

1

**Natural Aging (sheng)  
Bao Yan (Xiaguan)  
1998 from Jin Cha**

The Xiaguan factory, which produced this puerh is with Menghai Tea Factory, one of the oldest factories in Yunnan. Originally called Kangzang, the factory was founded in 1939 in the city of Xiaguan (better known as its old town: Dali). Nationalized in 1950 with the arrival of the Communists, the factory became Yunnan Province Xiaguan Tea Factory, to be renamed Yunnan Xiaguan Tea Factory Tuocha Company Limited in 1994.

Active for nearly 80 years, Xiaguan has produced many different brands of teas which have marked the history of puerh. Several teas are particularly typical of Xiaguan, in particular these Jin Cha, compressed mushroom-shaped teas, produced under the Bao Yan brand for export to Tibet. The Bao Yan puerh have a typical character. Very classic and slightly rustic, they are reminiscent of the Xiaguan universe, but with more flexibility and roundness. These are excellent teas for keeping, which do not fully express themselves until after about twenty years.

This batch, particularly rich and shaped by 20 years of natural dry storage of truly exemplary quality, is one of the best Jin Cha Bao Yan that can be found on the market!

2

**Hong Kong Traditional  
(refining, sheng)  
1998 from loose leaf**

This loose leaf sheng puerh from 1998 is a very good example of the perfection that a careful Hong-Kong refining can achieve. It is the result of long years of refining in one of the most famous old tea houses in Hong Kong, whose technique is the result of several generations of experimentation. This tea also came out of a mythical fermentation chamber, which has now disappeared, whose character has been forged by many antiscakes.

3

**Classic Shu Cha  
Menghai Tea Factory  
1999 from brick**

Founded in 1940 in Menghai, Fohai Cha Chang (Fohai Tea Factory) is one of the first tea factories in Yunnan. Nationalized with the arrival of the Communists, it will become Menghai Cha Chang (Menghai Tea Factory) and will be for 50 years the most important producer in the world of puerh. It was notably within Menghai Tea Factory that the first fermented shu cha, or puerh, were developed in the 1970s.

This excellent fermented brick, produced in 1999 by Menghai Tea Factory, is a good example of classic shu cha, as they were produced until the market opened in the late 1990s. Less fermented than contemporary shu cha, these teas refer to the improve over time. These bricks have also gone through a very light traditional refining, to give them the typical softness of aged teas in Hong Kong.

4

**Refined Shu Cha  
1998 (shu)  
from thick brick**

This 1998 brick is a puerh fermented for the first time in Yunnan according to the Chinese method (shu cha), then re-refined in Hong Kong in a wet way to give it the typical “Hong Kong taste”.

The contribution of this particularly wet ripening gives this tea a lot of richness, a very beautiful character, and the charm of the humid fermentation of Hong Kong. There is a lot of mellowness, and all the aromatic variety of a walk in the forest after the rain: wood and damp earth, fresh mushrooms, etc.

