

Fumio Maeda, Green Tea Sommelier



A Green Tea Sommelier observes the color and shape of green tea leaves, checks the color, flavor and taste of prepared tea and determines its breed, production area and its quality.

Fumio Maeda is the No. 1 Green Tea Sommelier in Japan. He is the first and only one who has reached the 10th grade. Prior, the highest grade of tea sommelier used to be the 9th.

At the annual All Japan Tea Examination Competition held in 1997, Fumio Maeda got the first prize. His result was above those of 9th grade sommeliers and therefore, the Green Tea Association prepared the 10th grade for him. Since then, nobody has been awarded the 10th grade other than him.

In the green tea seminar, he will introduce you to “green tea for daily life in Japan”. Today, the tea ceremony which uses green powder tea is famous in foreign countries. Japanese people, however, usually enjoy leaf tea “sencha” in their daily lives as Swiss people enjoy black tea or coffee.

During the seminar, he will explain how to prepare green tea: the amount of tea leaves, the temperature of the hot water, and the time to steep. Then, he will explain the importance of blending. You will try a couple of teas whose production areas are different, and finally, those teas blended to one. You will surely experience how delicious the blended tea is.

Through the seminar, you will be instructed how to prepare good green tea by yourself.