



# The Royal Empress' Tea House

## COTE D'AZUR GARDEN (Artisan Handcrafted China Green Tea)



<b>Country of Origin:</b>	China
<b>Region:</b>	Fujian Province
<b>Shipping Port:</b>	Fuzhou
<b>Grade</b>	Artisan Handcrafted Tea
<b>Altitude:</b>	1500 - 4000 feet above sea level
<b>Manufacture Type:</b>	Handmade and hand tied.
<b>Cup Characteristics:</b>	The show is phenomenal and the cup is elegant green tea with a bouquet of floral notes.
<b>Infusion:</b>	Light, tending pale yellow
<b>Ingredients:</b>	Luxury green tea, Amaranth & Marigold blossoms

### Information:

Some of the world's most stunning gardens can be found along the length of southern France's Cote D'Azur. From Monte Carlo to San Tropez, the dazzling coastline is peppered with gardens of all varieties, many drawing admirers from around the globe. Perhaps the most famous of these is the garden of the impressionist Renoir at his former home in Cagnes sur Mer outside of Nice. On a sunny afternoon, a visit to Renoir's is like visiting heaven itself. In the distance, the sounds of Mediterranean waves break on the shore, wind rustles through century old olive trees that line the property and butterflies of every description flit and float above sumptuous beds of flowers, basking in the warm southern sun. His garden is a paradise in the truest sense of the word.

During the years Renoir lived there, another impressionist, Henri Matisse, frequently visited to paint the garden. His paintings became very famous and a print of one of these probably inspired the artisan who made this tea sometime during the mid-20<sup>th</sup> century. During the years of communist rule in China, the importation of foreign materials was deemed a crime, but from time to time, magazines and books could be smuggled in. One imagines that a book of art containing reproductions of such works as Matisse's *Olive Trees*, *Renoir's Garden in Cagnes* may have made it into the hands of a tea artisan looking for inspiration for his own creations.

Gazing upon the images of the garden and imagining being there himself, he attempted a reproduction of his own. Selecting his palette, he tied amaranth and marigold blossoms into a tightly wrapped ball surrounded by a wiry leafed green tea. When infused, his intention was that the ball would open and the flowers petals would reach for the sun as they do in Renoir's, and other fine gardens of the world, thus completing his work. We're pleased to offer you the result of this handiwork and advise that you prepare for a breathtaking tea worthy of a painting itself. Refreshingly light in the cup with dewy floral notes, it's the perfect tea to sip outside in the summertime.

**Hot tea brewing method:** Place one ball in your teapot (ideally clear glass for maximum visual effect), and add boiling water. (Very hot or boiling water allows the ball to open, which allows you to see the art of tea better). Infuse until the ball is fully open, usually about 5 minutes. Watch the long leaves unfurl to reveal the hidden flower treasure. **Note:** Do not remove the leaves after infusing - contemplate life and enjoy a rare Chinese floral Tea. If you wish to have another cup of tea, simply pour more water on the leaves and infuse for another 1-3 minutes.

**Iced tea-brewing method:** Not generally consumed iced but if you do, (to make 1 qt/lit) Place 3 Cote D'Azur pods in a heat resistant pitcher. Add 1¼ cups freshly boiled water. Steep 5 min. Quarter fill a serving pitcher with ice water. Add steeped tea and fill with ice water. Garnish with 1 opened Cote D'Azur and sweeten to taste.