



MENTHE SOLEIL FLOWER *(Artisan Handcrafted China Green Tea)*

Country of Origin:	China
Region:	Yunnan Province
Shipping Port:	Shenzhen
Grade	Artisan Handcrafted Tea
Altitude:	1500' – 3000' feet above sea level
Manufacture Type:	Handmade and hand tied.
Cup Characteristics:	Refreshing peppermint notes come to the fore finishing with a sweet lightly floral fullness. A perfect tea in the afternoon.
Infusion:	Light, tending pale yellow.
Ingredients:	Luxury green tea, Amaranth & Marigold blossoms, Mint leaves.

Information:

Behind every great work of art there is a story that served to inspire the artist. This intricately crafted artisan tea is no exception. Like many painters, sculptors and writers before him, the artist who first twisted fresh green leaf into Menthe Soleil Flower tea, found his muse in classical mythology. What is interesting is that he, or she, chose to find inspiration in the mythology of the West, rather than the East. (But you know how these artistic *tea* types operate, always thinking outside the chest!)

According to classical mythology, the god Pluto became enamored with a young nymph named Mintha. So passionate was his scandalous love for the beautiful nymph that he began to completely ignore his wife. So passionate was his wife's dislike of the nymph that she turned the young Mintha into a plant. This plant of course is the one we now know as mint. Mintha...mint... the beauty of the Nymph transformed into the sweetly scented leaves.

As the story of the tea goes, a young Yunnan artisan fell in love with a local village girl. Since he was already in an arranged marriage, he knew that to be with her was impossible. Fearing his wife's wrath after speaking to the maiden, the young man decided he must never venture past her house again. Instead, he created a tea to remember her by. He used flower blossoms to represent the dawning of love, and mint its subsequent scolding as told in the ancient myth. These he tied in with still damp green tea leaves, so that a representation of his love might hide within their tight folds as they dried. And so through artistic inspiration, Menthe Soleil flower tea was born. A wonderful story for a fabulous brew – pour yourself a cup and as the delicate grassy flavors, floral touches and minty highlights pass your tongue, ponder scandalous, forbidden love.

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 Menthe Soleil Flower 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 Menthe Soleil Flower and sweeten to taste.