

A comparative study of tea culture differences between China and France

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Abstract: Due to the different material preferences and social and cultural deposits, Chinese and French tea cultures have great differences in ideology. Through the analysis of the differences in tea preferences, tea sets preferences and tea party forms between China and France, this paper concludes that the main ideologies of Chinese and French tea cultures are harmony, respect and devotion.

Key words: Chinese and French tea culture ideological differences

Foreword

China is the first country in the world to discover, cultivate and utilize tea. In the long history of tea use, people gradually formed a unique tea culture phenomenon. With the spread of tea and related products to the world through the land tea road and the sea tea road, tea has forged an indissoluble bond with people all over the world with its unique charm, and tea culture has spread to all countries in the world. Following India, Turkey, Japan and other countries, tea was first introduced to Europe by the Dutch East India Company in the 17th century, which started the development history of Chinese tea and the tea culture derived from it in Europe.

Among them, France came into contact with tea earlier. In 1636, tea was first introduced to Paris via the Netherlands. Tea first appeared as a remedy for gout and was widely accepted among the aristocracy. However, due to its high price, it eventually failed to become a national drink and took root in France. However, with the globalization of the world economy and the increase of the foreign trade of Chinese tea, this ancient beverage re-entered France and gradually became popular. Now France has become the fourth largest tea drinking country in Europe, and the consumption of tea is increasing year by year. In the development of tea consumption, the cultural ideology of French tea culture is obviously different from that of Chinese tea culture because of the differences in material preferences and social and cultural deposits.

1. Analysis of differences in tea preferences between China and France

The use of tea in China has a history of 4 to 5 thousand years, from picking fresh leaves, using tea as medicine, making tea as soup to tea as a drink. Due to the vast planting area, superior cultivation conditions, rich germplasm resources and many kinds of tea in China's four tea regions, the classification basis is different, and the classification standard is not uniform, but the overall category is divided into primary tea and reprocessed tea. Among them, the classification standard of primary tea was put forward by Professor Chen Rafter of Anhui Agricultural University. He divided primary tea into six categories according to the method and quality of tea production and the degree of oxidation of tea polyphenols in order, and has been used ever since.

Among the six kinds of tea, green tea has the widest cultivation area, the richest variety of colors and the largest number of drinkers. As the largest export tea in China, green tea is widely sold overseas and is accepted and loved by people all over the world. In the daily tea drinking process, due to the maximum retention of polyphenols during processing, green tea flavor is fresh, fragrant, alcohol, and cool. At the same time, the tea soup is clear and green, brewed in glass vessels, with high ornamental value.

As a fully fermented tea, the quality of black tea is characterized by red leaves and red soup. The polyphenols in the fresh leaves undergo enzymatic reaction to produce theaflavins, thearubin and other oxidation products, which make the aroma and taste of black tea more complex than that of green tea, and ultimately form the unique quality characteristics of black tea.

In France, the most common drink is black tea. Compared with the freshness of green tea, black tea is mellow and mild, with very good compatibility. It can be drunk clearly or mixed. The romantic French drink black tea with different ingredients. For example, lemon and honey for ice drinks, milk and cinnamon for hot drinks, and even rum can be blended with black tea in just the right way to meet the needs of different tastes.

With the deepening of tea culture exchanges between China and France, more kinds of tea have been accepted by the French. After the first China-France tea culture exchange in 2004, Jiangxi Wuyuan Green Tea and Lushan Yunwu shine, in 2009, Nanchang Women's Vocational School "Bailuyuan Tea Art performance Troupe" Chaoshan Congou tea art performance "will enter the tea", and brought the unique tea Oolong tea into the eyes of ordinary French people.

Oolong tea is a special type of tea in China, mainly produced in South China. The fermentation degree of oolong tea is between green tea and black tea, so the quality characteristics of both green tea and black tea mellow, known for complex aroma. In recent years, the export volume of Oolong tea has increased more countries and regions mainly Russia, Canada, Germany, France and so on. It can be seen that its unique flavor is gradually winning the love of more and more overseas consumers.

The author once carried out a simple survey on 50 French students studying abroad in the tea culture exchange course. Choose green tea, black tea and oolong tea three categories of four kinds of tea products, a total of 12 kinds of tea color varieties, a simple survey of the

preference number of each tea color varieties. The results are shown in Figure 1.

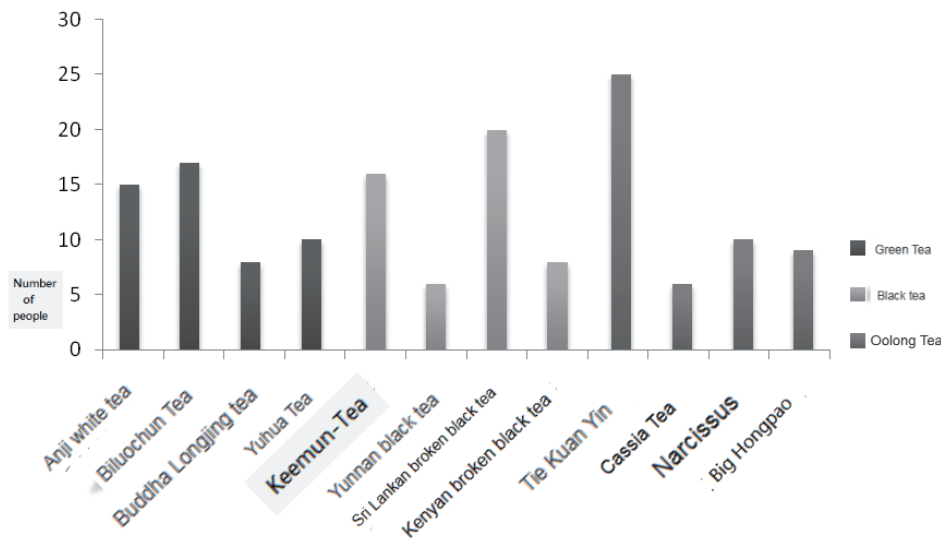


Figure 1. Preference number of different tea colors and varieties

As can be seen from Figure 1, among green tea, French students prefer Dongting (mountain) Biluochun and Anji white tea; For black tea, they prefer Keemen black tea and Sri Lankan crushed red tea. Oolong tea is a special preference for Anxi Tieguan Yin. The author draws the following conclusions after analysis:

Among the four kinds of green tea, Anji white tea presents fresh quality because of its high amino acid and low polyphenols, which is very suitable for people who contact green tea for the first time. Dongting (Mountain) Biluochun is very popular for its unique floral and fruity flavor due to its special way of intercropping and excellent planting characteristics. Since black tea is mainly consumed in Europe, students studying abroad can refer to Sri Lanka crushed red tea when choosing tea preferences. It is of excellent quality and has a bright red color, strong taste and rich aroma after brewing. In addition, the number of people who prefer Keemen black tea is close behind, because Keemen black tea has a unique Keemen aroma, mellow taste, and is more acceptable. Among the three types of tea, Anxi Tieguan Yin has a special orchid aroma, bright and clear soup color, mellow and refreshing taste, which is very popular. A comprehensive analysis of the preferred tea products in the three major tea categories shows that aroma is an important factor in the preference of overseas students. For unfamiliar teas, they tended to choose those with excellent aroma and refreshing taste.

2. Analysis of differences between Chinese and French tea sets

As the carrier of tea, tea sets have also experienced a long history of development along with the development of tea. When tea and food have the same origin, tea sets and food utensils are common to each other; When tea is for medicinal drink, the tea ware is mostly made of crude pottery, without special shape; When tea drinking was popular in the flourishing Tang Dynasty, Lu Yu, the tea sage, dedicated a chapter in the Book of Tea, listing 28 pieces of tea sets used, and the gilt silver tea sets used for the royal family should be born at the same time; When Dou tea was popular in the Song dynasty, the Yue kiln porcelain used in the Tang Dynasty of “green tea benefit” gradually decreased, and the Jian kiln black glaze bowl and rabbit hao cup were more suitable for appreciating soup flowers. In the second generation of Ming and Qing dynasties, Jing porcelain Yidao stepped on the stage.

Tea sets are classified according to more, according to the use can be divided into main bubble and auxiliary bubble utensils; According to the material can be divided into glass utensils, porcelain, pottery, bamboo and wood utensils, gold and silver utensils; According to the shape characteristics can be divided into bowls, cups, POTS, cups and so on. Generally, the basis for material classification is more.

In daily life more commonly used glass, porcelain bowl and purple clay pot, are the main bubble equipment. Chinese traditional etiquette pays attention to guests to offer tea, green tea is the most common type of tea, and because the glass has the characteristics of transparency, good heat dissipation, easy to watch, can best show the quality characteristics of green tea, the most widely used. Porcelain cover bowl is used in the tea room, beautiful shape, profound meaning, containing the idea of heaven and earth. The material tyre is thin with glaze, the effect of gathering incense is good, and it is convenient for soup, suitable for brewing all kinds of tea. The purple clay pot has a good heat accumulation effect, no glaze on the surface of the pot body, and has certain absorption, which is more suitable for brewing tea with low tenderness and high aroma. The tea brewed by the purple clay pot has a more mellow taste and hidden fragrance in the water. At the same time, due to the absorption of the surface of the pot, how to raise a purple clay pot has become popular in addition to tasting tea.

Compared with the diversity of Chinese tea sets, porcelain, which has become synonymous with China and spread to Europe through the Maritime Silk Road, is more favored by French consumers. They prefer the porcelain pot with the traditional French aristocratic atmosphere, elegant and noble shape, with great design. When using the porcelain pot, they would control the soaking time of the tea in the pot according to the taste, but because of the auxiliary materials, the tea would usually soak for a long time and only drink once. If they need

to drink another cup of tea, they will add new tea to the pot and continue brewing. At the same time, when drinking tea, they will choose a relatively large cup and taste it slowly.

3. Analysis of differences between Chinese and French tea parties

Tea party has existed in ancient China. It is a kind of gathering where guests are received with tea and refreshments. In the Tang and Song dynasties, it gradually evolved into a tea party organized by officials, scholars or monks. Among them, the “Qingming Banquet”, a new tea tasting party organized by the royal family, is the most luxurious. In the Song Dynasty, scholars often “fought tea” in the tea party to compare the advantages and disadvantages of tea and tea technology. Since Ming and Qing Dynasties, tea parties have become more popular and more people have participated in them. So far, various forms have been formed, such as no-self tea party and Yaji tea Party. Among them, no-self tea Party originated from Taiwan. Tea participants all sit on the floor and share good tea without distinction. The Yaji originally refers to the gathering of scholars to chant poetry and discuss knowledge, and now it is mostly carried out in the scope of traditional Chinese culture, such as the Guqin Yaji or the taste Yaji. When participating in Yaji, it is necessary to wear proper tea clothes and light makeup, which is elegant and unconventional. Yaji tea party usually pays attention to the characteristics of tea products, giving tea people the space and possibility of communication.

In France, tea is usually served in the form of afternoon tea, which is related to their work and rest habits. When people attend afternoon tea parties, they either take a break from work to enjoy tea or enjoy tea and refreshments in the form of a party. These two different forms of afternoon tea party are actually the same in essence, focusing on the direct function of tea as a drink, to drink tea as the entry point, to enjoy life.

4. Harmony, Respect and Devotion -- An analysis of the ideological differences between Chinese and French tea cultures

To sum up, differences in perceived material preferences and cognition of tea drink between China and France directly lead to differences in tea culture ideology. It can be summed up in the two words of harmony and respect and return to truth.

And respect: and, can be combined, there are many meanings, one said state of peace, mentality and beauty; One is to say and sincere knot, heaven and man unity. Respect, is tea to guests, guests to tea. When the two words are combined, it is the ideology of Chinese tea culture. Chinese civilization originated from farming civilization. It pays attention to respecting heaven and earth and the growth of all things given by nature, and follows the laws of nature in order to live in harmony with nature. The word “tea” means people in the grass and trees, and the tea culture formed on this basis invisibly links tea with nature more closely. When you drink tea, you can transcend the constraints of the world and feel the best tea given by nature.

Homecoming: French tea culture embodies a personalized but back-to-nature value. In the afternoon tea party, it can be a simple rest after work, or it can be a small gathering held by the family unit. No matter what form, the tea party is paired with delicious tea, so as to match the mellow tea soup. When they drink tea, their thinking is not as complicated as that of Chinese people. Tea is tea, it is a beverage to accompany the meal, and it is the best company for rest time. It is closely related to life, and they enjoy tea without deliberately emphasizing the spiritual connotation contained in tea, returning to the origin of tea.

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Project name: Suzhou Agricultural Vocational and Technical College of young teachers’ scientific research ability improvement plan “Study and Screening of Fermented Beverage Strain from Substandard Tea-Loquat Flower”, project number QN[2022]01.