

Brigitte Saby is a tireless discoverer who surfs the ever-shifting crest between Art and the decorative arts. Her inspiration is nourished by the ebb and flow between Past and Present, West and East, between the ephemeral and the intemporal, and between artistic tradition and creative buzz. But Brigitte Saby also likes to share her *coups de cœur*. This newsletter invites you into her world of perpetual movement...

Tea Tao

International News / Urbaniteas

Tea, the world's oldest drink, has fashioned commercial roads, shaped social *mores* and continues to inspire new venues and concepts. Now Starbucks has begun to introduce Americans to the little green leaves, recently opening *Teavana* in New York and Seattle. Unlike the atmosphere in Starbucks' cafés, customers will be encouraged to linger in a zen ambiance with grey walls, smooth curves, wood and a luminous, almost museum-like atmosphere... Then there's *Bubble Tea* or tapioca tea, invented in Taiwan in the 1980s and now all the rage throughout Asia. Yet traditional tea-time returned centre stage at the 2013 Venice Biennale, with visitors congregating for a welcome free cuppa at the *English Magic* exhibition in the British Pavilion.



The first *Teavana* on New York's Upper East Side / *Bubble Tea* made from tea, fruits, honey... and tapioca / Tea-time in the British Pavilion at the 2013 Venice Biennale

References / The Origins of Tea

Tea was imported from China and Japan by the Dutch, and conquered Europe in the 17th century. Once Japan closed its doors to the world, China enjoyed a virtual monopoly – until the spread of Indian tea changed everything in the 19th century. The Musée Guimet in Paris paid tribute to the early Chinese history of tea earlier this year. At the recent Salone del Mobile in Milan, contemporary Chinese design was presented through the prism of food and drink, with tea playing a central role. Even the most brazen Chinese contemporary art has paid homage to tea, as shown by Ai Weiwei's cube of *Pu'Erh* (fermented black tea). Finally, the versatile appeal of Chinese tea is revealed in a whole range of everyday wellness products – like the brand new *Tea Beauty* range of drinks and cosmetics.



Chinese teapot from the Five Dynasties period (10th century A.D.) / *A Taste of China* exhibition at the 2013 Milan Salone del Mobile / Ai Weiwei: Block of *Pu'Erh* (fermented tea) / *Tea Beauty* products to dab on and drink (Jahwa Group)

Tea in the World of Saby-Art Style / Warm, Spicy Tea

The tea ceremony is celebrated in various different ways around the world. Brigitte Saby adores objects that are full of its charm and the surprise it arouses – like this extravagantly Art Nouveau teapot from Brussels. It evokes a Russian samovar of simmering black tea, lording it over the table, transmitting Slav warmth and conviviality, with jam and especially honey its indispensable complements. The woods, marbles and colours of this St.-Petersburg kitchen invite us to gather around the stove, while the golds, bronzes and oranges of the lounge warm the senses and sharpen the appetite.



Villa Empain in Brussels (photo Brigitte Saby) / Tea & Coffee Fair / Honey Fair, Moscow (both - Manezh) / Kitchen in St.-Petersburg by Brigitte Saby / Lounge by Brigitte Saby / Tea composition by Brigitte Saby / Russian tea in *Wallpaper* / Honey in View

Paris News: Special Teas

Nina's or Lupicia? – Tea with Marie-Antoinette, or a more exotic brew?
Tea on the Right Bank or *du thé* on the Rive Gauche?
Two charming new boutiques worth seeking out:
Nina's Vendôme, 29 rue Danielle-Casanova, 75001 Paris
Lupicia – Japanese Teas, 40 rue Bonaparte, 75006 Paris
Guerlain reopens the doors of its great perfume atelier 68 with its small treasures such as this tea room where the tea flavors are inspired by its famous perfumes.
Guerlain, 68 avenue des Champs Elysées, 75008 Paris



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