

Lapsang Souchong Black (Loose Leaf)



Description:

Lapsang Souchong (Loose Leaf) is a Chinese black tea that creates a campfire aroma and brews coppery in the cup.

Taste:

Lapsang Souchong Black (Loose Leaf) has a bold smoky flavor with a slight hint of pine. The flavoring qualities of wood allow it to create a campfire like aroma. In comparison to its counterparts, Keemun and Russian Caravan, Lapsang is the smokiest blend of all.

Origin:



Davidson's organic Lapsang Souchong originates from the Wuyi Mountains in the Fujian Province of China. During our last visit to China to meet several of our Chinese suppliers, we had the opportunity to meet many hardworking small farmers as well. In this image, a small farmer proudly presents his most recent pickings.

Ingredients:

Organic black tea.

History:

Lapsang's smoky aroma and flavor comes from the tea's drying process, during which the tea leaves roast above a pine fire.

Brewing:

1. Bring fresh, filtered water to a boil.
2. Add 2 grams of tea to a infuser, or straight into an 8-oz. mug.
3. Pour the heated water into the mug.
4. Steep for 3-5 minutes.
5. Strain tea leaves, or take out the infuser.
6. Sip and enjoy Davidson's organic tea.