when it comes to relying on food items from overseas

References

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Method—Blind tasting experiment

4 blind tasting groups (n=54) with various tasting experience—beginner till advanced

- . Dutch white wine Kleine Schorre / Pinot Gris & Auxerrois vs. New Zealand white wine Vavasour / Pinot Gris
- . Red Bordeaux wine Chateau Bolaire / Cabernet Sauvignon, Cabernet Franc & Merlot vs. Dutch red wine Betuws Wijndomein Linge Rood Cuvée Barrique / Cabernet Cortis & Regent (Fungus resistant grape varieties)

Results

- . The Dutch wines on average scored higher in all 4 tasting groups, the Dutch white wine Kleine Schorre even scored significantly higher in comparison to the New Zealand white wine
- . The Dutch red wine Betuws Wijndomein made from fungus resistant grape varieties scored higher than the Bordeaux blend made from classic *Vitis vinifera* grape varieties