Kevin Gascoyne

TEA TASTER



British tea taster Kevin Gascoyne first bought tea in Asia in 1989 and has spent every Spring there as a buyer for over 30 years. Living in Montréal, he is one of 4 taster/owners of Camellia Sinensis, whose catalogue at camellia- sinensis.com has gained World renown. He lectures all over the planet and runs 2 tea schools, a wide selection of workshops, conferences, field consulting, trade development and seminars. He has even popped up as host of the World Tea Awards. His writing has been published in English, Japanese, Italian, Korean, Swedish, Russian and French in North America, Europe and Asia he is also co-author of the prize-winning book TEA, History, Terroir, Varieties which was voted World's Best Tea Book 2014 by the World Tea Awards and is now available in 5 languages. Kevin is also a Director of the Canadian Tea Association.

Aside from his obsessive quest for Darjeeling's finest leaf, he also has a passion for shop keeping in his stores. According to his colleagues his daily tea consumption compares to the flow of some small rivers.

kevin@camellia-sinensis.com

MANAGING PARTNER/TASTER at CAMELLIA SINENSIS

1989 - Present

Kevin is one of the 4 taster/owners of Camellia Sinensis, along with his partners Jasmin Desharnais, Hugo Americi and François Marchand they make up a team of regionally specialized tasters who comb the tea gardens of Asia every Spring to select the finest seasonal leaves they can get their hands on for their internationally renowned catalogue. Watch the one-hour CBC documentary about Kevin's work (in French):

https://ici.radio-canada.ca/tele/la-semaine-verte/2015-2016/episodes/362337/the-noir-inde-kevin-gascoyne

camellia-sinensis.com

FOUNDER+MANAGING PARTNER at THE TEA STUDIO

January 2015 - Present

The Tea Studio Project brings together tea experts from 3 continents. This experimental micro-unit tea factory is equipped for a progressive approach to tea manufacture. Catering to the rapidly expanding market for 'boutique' style tea with a wide diversity of 'tailor made', whole-leaf teas, the Tea Studio also operates as an educational facility for other small-scale producers of India, and other growing regions around the World, to develop their own regionally specific teas for the boutique market.

teastudio.info

FOUNDER + EDITORIAL ADVISORY of TEA JOURNEY MAGAZINE

June 2015 - Present

teajourney.pub

FOUNDER + DIRECTOR of TEA MASTERS CUP CANADA

January 2019- Present

teamasterscanada.com

TEA WRITER

Kevin has written about tea for publications worldwide, his work has been published in English, Japanese, Korean, Swedish, Russian and French in N.America, Europe and Asia. He is

also co-author of the best-selling, international prize-winning book 'Thé. Histoire Terroir Saveur' published in English translation in 2010 voted World's Best Tea Book 2014 in Second Edition by the World Tea Awards and recently nominated again in Third Edition. This book is used as a training manual by many tea companies and the Canadian Tea Sommelier Program, now translated to Korean for their Tea Sommelier Program, Russian and Italian. He is also one of the founders and a regular writer for Tea Journey Magazine. Recent publications include: Fresh Cup, Stir, Art of Eating, Tea Journey, Kyoto Journal.

Honors and Awards

World's Best Tea Book 2014, World Tea Awards

World's Best Tea Book 2012, Gourmet Culinary Awards

Canadian Culinary Awards 2010,

World's Best Tea Industry Website 2016, World Tea Awards

World's Best Tea Industry Website 2017, World Tea Awards

World's Best Tea Blog 2017, World Tea Awards

World's Best Tea Industry Website 2018, World Tea Awards

World's Best Tea Retail Store 2018, World Tea Awards

World's Best Tea Industry Website 2019, World Tea Awards

TEA SPEAKER

Toronto Tea Festival:VIP Presentation of CBC Darjeeling Documentary, Moscow Russian Coffee and Tea Expo: Judge for Russian Tea Masters Cup, 'Taste and Sensory Analysis', Business Boot Camp, The Leaf and the Grain Tea and Scotch Pairing: London UK Tea Academy: Darjeeling Champagne of the Himalayas. World Tea Expo Las Vegas: Tea Business Boot Camp and 'The Rare Tea Experience': Northwest Tea Festival Seattle, Tea and Terroir, Rare and Unusual Teas-Contemporary and Classic. 'Taste and Sensory Analysis' at the Université de Québec à Montréal TEA 101: Toronto Tea Festival 2018, Host of VIP Evening: Toronto Tea Festival 2018 Tea and Terroir: Toronto Tea Festival 2018, The Leaf and the Grain Tea and Scotch Pairing: New York Coffee and Tea Festival 2018 UK Tea Academy, London Teas of the Himalayas Tea Business Boot Camp: World Tea Expo 2018 Las Vegas The Leaf and the Grain Tea and Scotch Pairing: World Tea Expo 2018 Las Vagas, SanFrancisco Tea Festival 2018 'Taste and Sensory Analysis' at the Université de Québec à

Montréal TEA 101: Toronto Tea Festival Tasting with Tea Sommeliers and Tea Leaders: Toronto Tea Festival The Leaf and the Grain Tea and Scotch Pairing: New York Coffee and Tea Festival UK Tea Academy, London Teas of the Himalayas Tea Business Boot Camp: World Tea Expo 2017 Las Vegas Taking it to the Field: World Tea Expo 2017 Las Vegas Host – World Tea Awards 2017 Las Vegas, 'Taste and Sensory Analysis' at the Université de Québec à Montréal TEA 101: Toronto Tea Festival Tea in the Himalayas: Toronto Tea Festival TED 2016 Vancouver: Specialty Tea Programming and Training. The Mysterious World of Aged Teas: New York Coffee and Tea Festival UK Tea Academy, London Teas of the Himalayas World Origin Tasting Tour: World Tea Expo 2016 Las Vegas North America: The New Cutting Edge of Specialty Tea: World Tea Expo 2016 Las Vagas Focused Tasting – Darjeeling in Depth: Tasting the Nectar of the Himalayas: World Tea Expo 2016 Host – World Tea Awards 2016 Las Vegas Judge for Gold Medal Tea Competition NATC 2016 Niagara Falls Tea and Terroir UC Davis California. 'Taste and Sensory Analysis' at the Université de Québec à Montréal 'The Mysteries of Aged Tea', 'Tea 101'Toronto Tea Festival 'Profil Éntrepreneurial' École des Hautes Études Commerciales 'China's Wulongs and Black Teas', 'Tea 101' New York C+T Festival 'Rare Wulongs Contemporary and Classic' World Tea Expo 2015 Long Beach 'The Leaf and the Grain: Tea and Scotch' World Tea Expo 2015 Long Beach Co-Host with Bruce Richardson of the World Tea Awards 2015 Long Beach Tea Business Boot Camp with World Tea on the Road, Boston North America: The New Cutting Edge of Specialty Tea Tea Guild of Canada Toronto Judge Taster and Conferences for the N.American TOTUS Awards 2015 Hawaii. 'Tea-Inspired Benefit for the American Botanical Council' New York 'The Importance of Quality in Today's Market' Institute of Himalayan Bioresource Technology in Kangra, India Pairing and Tasting with François Chartier, World Champion Sommelier. 'Caffeine and Antioxidant Clarity' at the World Tea Expo, Las Vegas and World Tea Philadelphia 'Tea, Coffee and Health' C+T Festival, Atlantic City 'Tea and Terroir' Robert Mondavi Institute, UC Davis. 'Taste+Sensory Analysis' at the Université de Québec à Montréal 'Tea in the Himalaya' Toronto Tea Festival 'Tea, Coffee and Health' T and C Festival, New York City 'Targeting the Speciality Tea Industry' Nairobi, Kenya. 'Everybody's Talking about Terroir' World Tea Expo, Las Vegas 'Rare Black Tea: Contemporary and Classic' World Tea East, Atlanta 'Targeting the Speciality Tea Industry' Kigali, Rwanda 'Tea in the Himalayas' Philadelphia Coffee and Tea Festival. 'Thematic Tasting' 'Tea 101' Ottawa Tea Festival 'Tea in the Himalayas' Ottawa Tea Festival 'Tea Marketing' Concordia University 'Le Thé Équitable' École des Hautes Études Commerciales 'Tea 101' Toronto Tea Festival 'Tea and Health' Toronto Tea Festival 'Taste and Sensory Analysis' at the Université de Québec à Montréal 'Tea in the Himalaya' New York C+T Festival 'The Chemical Mysteries of Pu er Tea' World Tea Expo Long Beach 'Tea and Scotch Pairing' N.American Tea Conference Niagara 'Tea and Terroir, Table Talk' NATC Niagara 'Tea in the Himalaya', 'Tea and Health' Philadelphia C+T Festival



