

Vacancy for a Cellar Master with Ambition to Learn and Grow

Vacancy: Cellar Master / Technical Oenologist (32–40 hours)

Location: Domein Holset – Holset, South Limburg

Employment: 32–40 hours per week

Start date: preferably August 1st or September 1st, 2025

**This job post has two sides:**

- You will be working at a vibrant company steadily claiming its ambition as the Sparkling Wine House of the Low Countries. Young, driven people with a passion for winewinewine work here.
- These top wines only happen when meticulous and precise work is done in the winery (and vineyard). That's where you come in.

If you perform well in this role, you'll be at the heart of our company. If you take responsibility, act proactively and are eager to learn... then you may qualify for a seat at the management table.

That's where everything at Domein Holset comes together: our 12.5-hectare vineyard, winery and wines, boutique hotel, and the stunning location we share with (top) chefs, sommeliers, wine experts, hotel guests, and visitors.

Domein Holset is a pioneer in Dutch sparkling wine production. In the hilly region of South Limburg, we cultivate 12.5 hectares of grapes and produce around 50,000 bottles of sparkling quality wine annually. We sell directly to top gastronomy and guests at the estate. Craftsmanship and sustainability are key. Our focus on sparkling wine leads to choices that result to a top-quality Spark.

We are looking for a skilled and proactive Cellar Master / Technical Oenologist to oversee sparkling wines production from vineyard to bottle. Are you technically proficient, super precise, hygienic, and experienced in winemaking? Then we'd love to meet you. Experience with traditional method sparkling winemaking is a big plus.

**Your Role**

As Cellar Master & Technical Oenologist, you are responsible for vinification and cellar processes, with emphasis on sparkling wine production using the traditional method. You monitor the quality of base wines, direct the vinification process, and coordinate production planning. You are proactive, think ahead, and strive for excellence. You work closely with the vineyard supervisor and the director. Your core tasks include:

***Production & Vinification:***

- Develop and execute annual wine production planning (from base wine to disgorging)
- Lead the cellar team during harvest and vinification
- Perform analyses, clarification, filtering, and blending independently
- Manage second fermentation (liqueur de tirage), riddling, and disgorging
- Bottle and label according to quality standards and tax regulations

*Quality and Hygiene Management:*

- Set up and follow HACCP and cleaning protocols
- Document production steps
- Ensure optimal hygiene in the winery and storage areas

*Technical and Logistics Management:*

- Maintain and manage equipment, tanks, presses, and bottling line
- Good IT skills and experience with standard hardware and software (Innovint)
- Manage inventory of bottles, corks, wire hoods, labels, and other materials
- Provide input on investments, efficiency improvements, and automation

*Collaboration and Communication:*

- Collaborate with vineyard team for planning
- Create blends together with Kirsten Abels, Wine Woman 2024
- Monthly reporting to the management team

**We Ask For**

- Driven person who takes responsibility and goes the extra mile when needed
- Higher professional education level with relevant training in oenology/viticulture or beverage technology
- Knowledge of vinification techniques, analytical lab skills and sense of quality
- Experience in sparkling wine production (traditional method) is a major plus
- Affinity with organic viticulture and sustainability
- Technical understanding and experience with bottling equipment is a plus
- Good communication skills and stress resistance during peak times

**We Offer**

- Work at an innovative and growing Dutch wine estate
- Plenty of room for personal input, development, and professionalization of wine production
- Marketlevel- salary based on experience and job level
- An open work atmosphere in an enthusiastic, close-knit, and driven team with zest for life
- The opportunity to help shape *the reference* for sparkling wine in the Netherlands

**Process:**

- Application receipt: respond between June 14–28
- First Teams/Zoom interviews: June 23
- Final selection interviews: June 30 – July 6
- Contracting: July 7–13
- Start of work: as soon as possible, no later than September 1

**Interested?**

Send your motivation and CV to <mailto:kirsten@domeinholset.nl> mentioning “Cellar Master Vacancy.” For content-related questions, you can contact Kirsten Abels via the above email address or call Domein Holset +31 (0)4 3850 29 28