Using a French Press for Tea

From the teas.co.uk wiki

> **Cafetiere for tea, in summary:** Can you use a cafetiere for tea? Yes, very well, with one rule: do not crush or over-steep the leaf. Why it works, the best teas, the coffee-taint caveat.

"Can I use a cafetiere for tea?" has a useful, yes, with one rule. This sits in the kit cluster beside tea infuser types.

Last reviewed by the teas.co.uk team in May 2026.

The answer

A French press (cafetiere) works well for loose leaf tea, it gives the leaves plenty of room to expand, which is exactly what good extraction needs, see loose leaf tea.

The one rule

Decant fully when the steep is done; the plunger does not stop extraction, so leaving tea on the leaves over steeps it bitter, the key clear point, see troubleshooting.

Why it works

Lots of room plus a coarse filter equals good full leaf extraction; better than a cramped ball infuser.

Best teas for it

Sturdy black, herbal and many oolongs; for delicate green, mind temperature and time, see temperatures.

The coffee taint caveat

A press also used for coffee can taint tea; ideally keep a separate one or clean very thoroughly.

How to do it

Leaf in, correct temperature water, steep, then plunge and pour out completely (decant if not finishing it).

FROM THE CURATOR

teas · Decant every time. The plunger slows things down but it does not stop them.

More from the tea wiki

- Tea equipment guide
- tea brewing reference
- Black tea
- Loose leaf vs tea bags

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