



JCB
by Jean-Charles Boisset

ÉLOQUENCE

COGNAC GRANDE CHAMPAGNE
Grande Champagne cru of Cognac, France

TIMELESS - STYLISH - MAJESTIC



Our desire to create an iconic distilled spirit made from grapes led us to think of none other than the aristocratic, French distilled spirit – COGNAC. This timeless elixir represents ancestry, nobility, respect for our French heritage, and the ultimate sensory experience.

Extracting from tradition... Cognac exists for the ultimate moments to reflect. You drink cognac and feel as if time itself comes to a halt. It brings with it the moment to enjoy, indulge, and celebrate the notion of time, as Cognac is time in a bottle, perennial and unfolding with every sip.

Crafted by three generations of master distillers, our blend marries vintage eau de vie from the 1950s to the 80s. Composed of Grande Champagne Ugni Blanc grapes, aged in Limousin oak barrels, and meticulously blended annually by our master distiller. The cognac features a rich tapestry of hundreds of eau de vie in each bottle.

This mature spirit showcases the depth and complexity of a long aging process, combined with the prestige of being sourced from the finest Cognac region, Grande Champagne. The hillside vines and the slope of the vineyards provide excellent drainage, exposure and ripening of the grapes. The polished mahogany color and rich, well-balanced flavors are a testament to the time spent in oak barrels and the high-quality grapes grown in the region.

JCB Éloquence is a testament to the superior quality of the Grand Champagne region and contains the essence and superb qualities that are derived from its years of rest in oak barrels. A true eau-de-vie to be savored and remembered.

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REGION: Appellation Cognac Grande Champagne Contrôlée

COLOR: A rich and inviting amber hue, with shades of reddish-brown greatly strengthen the cognac's complexity. Beautifully bottled in its distinctly high-end glassware, this further represents luxury and sophistication contributing to the overall presentation of this truly remarkable spirit.

NOSE: With a predominantly floral bouquet, Éloquence showcases hints of rose and violet. The complex nose provides layers of vanilla due to the long maturation in oak barrels along with an influence of charred wood, and toasted spice.

PALATE: JCB Éloquence is sophisticated and layered with honey, dried fruit and oak, while immediately demonstrating its exceptional quality with a smooth, silky texture and a delicate balance of rich and subtle flavors.

FINISH: Expect a smooth, warming sensation and a harmonious interplay of sweet and spicy notes, leaving a trail of pure elegance and refinement. The flavors developed over four decades of aging in oak barrels is sure to linger on the palate long after the last sip allowing the flavors to harmoniously meld together, creating a truly remarkable and indulgent experience.

ABV: 40%

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