WISTARIA

Salon de thé

台北紫藤廬　　巴黎丹木青丘

# WISTARIA

## Salon de thé

The poet Pushkin, who loved tea, said: “There is nothing more potently sweet and enrapturing as a cup of tea in the palms of two hands.” What kind of tea will you choose to hold in your palms today?

The variety of artisan teas from diverse ecologies are like the vastly different personalities and temperaments of our close friends, which nourish and comfort our spirits. Different drinking styles reveal each person’s unique sentiments, perspectives towards the self, and contemplations of the outer world.

Listen to the soft gurgle of water coming to a boil, turn the soothing warmth of the teapot and teacups around in your hands, and inhale a breath of fragrant aroma. Experience the physical sensations engaged by the different tea broths. Feel how tea expands all our senses and perception, leads us to savor original hues and taste, and guides us to tranquility, simplicity, harmony, and settling. In drinking tea, we return to nature’s most unconstrained and selfless embrace.

Enjoyed alone, tea fosters meditation; shared with a few friends, deep dialogue.

These teas, which voyage across oceans, originate mainly from my homelands Taiwan and China. The following guide my philosophy for choosing tea:

- Clean and sustainable environments
- Ethical manufacturing and precise craftmanship
- Distinguished varieties
- Fair prices

Year-round private stores of tea recount seasonal transformations and extraordinary histories. I hope they bring you moments of joyful surprise. Each tea not only has a name, but also a captivating story to tell – let us share these here, now.

Sophie

*translated by Amie

# Green Tea

The freshest of tea leaves, the new tender buds, are plucked to make green tea. Unlike most other tea types, the tea leaves are not oxidized, letting the leaves retain the highest level of in-herent nutrients. The amino acids, polyphenols, and caffeine give green tea broth its charac-teristic freshness, sweetness, and subtle bitter astringence. The highest quality green tea comes from high regions with indirect sunlight and lower temperatures.

Use a generous amount of leaves and lowered water temperature to bring out the crisp vegetal and seaweed notes. Brewed in a gaiwan or tea bowl, the appearance of floating leaves and fragrant steam will indulge all your senses.





## Biluochun

Organic / Sanxia Region, Taiwan

Named by its unique spiral appearance, biluochun (“green snail spring”) was originally cultivated in the Zhejiang region of Chi-na. It is famed for its unique attractive fragrance.

This biluochun is from Sanxia, famous tea region in Taiwan with a tea manufacturing history of over 200 years. The leaves are ear-ly spring’s first har-vest, plucked according to the principle of one bud, two leaves. The young leaves are shaped into thin tight spi-rals resembling a small snail shell. Observed closely, one will notice delicate white fuzz on the leaves, typically found on young tea buds to protect them from the cold. The broth is clear and bright, and famed for its pleasant fresh fragrance.

## Anji White Tea

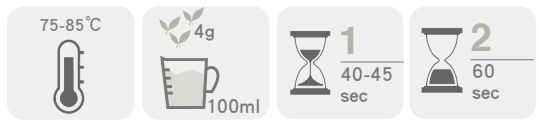
Zhejiang, China

Anji County is home to the old bamboo groves filmed in Ang Lee’s Crouching Tiger, Hidden Dragon. Anji County also pro-duces one of China’s most esteemed green teas. The green golden leaves resemble a phoenix feather. The buds of early spring are white. In late spring into the early summer, the leaves turn green. Named a “white tea” for its appearance, its manufacturing makes it a green tea. The liquor is refreshing with a long-lasting sweet fragrance that lingers in the mouth, stimulating the saliva glands in a way typical of good tea.

Gaiwan or porcelain tea pot

Oxidation level

0



## Miao Village's Green Tea

High Mountain Ecosystem / Guizhou, China

## Miao Village's Green Tea

Guizhou, China

An ecological tea garden, nestled in the high mountains of the Hmong people's village in Guizhou, is home to this tea. Long, thin, and flat, the jade-colored buds recall to mind finely shaped eyebrows. The full-bodied broth is rich in the mineral selenium and ripe with vegetal and seaweed notes. Re-freshingly sweet, it does not get astringent even after long steeping times and carries a pleasantly pro-longed aftertaste.

## Green tea of the Qiang Ethnic People

High Mountain, Centuries-Old Ecosystem / Sichuan, China

## Sparrow's Tongue

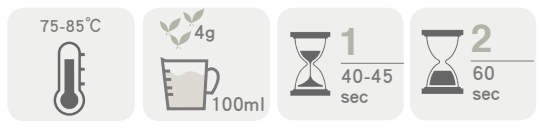
Qiang people / High Mountain / Sichuan , China

After the devastating earthquake of 2008 in Wenchuan, a re-gion in Sichuan, China, the Qiang people relied on centuries old growth tea trees, found naturally in the local ecosystem, to give new life to their society. Within precipitous peaks of over 1000 meters, 400 and 500 years old tea trees grow amongst osth-manthus bushes and fruit trees. Accessible only on foot, the tea leaves are plucked and manufactured entirely by hand by the lo-cal Qiang people. The tenderest of buds, only just open, carry an ample amount of delicate thin white fuzz, giving the tea broth a slightly opaque appearance and lively refreshing taste, while young leaves plucked according to the one bud one leaf principle add a fresh mellow sweetness with lingering pleasant aftertaste.

Gaiwan or porcelain tea pot

Oxidation level

0






# White Tea

A tea with very low oxidation, white tea is primarily made from larger leaf varietals carrying delicate white fur. First, the leaves are withered in cool conditions, then dried. Containing only these two steps, the manufacturing process is both the sim-plest and most challenging to perfect. Light yellow, the broth is refreshing, sweet, and mellow, often with hints of plum. Regarding aged white tea, there is a saying in Chinese that it becomes "medi-cine in three years, treasure in seven years". The tea is suitable for long-term aging, in anticipation of an amazing transformation.



# Loose White Tea

Organic / Sanxia, Taiwan

This organic white tea comes from Sanxia, a tea region with a 200 year tea manufacturing history. The broth is sweet and refreshing, with a hint of herbal coolness. It is recommended to use more leaves or brew for a longer period of time for a fuller flavor.

# Fuding White Tea

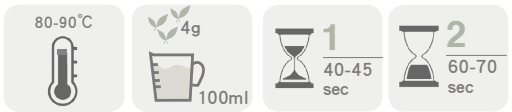
Custom made cake for Wistaria Paris / Fujian, China

Fuding, Fujian in China is the home of white tea. “Wistaria” is a custom limited-edition cake from the esteemed ecologically maintained tea farm of the Chen family estate. Its leaves are withered under sunlight in controlled temperatures, then dried over a long period of time naturally. Due to little hu-man interference, the production of ecologically maintained tea estates are extremely limited. White tea has a calming, cooling effect, aids lung function, and are well known among common folk for developing medicinal qualities with time. This particular tea is sweet, with a slight herbal freshness, and serves as a great introduction to the world of white teas.

Gaiwan or porcelain tea pot

Oxidation level

5~10%



## Rushu Loose White Tea

Ecosystem / Taiwan

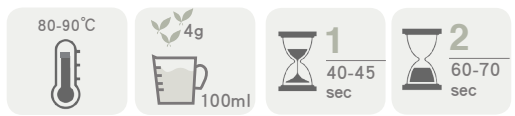
A Wistaria favorite, this ecologically grown white tea has been aged a few years. It reveals a rich sweet fragrance and connotes a feeling of comfort and happiness under the sun. The leaves are plucked at dawn, under the first morning rays, then placed under the soft morning sun for “sunlight withering”. After a couple of hours, the tea is taken indoors to continue withering. This process may be repeated for over a week. Finally, when the tea is ready for dry-ing, the temperature is controlled within 45□ degrees, to pre-serve the nature of beneficial local microorganisms. After one or two years, the tea gradually reveals a rich aroma; aged four to five years, the tea will reveal medicinal notes reminiscent of Chinese herbs.

This white tea is full of life, rich in pectin, amino acids, and trace minerals. Just a few leaves can be brewed many times. The broth brings about calm and relaxation. Warmed by the sun, with floral, vanilla, and berry notes. The broth is refreshing, viscous, smooth, and sweet, amplifying the beauty of nature.

Gaiwan or porcelain tea pot

Oxidation level

5~10%




# Oolong Tea

Oolong tea refers to partially oxidized teas. The variation in leaf origin, leaf varietal, harvesting practices (young bud or grown leaf, hand vs. machine plucked, time of day and weather at time of harvest), and manufacturing and roasting craft naturally leads to the greatest variation in aroma and flavor. Oolong makes up the most abundant of different well-known teas. This includes teas distinctive to Taiwan: baozhong, orien-tal beauty, Dong Ding oolong, and high mountain oolong; as well as teas specific to region in China such as Wuyi Mountain cliff teas from Fujian, tieguanyin from Anxi, phoenix oolong from Guang Dong, and much more.

Tea crafters study daily weather circumstances. They make judg-ments based on temperature and humidity, from harvest, to ma-nufacture, to firing technique. The weather also influences firing, which is a meticulous craft including precision in tea firing time, tea resting time, and repetition. The manufacturing, and for some oolongs, firing, is key for bringing out the natu-ral, mul-ti-layered floral, fruit, or honey notes inherent in the tea leaves. Ample drying and fir-ing, and correct storage will lead oolongs to reveal treasured aromas of Chinese herbs, gin-seng, and plum distinctive to aged teas. The important relationship between oxi-dation level, roasting, and aging is one of the distinctive features of oolong.






Light Oxidation Oolong

## Refined Spirit of a Thousand Mountains

High Mountain Baozhong / Taiwan

Refined Spirit is the product of a rare combination of the skills of a master tea arti-san, and tea leaves from the central high mountains of Taiwan. Tea leaves of high al-titude are naturally thicker and fuller. In this reputable classic, Refined Spirit has a broth that is thick and mellow, and a fragrance that is long, understated, and elegant. It truly illustrates tea making at its finest.

## Orchid Whisper

Wenshan Baozhong / Pinglin, Taiwan

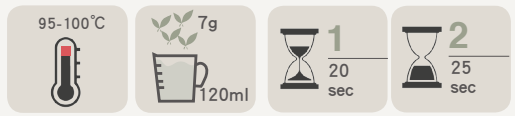
Pinglin, located in the mountains of northern Taiwan, is home to the famed Taiwanese Baozhong from Wenshan region. Wenshan tea farmers use traditional methods that are hun-dreds of years old, passed down from their Fujianese ancestors in China. On weekends, the laojie (old street) pulses with life, ebbing and flowing with people searching for, tasting, and chatting about tea in the local vendors, as they have done for hundreds of years. Vibrant cus-tom persists here. Orchid Whisper comes from the home of tea farmers for five generations. The slender, elegant leaves carry a notable typical orchid aroma, making it a perfect intro-duction to baozhongs. We recommend using the double cup method to savor the distinctive aroma and flavor of this tea.*

*Using double cups is a method of drinking tea developed in Taiwan in the 1980s, due to the unique floral and fruit fragrances of many Taiwanese oolongs. It involves two small cups, one taller and one wider, the former used specifically for smelling, and the latter for tasting.

Purple clay tea pot , porcelain tea pot or Gaiwan

Oxidation level

10~15%



Light Oxidation Oolong

## Scent of the Red Tribe

High Mountain Oolong / Organic / Taiwan

Taiwan is home to many bountiful high mountains. One can find famous tea regions 1000 or even 2500 meters above sea level. Due to the large temperature difference between day and night, to protect itself, tea leaves growing at this altitude become thicker and more nutrient dense. The distinctive cool freshness of high mountains, and environment of mountain peaks lend a special flavor to the tea that is coveted by tea connoisseurs. Scent of Red is from an organically cultivated tea garden home to the Taiya people. The raw leaves, after oxidation, reveal floral and fruity tones within a rich broth. Scent of Red is recommended for a beginning oolong connoisseur.

## High Mountain Oolong

Li Mountain Region, Taiwan

Li Mountain, 1700 to 2600 meters high, is one of the highest tea regions in Taiwan. With lingering mist and clouds over a continuous stretch of mountains, it is no wonder tea from Li Mountain is considered one of the best high mountain teas. Daybreak grows at an altitude of 2200 meters. Only leaves facing the sun are plucked. The underbelly of the leaf is thick and tender, the tea fragrance elegant, with a long sweet aftertaste.

## Jin Xuan Oolong

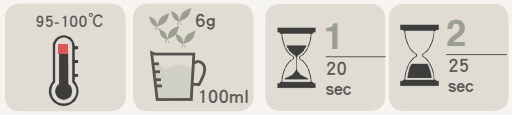
High Mountain / Taiwan

Tea made from the jin xuan leaf varietal carries a subtle milk aroma. Easy to distin-guish and brew, it is a great introduction to Taiwanese tea. This jin xuan is from Lala Mountain. The renowned tea crafter who made this tea skillfully charcoal-roasted the leaves several times under a small flame, subtly bringing out the unique flavors of Jin Xuan. Jin Xuan Oolong is another great choice for a beginning tea enthusiast.

Clay tea pot , porcelain tea pot or Gaiwan

Oxidation level

15~25%




Light Oxidation Oolong

## Large Leaf Oolong

Wild Grown / Charcoal roasted / Taiwan

The leaves of this tea live at an elevation of 800 meters. “Large leaf” oolong is one of Taiwan’s four main tea leaf varietals from tea bushes. This tea is mid-oxidized, and fired four time over embers. The tea broth conveys a feeling of warmth and gentle-ness, while containing hints of forest vegetal, moss, berry, and caramel tones. The tea broth appears golden and clear. The subtle pure sweetness of the tea stimulates the saliva glands, and creates an enjoyably long aftertaste.

## Buddha’s Hand Oolong

Charcoal Roasted / Taiwan

Buddha’s Hand is named as such because its size approaches the palm of the hand. The fragrance of Buddha’s hand contains hints of chayote. It is recommended to use an ample amount of leaves, and lengthen steeping time, for a richer, fuller taste.

## Dong Ding Oolong

Lugu Township / Nantou, Taiwan

This oolong tea is from Dong Ding Mountain in Nantou, Central Taiwan. The mountains in this range are full of vigor, and the soil quality extraordinary. After light oxidation of the leaves, and rolling them into loose balls, the tea broth becomes fragrantly rich and mellow, with a seemingly unending and expansive aftertaste. Devoted Taiwanese tea aficionados sing praises to the qi of Dong Ding in oolong from this mountain. Dong Ding oolong is a world-acclaimed tea representative of Taiwan.

Purple clay tea pot

Oxidation level

25~40%



Heavy Oxidation Oolong

## Tie Guan Yin

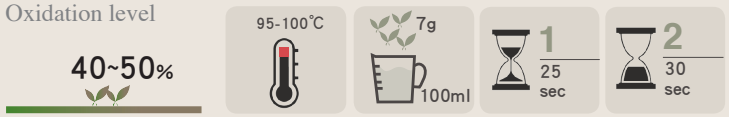
Tie Guan Yin "The Iron Goddess" / Taiwan

Classic tieguanyin, otherwise known as "the iron goddess" tea, is made from the leaves of the tieguanyin varietal. Making tieguanyin is a long, meticulous process lasting several days. It includes heavy oxidation of the leaves, repeated wrapping and hand rolling of the leaves in cloth, and a delicate traditional way of roasting the leaves over small embers. Finding tieguanyin that is made according to old custom without machines is extremely rare due to its painstaking and time-consuming pro-cess. However, the result is truly worth it: a sleek exterior of tightly rolled balls, a glossy dark golden to reddish-brown broth, an intense flavor of ripened fruit, and within the thickness of flavor, a subtle citrus note hidden within sweet fruit.

In 1919, the Zhang brothers gathered 1000 tieguanyin seedlings from the Anxi region in Fujian, China, and planted them in the Maokong mountain region of Muzha, Northern Taiwan, creating the beginning of tieguanyin cultivation in Taiwan. This tea comes from the ecological tea garden of a Zhang descendant who started learning the craft of tea at nine years of age. After experiencing the harm of herbicides in his own body, he became dedicated to farming tea organically. He plants lu-pine flowers around his tea trees, which, as a bonus, naturally fertilizes the tea trees after its flow-ering period in March. Steadfast in his commitment to organic farming, he is a pre-eminent leader in the making of tieguanyin.

Purple clay tea pot

Oxidation level




Heavy Oxidation Oolong

## Phoenix Dan Cong

Zhi Lan Fragrance / Guangdong, China

Orchid Fragrance, a sub-varietal of Phoenix Dancong, is named after its exquisite or-chid fragrance. With time, the orchid fragrance will develop into more understated and mellow tones. This is an excellent tea choice for a beginning tea connoisseur.

加字

Purple clay tea pot

Oxidation level



Heavy Oxidation Oolong

## “Bamboo Nest” Rou Gui

Wuyi Rock Tea / Fujian, China

Shui Xian (“Water Fairy”) is a tea cultivar from half-arbor. The leaves are especially thick, the flavor pure and mellow.

The rou gui (cinnamon) cultivar is from a tea bush, with a long-lasting pungent flavor, and a prominent cinnamon profile, one of the pride of Wuyi cliff teas, hence the Chinese saying: “There is naught as mellow as shui xian, and naught as fragrant as rou gui”. Prolonged firing under low temperatures is a unique feature of cliff teas. With skill, tea crafters use firing to develop the rich natural contents of the leaves into rich layers of fra-grance and taste, full of delicate floral and fruit tones. Once the leaves are harvested and pro-cessed in the spring, it often takes until fall to achieve the finished product. The leaves go through multiple rounds of firing, resting in between to develop more flavors. In addition, be-cause the leaves go through so much firing, they are usually stored for six months up to a whole year. This allows the fire to subside and take away.

## Jade Well, Flowing Fragrance

Premium Rock Tea / Fujian, China

Jade Well, Flowing Fragrance is one of the famous Wuyi rock tea cultivars, grown in the heart of the Wuyi Mountains. It is partially oxidized with a light medium roast. The liquor is replete with an intense fragrance of wild flowers and ripe fruits. The broth, smooth, full-bodied, and viscous, im-parts a woody fragrance, while the sweet aftertaste reveals a light milky flavor. After the tea is swallowed, a slight minty coolness lingers in the throat, producing a second aftertaste. This is a premium grade tea with truly complex layers and mouth feel.

Purple clay tea pot




Heavy Oxidation Oolong

## Qi Lan

Wuyi Rock Tea / Fujian, China

The Wuyi Mountains, located in northern Fujian Province, are home to elegant mountains, clear rivers, and lush vegetation. The area is filled with ancient stone inscriptions extolling the virtues of the landscape written by ancient poets. As the most legendary and famous of tea regions, the Wuyi Mountains have also been designated by UNESCO as a World Heritage site for both its ecological significance and rich culture. Countless tea trees grow everywhere in the nooks and crannies of strange rock formations, each taking on different qualities. The combined influence of each cliff’s environment, each tea cultivar, and each tea maker’s skill result in countless unique fragrances that have enchanted countless tea aficionados through-out centuries.

Qi Lan is a tea cultivar indigenous to the Wuyi Mountains. This particular Qi Lan tea is me-dium-fired, has a quick releasing clear aroma and a prominent note of orchid, a flavor equally exquisite and refreshing. This tea is a suitable introduction to cliff-style teas.

Purple clay tea pot



Heavy Oxidation Oolong

## Song of Small Flowers

Golden Tips / Yilan, Taiwan

Song of Small Flowers is cultivated in Taiwan. Tea seedlings, re-cently imported from Sichuan, China, take on qual-ities of local Taiwanese terroir to create a unique variation of the Sichuanese tea plant. Plucked each summer, this mid oxidized tea reveals multi-colored tea buds and fuzzy white tips. Notes of peach, os-manthus, Japanese rose, and grass permeate this flavorful broth. The liquor, which brews to a beautiful amber color, entices with its soft, smooth, sweet, and long lasting tones. The fruity and flo-ral dance on the taste buds is akin to sipping on the ripe honey of wildflowers, simultaneously evoking freshness and nostalgia. A favorite amongst young people in Taiwan.

## Tipsy

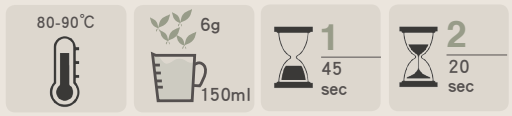
Oriental Beauty / Taiwan

During the heyday of Taiwanese tea exports, “Formosa Tea” or “Taiwanese oolong” all referred to ori-ental beauty, also called “champagne oolong” or bai hao (“white tip”) oolong. Every summer, the young buds of the trees attract many small green leafhoppers that chew on its tips. In reaction to be-ing bitten by the insects, the trees send out protective chemicals to the buds to make the leafhoppers stop biting. While bitter to the insects, once processed, the chemicals imbue the tea with a sweet honey fragrance. After the tea is made, the white delicate white curled tips also become visually pro-nounced, completing the leaves’ li-vely quintet of colors: red, yellow, white, brown, and green. The broth brews to a beautiful golden, amber hue. Like its colorful yet delicate appearance, the broth is layered in wonderfully rich in fruit and honey tones, while remaining elegant and delicate. It is rec-ommended to brew this tea at a lower temperature because of the delicate tea buds.

Purple clay tea pot, porcelain tea pot or gaiwan

Oxidation level

50~70%




Heavy Oxidation Oolong

## Lotus in a Golden Wind

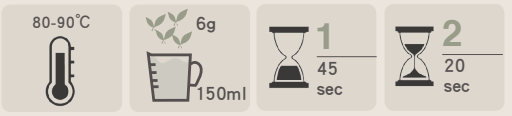
Premium Oriental Beauty / Taiwan

Notre Oriental Beauty premium provient du district de Xinzhu, réputé pour sa production d’Oriental Beauty. Il est fabriqué par un grand maître artisan  plusieurs fois primé, qui s’occupe lui-même méticuleusement de son jardin de thé. La qualité de ses plantations sont vraiment exceptionnelles. Son thé est exquis, moelleux avec un parfum élégant et discret. Nous vous recom-mandons d’infuser ce thé avec un gaiwan ou une théière en por-celaine, à une température pas trop haute, pour bien révéler ses notes exquises.

Purple clay tea pot, porcelain tea pot or gaiwan

Oxidation level

50~70%



Heavy Oxidation Oolong

## Red Water Oolong

Traditional Roasted / Taiwan

Traditional oolong tends to be sufficiently oxidized and heavily fired, making it more ideal for long-term storage. The craft that goes into the oxidation and firing process also makes the tea distinguisha-ble by tea estate or tea crafter, as even the subtlest of differences in each manufacturer's process is re-flected in the finished product. Compared with the lighter vegetal and floral notes in typical high mountain oolongs, heavily fired teas that have gone through an appropriate resting period reveal a reddish hue, fruit and honey tones, and a more umami flavor. Typically, it is best to wait at least a year after such a tea is produced to savor it, for the best experience.

## GABA

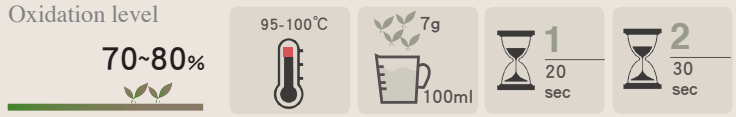
Organic / Taiwan

GABA tea is a specially produced tea invented in Japan. During the typical oxidation process, all oxygen is removed, and the leaves are instead exposed to nitrogen. As a result, the tea contains high amounts of gamma-aminobutyric acid (GABA), which is a naturally occurring substance in the brain that helps stabilize the autonomic nervous system, regulate blood pressure, and promote relaxation. The special oxi-dation process also removes caffeine from the tea, making it an ideal choice for many tea lovers who don't wish their sleep to be affected. This tea is grown in an ancient forest at an altitude of 1400 meters. It is luxuriously fragrant, containing layers of citrus, cinnamon, caramel tones. The broth is a bright vivid amber.

Purple clay tea pot

Oxidation level

70~80%

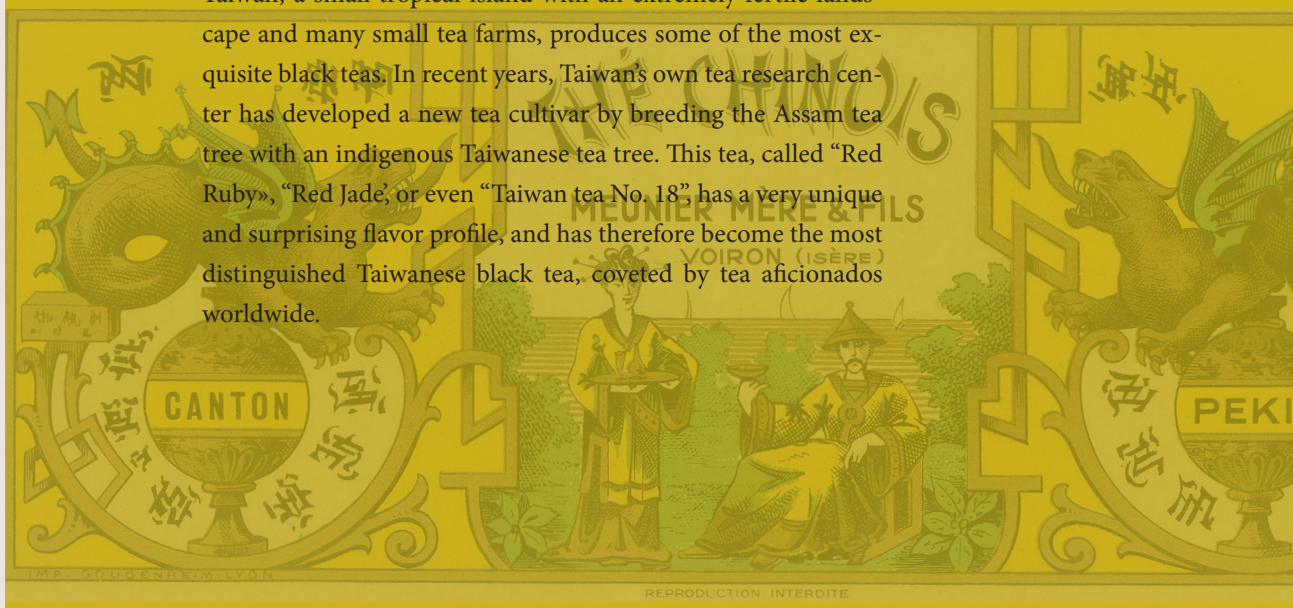



# Black Tea

There is so much fascinating history hidden within the world of black tea. Arguably, it is the tea with the most global impact on the modern tea industry. Some of its history is even downright outrageous. Did you know that the first black tea was accidentally created when, civilians in the Wuyi Mountains, fleeing invading soldiers, attempted to save newly plucked leaves by quickly drying them over fires and burying them in sacks? You know this tea today as Lapsang Souchong, renowned for its pine-smoked aroma. Did you know that the British fervor for black tea in the 19th century was the true instigation behind the Opium Wars? Not to mention the successful elaborate effort by botanist Robert Fortune to smuggle live tea seedlings from Wuyi Mountains. The tea seedlings crossed oceans and created the first tea plantations outside of China, ending China's monopoly on tea and changing the game forever.

Black tea is a fully oxidized tea. Throughout the oxidation process, the presence of polyphenols are decreased, whereas two main aroma-inducing chemicals, theaflavins and thearubicins are increased. This process generally makes black tea less bitter and astringent, and more sweet and mellow, compared with a green tea. Today, China, India, Sri Lanka, and Kenya produce the most black tea.

Taiwan, a small tropical island with an extremely fertile landscape and many small tea farms, produces some of the most exquisite black teas. In recent years, Taiwan's own tea research center has developed a new tea cultivar by breeding the Assam tea tree with an indigenous Taiwanese tea tree. This tea, called "Red Ruby», "Red Jade', or even "Taiwan tea No. 18", has a very unique and surprising flavor profile, and has therefore become the most distinguished Taiwanese black tea, coveted by tea aficionados worldwide.









## Lapsang Souchong

Black Tea / Fujian, China

Nestled in the protected Tongmuguan region of the Wuyi Mountains, and considered by some as the earliest ancestor of black teas, lapsong souchong was once one of the most coveted of exports to Europe via the Silk Road. Having gone through a special process of being smoked with pine wood, the leaves soak up a condensed flavor of pine smoke and dark plum that is the trademark of lapsong souchong. Smoky and slightly tart, the broth is sweet, refreshing, and opens up the senses. When brewed in a zisha pot (purple clay pot), the broth becomes exquisite and condensed, when brewed in a gaiwan or porcelain pot, the layers in the broth become defined and rich. Each method equally exhibits the tea's outstanding qualities.

## Ruby Jade ( No. 18 )

Black Tea / Organic / Taiwan

Compared with oolong tea production, Taiwan's production of black tea is on a much smaller scale, yet, the flavor is very diverse. Ruby Red, also known as Red Jade, is a newer cultivar discovered through experimentation, a hybrid of the Assam cultivar and Taiwan's indigenous tea tree cultivar. It has a distinctive peppermint profile, with hints of cinnamon. After being introduced to the market, Ruby Red quickly became so popular that some started to call it "the fragrance of Taiwan". It is the most well-known Taiwanese black tea on the global mar-ket.

Purple clay tea pot

Oxidation level

100%

90-95℃

7g

120ml

1

30

sec

2

40

sec

## Ruguo

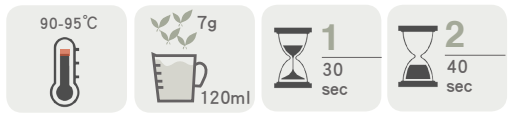
High Mountain, Black Tea / Taiwan

Ruguo black tea comes from a tea farm at an altitude of 1800 meters on Li Moun-tain. The tea is made by combining the manufacturing methods of Dong ding oolong, oriental beauty, and black tea: it is oxidized for a long time, and delicately and re-peatedly fired under low temperatures. The broth is both de-licate and sweet, contain-ing a rich caramel and fruit flavor. Its flavor is also quite stunning when made into a cold brew tea.

Purple clay tea pot

Oxidation level

100%




# Puer Tea

Pu-erh is a post-fermented tea that comes from several famous tea mountains in Yun-nan, China. Usually, leaves from older, wild trees in old-growth forests make the best pu-erh.

Pu-erh tea is classified into sheng pu-erh (raw pu-erh) and shou pu-erh (ripe pu-erh). In the case of sheng pu-erh, the final tea product undergoes a natural fermentation process over decades of time under carefully controlled climate, due to pre-existing mi-cro-organisms in the leaves and in the environment. In the case of shou pu-erh, the fermentation process is hastened through wo dui, a process where one adds mi-cro-organisms, water, and gentle heat to leaves and pile them in a carefully controlled cli-mate over several days.

In either case, after the leaves are processed, they are either left in loose leaf form, or pressed into all sorts of different shapes such as cha bing (tea cakes), cha zhuan (tea bricks), tuo-cha (tea knobs), etc. becoming compressed tea. At this point, under the right conditions of temperature and humidity, pre-existing mi-cro-organisms will con-tinue to act on the leaves, enhancing the flavors of the tea even more. In this way, pu-erh ages much like a fine wine, maturing and developing different flavors over time. All raw pu-erhs taste quite bitter when first completed, and are more suited for long-term aging. Teas aged over 10 years, or even close to a hundred years, are extremely rare and expensive. In Chinese society, there is a saying, “Investing in raw pu-erh bricks is like investing in gold bricks”, inciting a whole nation to invest in aged pu-erh teas.

Ripe pu-erhs exhibit a mellower, warmer quality, and can be en-joyed without waiting for decades of time to pass.






## Tze Pin Loose Puer 2003

Yiwu Area / Yunnan, China

The leaves of Zi Ping are from arbor tea trees that are up to 500 years of age, in the old growth forests of Yiwu, Yunnan, Chi-na. Local workers pluck the leaves accord-ing to the “one bud, two leaf” tradition, and heat the leaves by hand with large pans, dry the leaves naturally under the sun, and store the processed leaves in su-perior conditions. After almost two decades of pro-per aging, Zi Ping’s broth is ro-bust, its earthy flavor imbued with a distinctive honey fragrance. The full flavor permeates the tongue, opens up the oral cavity to sensation, and has a robust en-ergizing effect on the whole body.

## Red Mark 2007 Puer

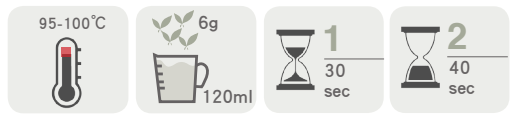
Yiwu Area / Yunnan, China

The leaves of Red Mark 2007 are plucked from arbor tea trees within an ecological garden in the Yiwu region of Yunnan, Chi-na, a rarity in that time. In particular, the-se trees were special-ly cultivated among camphor and cinnamon trees within the eco-logical garden. Spring leaves from two different regions of the garden were chosen to make this tea to produce a special aro-ma that is modelled after the legendary Red Mark pu-erh cake from the 1950s. The broth is fine and glossy, tastes mellow, and evokes stillness.

Purple clay tea pot

Oxydation level

Post fermented



# Thés De Garde

## Tze Yun 2004

Loose Pu-erh / Nan Nuo Mountain / Yunnan, China

Made from the leaves of centuries-old trees in early Spring, Tze Yun pu-erh has an uplift-ing and long-lasting fragrance. The bro-th, at first sweet and delicate, then astringent, gen-tly invigorates, and finally melts into a long, lively aftertaste. This tea encourages the spirit to travel far and wide, like the lush and vigorous beauty of all life germinating.

## Mushroom Shape Puer 2003

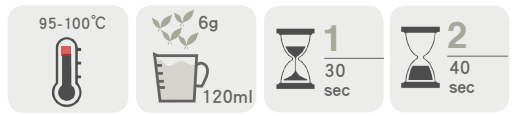
Yunnan, China

Jin cha (compressed tea), is otherwise known as “mushroom tea”for its peculiar shape. This tea is  clean, thick and sweet, sui-table for further aging, a great choice for a beginning pu-erh connoisseur and collector.

Purple clay tea pot

Oxydation level

**Post fermented**






## Aged Dong Ding Oolong 1999
Taiwan / limited

## Aged Dong Ding Oolong 2009
Prize winner / Taiwan / limited

## Aged Tie Guan Yin 1995
Fujian , China

## Aged Tie Guan Yin 2007
Taiwan

## Aged Shui Xian 1990
Fujian, China

## Huang Jin Shui Yin
1960s Vintage Puer Loose Tea / Yunnan, China