

朱简 MW



朱简是第一位中国籍的葡萄酒大师。他在北京龙凤美酒顾问从事了五年的葡萄酒教育工作，在两位葡萄酒大师赵凤仪和杜慕康的培养下成为葡萄酒讲师。此后，朱简前往美国加州大学戴维斯分校进行深造，以高分完成了葡萄栽培与葡萄酒酿造的硕士文凭。在留学期间，他还在纳帕谷的Cakebread酒庄实习酿酒，以及在Hall酒庄做酒庄向导与销售工作。

朱简坚持涉猎葡萄酒的科学研究，并完成了两个科学领域的论文。一是他的葡萄酒大师论文，内容为感官科学实验（The impact of acidity adjustments on the sensory perception of a Californian Chardonnay），二是发表于Journal of Food and Agriculture上的综述性论文，内容为过去25年来科学家们对于红葡萄酒色素的研究（A Quarter Century of Wine Pigment Discovery）。

如今，朱简回归龙凤美酒顾问，为国内葡萄酒学生提供教学服务。他还成立了酒漫工作室，面向全球客户进行葡萄酒咨询。

## Gus Zhu 朱简 MW

Gus entered the wine world as a wine educator under the guidance of Fongyee Walker MW and Edward Ragg MW, the founders of Dragon Phoenix Wine Consulting. In 2017, he graduated with the Master of Science degree in Viticulture and Enology from UC Davis. During his time at UC Davis, he also gained winemaking experience as a cellar hand at Napa's Cakebread Cellars, as well as hospitality and direct-to-consumer sales experience at Napa's Hall winery.

Gus' commitment to the academic field of wine is evidenced by his MW dissertation about the sensory science of wine; and by co-authoring a review paper, "A Quarter Century of Wine Pigment Discovery", published in the Journal of Food and Agriculture.

In 2020, Gus re-joined Dragon Phoenix as a wine educator in mainland China. He also founded Gus Zhu Wine Consulting to provide wine education and consulting services to global wine professionals and consumers. As a certified Educator for all levels of WSET qualifications in wines, Gus teaches WSET Level 4 Diploma in the Online Classroom for worldwide candidates.