

Twinings Darjeeling: Why It Tastes Light

From the teas.co.uk wiki

Twinings Darjeeling: Why It Tastes Light, in summary: Darjeeling is a high-grown black tea: pale, fragrant and faintly grape-like. Drink it without milk, use water just off the boil for three minutes, and serve it after food or in the afternoon.

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

[Darjeeling](#) is not a weak tea but a light one, and that difference decides how you should brew it. Its strength sits in the aroma rather than the body, so almost everything you do in the kitchen is about keeping that fragrance in the cup.

Altitude, small leaves and a pale cup

Darjeeling is grown at altitude in West Bengal, in the Himalayan foothills. Up there the bushes grow slowly, the leaves stay small, and the cup that results is golden amber, light in body and heavily scented. That is a different construction from a broad-leafed [Assam](#), not a thinner version of it, which is why judging the two by colour alone always gets Darjeeling wrong.

A bagged Darjeeling like this one is blended across gardens and across the picking season, and that is what keeps one box tasting like the next. For everyday drinking it is the sensible way to buy it; chasing a single flush is a separate hobby. The forty bags weigh 100 grams in total, so each holds 2.5 grams and makes one cup.

Leave the milk in the fridge

Milk is the one addition that genuinely spoils this tea. It smothers the floral, grape-like aroma, and that aroma is the whole reason to choose Darjeeling over a breakfast blend. What remains under the milk is a pale, ordinary cup, which is where most complaints about Darjeeling begin. Drink it black, or with a thin slice of lemon if you want a little extra brightness.

If a cup tastes thin, the answer is not a second bag or a longer steep. Extra time adds astringency rather than body, and the dry finish turns sharp quickly. Someone who wants a strong, milky mug needs a different tea altogether; Darjeeling is for the moments when a lighter, more fragrant cup is exactly what you are after.

Just off the boil, three minutes

After the kettle clicks off, give it roughly thirty seconds to settle, which brings the water to around 95 degrees. A full rolling boil strips the scent out before the timer has even begun. Three minutes is right and four is the outer limit. Cover the mug while it steeps, because a lid or saucer holds more of the scent in the liquid.

Its natural place is after a meal or at four o'clock, where the clean, dry finish clears the palate instead of lingering on it. The same lightness makes it a good candidate for pouring over ice on a warm day. Plain butter [biscuits](#) suit it far better than anything heavily spiced or thickly coated, which would drown the fragrance you have taken such care over.

The packs we stock

- [Twinings Darjeeling, 40 Tea Bags 100g](#) (barcode 070177231439)

What to eat with it

- [Royal Dansk Danish Butter Cookies, 340g](#): plain butter cookies that sit quietly beside a fragrant cup and leave the aroma in charge.
- [Lu Le Petit Beurre Biscuits With Butter & a Hint of Salt, 167g](#): a butter biscuit with a hint of salt, delicate enough not to crowd a light [black tea](#).
- [Border Lemon Drizzle Melts Organic Biscuits, 150g](#): a lemon biscuit for anyone who takes Darjeeling with a slice, so the citrus carries from cup to plate.

Elsewhere in the Twinings range

- [Twinings Assam, 80 Tea Bags 200g](#)
- [Twinings Assam Loose Tea, 125g](#)
- [Twinings Black Tea Discovery Collection, 20 Tea Bags 40g](#)
- [Twinings Decaffeinated Everyday, 80 Tea Bags 250g](#)
- [Twinings Earl Grey Discovery Collection, 20 Tea Bags 40g](#)
- [Twinings English Afternoon, 80 Tea Bags 200g](#)

The full range is on the [Twinings brand page](#).

FAQ

Should you put milk in Darjeeling? We would not. Milk covers the floral aroma that is the point of the tea and leaves a pale, ordinary cup.

Why does my Darjeeling taste weak? It is light-bodied by nature. Brewing it longer or adding a second bag brings astringency rather than strength.

What water temperature does Darjeeling need? Just off the boil, around 95 degrees. Let the kettle stand for about half a minute first.

How long should Twinings Darjeeling steep? Three minutes, four at the most. Past that the finish turns bitter and the fragrance fades.

Does Darjeeling contain caffeine? Yes. It is a black tea, so it is caffeinated.

Curator's note: Pour it black into a white cup so you can see the colour, and drink it after lunch rather than first thing. Judged as its own tea instead of a failed breakfast brew, it is one of the most rewarding cups on the shelf. Lee, teas.co.uk, Tunbridge Wells.

In short: Twinings Darjeeling: Why It Tastes Light

Field	Detail
Brand	Twinings
Packs we stock	40 Tea Bags 100g
Category	Darjeeling
Caffeine	caffeinated
Milk	No, drink it black or with lemon
Water	Just off the boil, three minutes
Best with	Plain butter biscuits, after a meal

More from the tea wiki

- [Twinings: Tea Range and Buying Guide](#)
- [How to Make Tea Properly: The Eight Step Method](#)
- [Caffeine in Tea](#)
- [Tea Pairing Principles: Reason, Don't Memorise](#)
- [Darjeeling Tea: A Guide to the Four Flushes](#)
- [Lemon and Ginger Tea: The UK's Working Remedy Cup](#)

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