

Representing Star Producers Globally,



Servicing Star Markets Locally



ARARAT AZNAVOUR SIGNATURE BLEND 25 YEARS OLD Yerevan Brandy Company CJSC, Yerevan, Armenia (since 1887)

eCommerce # 138338 | 40.0% alc./vol. | 700mL | \$575.0

Deep dark amber with mahogany tints and old gold highlights. With rich notes of dried fruit and liquorice, that shades into a balanced finish. The bouquet contains notes of old wood, toffee caramel and chocolate shaded with liquorice tones.

The source of inspiration for the creation of ARARAT Charles Aznavour Signature Blend was the great artist's path to worldwide fame and excellence. Charles Aznavour participated in the tasting and selected alcohols for blending, each of which reflects an important moment in his work. We can say that this Armenian brandy became the embodiment of the Maestro's triumph.



Production Process:

Wine goes through two distillation phases: primary and secondary, fractional distillation. The first distillation produces 32° alcohol, which is then distilled again. Secondary distillation separates alcohol into three fractions: head, heart and tail. Only the heart, the purest, thinnest and delicate fraction, is used as the basis for ARARAT brandies.

Ageing: 25 years in Caucasian oak. Only trees over 70 years old are used as the basis for the casks, another few years is spent on preparing staves and assembly - each cask is hand-made by masters of Yerevan Brandy Company in its own workshop.

Variety: Mskhali, Garan Dmak, Rkatziteli, Voskehat, Kangun

Serving suggestion: to be enjoyed in small sips, served at room temperature.

