



CHEFS IN HET BOS

THE ROOTS OF 2050

Delta Wines and Chefs in het Bos join forces for a gastronomic future

Amsterdam

Taste, innovation, and a strong vision for the future come together this summer in the Amsterdamse Bos. Chefs in het Bos and Delta Wines are joining forces for an exclusive partnership during the second weekend of the prestigious culinary festival. Through this close collaboration, both parties combine their strengths to elevate the overall wine experience, with Delta Wines taking full charge of the wine selection. In doing so, the festival and the wine importer jointly reinforce their shared focus on high-end gastronomy, quality, and a sustainable future.

A shared vision for the future

Chefs in het Bos, an initiative by the creators behind the Amsterdam Wine Festival and Fête du Champagne, connects refined gastronomy with sustainability in a relaxed, musical festival setting. The choice of Delta Wines as a partner is a logical next step. As a crucial link between international wine producers and Dutch gastronomy, the importer actively builds toward the wine world of tomorrow.

"We are proud to have Delta Wines on board as our exclusive wine partner for the second weekend," says Gijs Zwijnenburg, partner at Chefs in het Bos. "They play a major role in the industry, anticipate current trends, and take the future of the wine world seriously. That is exactly the attitude and vision we were looking for."

"For us, Chefs in het Bos is the place where everything comes together," adds Dennis Suikerbuik, commercial director at Delta Wines. "This is where we showcase what we stand for: quality, depth, and a strong gastronomic portfolio. We don't just want to pour wine, but truly immerse guests and partners in the story behind our wines and producers."



The wine world of tomorrow: Conscious choices and innovation

By being exclusively responsible for the wine selection during the second weekend, Delta Wines clearly positions itself as the curator of the total wine experience. In doing so, they explicitly look ahead. "The choices we make today shape the wine world of tomorrow," Suikerbuik states. "We see a new generation of wine lovers emerging who choose more consciously: less, but better. This demands quality, transparency, and a broader selection. We therefore invest not only in premium wines, but also emphatically in a strong alcohol-free portfolio that forms an integral part of the gastronomic experience."

At the same time, the event offers the perfect opportunity to connect clients and new partners with producers and the assortment in an inspiring way. Sustainability plays a key role in this. Many of Delta Wines' producers work daily toward future-proof viticulture, focusing on regenerative agriculture, biodiversity, and responsible vinification in the cellar. "Producers like Esporão and Montes are true pioneers in this regard. Those choices determine what the wine world will look like in 2050," says Suikerbuik.

From accessible to exclusive on the festival grounds

The collaboration creates a perfect synergy on the festival grounds. "With Delta Wines' expertise, we complete the festival experience," says Gijs Zwijnenburg. "We offer a versatile selection that aligns perfectly with the chefs' dishes. From accessible wines to exclusive cellar treasures."

To make these innovations tangible, special concepts are being introduced. For instance, visitors can go on a journey of discovery at the 'Off the Beaten Path' bar, which focuses completely on sustainable and innovative wines.

Exclusive tastemakers

When asked what he is looking forward to the most, Dennis Suikerbuik remains a bit mysterious: "I expect you will often find me at the 90+ Points Bar, where we present an exclusive collection of top internationally-awarded wines."

By joining forces, Suikerbuik and Zwijnenburg are setting the tone for a unique festival edition centered around taste, experience, and responsible entrepreneurship.

Practical information

Dates Weekend 1: July 31, August 1 & 2, 2026

Dates Weekend 2: August 7, 8 & 9, 2026

Location: Amsterdamse Bos

Tickets & info: chefsintahetbos.nl

