



## Profile : French Blend

### Loose - Specialty Tea

November 20, 2025

**CUP CHARACTERISTICS:** Ooh-la-la flavor notes from *Crème de la vanille*™, Earl Grey, Jasmine and Lavender deliciously blended with flavory Ceylons, pungent Assams and malty Kenyas.

**INGREDIENTS:** Black + Green tea, Jasmine + Lavender + Rose + Cornflower petals, Natural flavors.

**INGREDIENTS FROM:** India / Kenya / China / Sri Lanka / Albania / France / Egypt

**REGION(S):** Assam + Nilgiri / Nandi Highlands / Fujian Province / Nuwara Eliya + Dimbula + Uva / Tirana / Provence / Fayoum

**GROWING ALTITUDES:** 500 - 8500 feet above sea level

**GRADE(S):** FP (Flowery Pekoe)

**MANUFACTURE TYPE(S):** CTC (Cut, Torn and Curled) and Orthodox (Traditional leafy)

**ANTIOXIDANT LEVEL:** Medium

**CAFFEINE LEVEL:** Medium

**KOSHER:** Yes

**VEGETARIAN:** Yes

**VEGAN:** Yes

**ARTISANAL NOTES:** Small batch blended and packed in Canada at The Metropolitan Tea Company.

**INFUSION:** Bright coppery

#### INFORMATION:

Truly a unique and wonderful tea. With their innate sense of style and sophistication, the French elevate even the simple act of taking tea to an art form. From the delightful tea salons dotting every Parisian arrondissement to tea served at outdoor cafes nestled in the hills of Provence you will find French Blend the pinnacle of everything tea.

The Assam component gives the tea richness - like a brocade at Versailles whereas the Nilgiri and Ceylon gives the tea a saucy but sprightly flavor. From Kenya there is romance and mystery with superb golden color notes and from China there is the delicate perfume of Jasmine - so often used in Parisian perfumes. To cement the 'French' character, lavender from Provence was added along with some rose petals - a tea fit for the Latin Quarter along the Seine.

Tea became the fashionable beverage in French society toward the end of the reign of Louis XIV. Members of the upper class would gather to debate issues of the day and drink tea. Princess of Palatine remarked in 1706 that tea could make one chaste and therefore was better for Catholic priests than for Protestant ministers.

French art romanticized the tea hour in their paintings as artists such as Chardin and Boucher painted teapots into rich still-life works and portrayed society at festive teas set in exquisitely furnished rooms. They captured voluptuous women taking tea in the intimacy of their boudoirs or languishing at tea tables resplendent with silver and lace. One of the more ambitious teas paintings was Barthelemy's 'Le The a l'Anglais' which he painted in 1776. The elaborate work depicts Mozart at the harpsichord performing for the gentry seated at tea tables in the Paris salon of the Prince de Conti.

What really makes French tea unique is the accompaniment of 'one patisserie'. Careme (1783-1833), a celebrated patisserie chef declared a pastry to be one of the noblest forms of architecture. One of our favorite methods of taking French tea is with a buttery croissant, 'pain au chocolat' or 'le muffin' accompanied by a fruit confiture.





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#### STEEPING TIME

TEA CUP	8oz (237ml)	10oz (296ml)	12oz (355ml)
AMOUNT	1 heaping teaspoon of "The Perfect Measure Spoon" (Item# 11MS-1370-)	1 heaping teaspoon of "The Perfect Measure Spoon" (Item# 11MS-1370-)	1.5 heaping teaspoon of "The Perfect Measure Spoon" (Item# 11MS-1370-)
MILD	2-3 min	2-3 min	2-3 min
MEDIUM	4-5 min	4-5 min	4-5 min
STRONG	6-7 min	6-7 min	6-7 min
<b>MetroTea recommends 4-5 min</b>			

TEA POT	18oz (532ml)	36oz (1064ml)	48oz (1419ml)
AMOUNT	2 heaping teaspoons of "The Perfect Measure Spoon" (11MS-1370-)	1 heaping teaspoon of "Pot of Perfect Tea Spoon" (Item # 11MS-1155-)	2 heaping teaspoon of "Pot of Perfect Tea Spoon" (Item # 11MS-1155-)
MILD	2-3 min	2-3 min	2-3 min
MEDIUM	4-5 min	4-5 min	4-5 min
STRONG	6-7 min	6-7 min	6-7 min
<b>MetroTea recommends 4-5 min</b>			

#### SERVING RECOMMENDATIONS:

MILK	SUGAR	LEMON	MINT
OK	OK	NO	NO

IDEAL BREWING TEMPERATURE: 100°C/212°F

#### HOT BREWING METHOD:

Bring filtered or freshly drawn cold water to a rolling boil. Place 1 slightly heaping teaspoon of loose tea for each 7-9oz / 200-260ml of fluid volume in the teapot. Pour the boiling water into the teapot. Cover and let steep for 3-7 minutes according to taste (the longer the steeping time the stronger the tea).

#### ICED TEA BREWING METHOD (Pitcher): (To Make 1 Liter/Quart):

Place 6 slightly heaping teaspoons of loose tea or 6 tea bags into a teapot or heat resistant pitcher. Using filtered or freshly drawn cold water, boil and pour 11/4 cups/315ml over the tea. Steep for 5 minutes. Quarter fill a serving pitcher with cold water. Pour the tea into your serving pitcher straining the tea or removing the tea bags. Add ice and top-up the pitcher with cold water. Garnish and sweeten to taste. A rule of thumb when preparing fresh brewed iced tea is to increase the strength of hot tea since it will be poured over ice and diluted with cold water. (Note: Some luxury quality teas may turn cloudy when poured over ice. This is a sign of luxury quality and nothing to worry about.)

#### ICED TEA BREWING METHOD (Individual Serving):

Place 1 slightly heaping teaspoon of loose tea or 1 tea bag into a teapot for each serving required. Using filtered or freshly drawn cold water, boil and pour 6-7oz/170-200ml per serving over the tea. Cover and let steep for 5 minutes. Add hot tea to a 12oz/375ml acrylic glass filled with ice, straining the tea or removing the bags. Not all of the tea will fit, allowing for approximately an additional 1/2 serving. Sweeten and/or add lemon to taste. A rule of thumb when preparing fresh brewed iced tea is to increase the strength of hot tea since it will be poured over ice and diluted. (Note: Some luxury quality teas may turn cloudy when poured over ice. This is a sign of luxury quality and nothing to worry about!)

**FOOD SAFETY ADVISORY:** We strongly recommend using filtered or freshly drawn cold water brought to a rolling boil when brewing all types of tea. Today's water has been known to carry viruses, parasites and bacteria. Boiling the water will kill these elements and reduce the potential incidence of water-borne illnesses.

**RECOMMENDATION:** We recommend the use of our '1 Cup of Perfect Tea' measuring spoon (Item# 11MS-1370) for best results. Please contact Metropolitan Tea to place an order.

**ANTIOXIDANT BENEFIT:** For a greater antioxidant benefit brew longer and use more tea.

