



Thés De La Pagode - Gourmet Teas - Thé Wulong Fruits Rouges - 110g

From Thés De La Pagode

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Thés De La Pagode - Gourmet Teas - Thé Wulong Fruits Rouges - 110g
From Thés De La Pagode

For over 20 years Thés de la Pagode, advised by local experts, selects China's best teas to bring you both the highest levels of quality as well as real health benefits. Each tea made by Thés de la Pagode is the result of unique and exceptional blending, working exclusively with qualified and experienced local experts to select the best leaves and create high-quality teas. All Thés de la Pagode teas are Organically Certified to justify their motto: Healthy Enjoyment.

Thés de la Pagode use imperial or fine picking methods: the young shoots or "pekoe" are picked in springtime, from small gardens high in the mountains. They are then prepared and preserved using ancient Chinese methods.

The Oolong tea with red fruits is cultivated in the Wuhan region of China. Offering the fresh, slightly acidic tones of red berries, it will delight your senses.

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