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## **Old Pulteney Goes the Distance for Top Chef to Deliver Drop of World's Best Single Malt**

Wick-based whisky Old Pulteney has cemented its new partnership with Michelin star chef Aiden Byrne with a special delivery of its 1989 Vintage - newly crowned the 'World's Best Single Malt', one of the greatest accolades in the whisky business.

Inspired to create a dish to pair with this award winning dram, Old Pulteney ambassador Aiden – chef at both Manchester House and The Church Green in Lymm - met with an immediate problem: the buzz created by the win meant that there wasn't a drop of the 1989 to be found.

A search of the Distillery in the far north of Scotland and the company's Airdrie-based offices uncovered a single 50cl miniature of this precious liquid, and so the Old Pulteney team decided to make sure it made the journey from Scotland to Lymm safely in a style befitting such a rare and valuable dram.

Michael Baty, a whisky packaging specialist from the Old Pulteney team, offered to personally chauffeur the miniature bottle to ensure it arrives safely in Aiden's hands - personally handing it over to the chef today at his busy The Church Green restaurant in Lymm.

Aiden Byrne commented: *'This really was above and beyond the call of duty! We have a busy week ahead of tastings and food pairings for Old Pulteney and I didn't want to miss out on including the 1989, which is now the world's best single malt whisky. Well done to Michael for making sure this tiny bottle made it here safely and on time.'*

Old Pulteney 1989 Vintage being crowned the 'World's Best Single Malt' at Whisky Magazine's prestigious World Whiskies Awards is one of Old Pulteney's greatest triumphs to date in the global industry. The 'Maritime Malt' released its peated Old Pulteney 1989 Vintage in September 2015 as the embodiment of Pulteney Distillery's renowned craftsmanship. Its distinctive smoky character comes from maturation in hand-selected American oak ex-bourbon barrels, which previously held heavily peated malt.

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## **Old Pulteney Single Malt Scotch Whisky**

Old Pulteney is one of the world's finest and most distinctive single malt Scotch whiskies. Known as the 'Maritime Malt', it is crafted in the windswept coastal town of Wick, home to the Pulteney Distillery which is one of the most northerly on the Scottish mainland. The distillery was established in 1826 in the heart of 'Pulteneytown', the town created to house fishermen during Wick's famous herring boom which drew a fleet of over 1000 boats and 7000 workers to this remote and rugged harbour.

Old Pulteney is the embodiment of this place, its people and its remarkable history. The skilled Pulteney Distillery team continues to craft whisky using the most traditional and time-honoured techniques that most others have long abandoned. This includes the uniquely shaped Pulteney stills, which are reflected in the design of the Old Pulteney bottle on shelves today.

Matured in hand-selected oak casks, the resulting whisky has been acclaimed for its excellence, its smooth drinking style and faint hint of the sea. Old Pulteney holds the coveted title of 'World Whisky of the Year' for 2012 in Jim Murray's Whisky Bible – one of the industry's highest accolades. The whisky also achieved top ten status in the UK single malt market in 2012 and is flourishing in many other countries around the world.

Old Pulteney continues to celebrate all things related to its maritime heritage and is renowned for its long standing support of sailing adventure across the globe. In 2015 the whisky announced a partnership to raise vital funds for the global maritime charity The Mission to Seafarers, the organisation that cares for the world's 1.5 million men and women who face danger each day while working at sea. Old Pulteney will donate £1 from every bottle of Old Pulteney 12 Year Old sold in 2015 to the charity, aiming to raise £30,000 to support their work providing counsel and friendship for merchant seafarers in need – whether they are stranded, isolated or far from home.

### **Aiden Byrne**

At the age of 16 Aiden left school knowing he wanted to be a chef, and he enrolled at college in Liverpool and completed a two-year qualification. As soon he began his training he knew he had made the right decision as cooking became second nature to him. Whilst at college he also got his first taste of life in a professional kitchen in a small hotel in Cheshire called Stanneylands - he was well and truly hooked.

After leaving college Aiden got a job in the Royal Garden Hotel in Kensington, London. This was his first exposure to a full-on, intense catering and the experience was invaluable. He stayed at the Royal Garden for a year then had the opportunity to work closer to home at the Arkle restaurant in the Chester Grosvenor which held a Michelin star. Creating dishes for fine dining became his passion and after two years he moved onto another Michelin star restaurant called Pool Court in West Yorkshire.



Adlards restaurant in Norwich was Aiden's next position, here he was persuaded into the head chef position and after 6 months gained his first Michelin star. Aiden was just 22 at the time, making him the youngest chef to ever receive a Michelin star. After 4 years at Adlards he then headed back to London to work for Tom Aikens at Pied A Terre (incidentally Tom was the youngest chef to achieve 2 Michelin stars at 26). Following a couple of years in London, Aiden then moved on to Dublin and worked in the Commons restaurant for 4 years – and they were awarded a Michelin star after 8 months. After receiving a phone call from his old pal Tom Aikens, Aiden returned to London to be head chef of his new restaurant in Chelsea, where he stayed for 3 years before leaving for the Dorchester.

It was time to head back north after the Dorchester so, along with his wife, Sarah, they bought The Church Green in Lymm. The Church Green held 3 rosettes for 4 years and we also won AA English restaurant of the year for 2012.

In May 2012 Aiden met Tim Bacon, the CEO of Living Ventures, and they clicked. They immediately started working on the concept that is Manchester House, where Aiden is currently head chef. Since opening, the restaurant has won a host of awards and accolades and continues to shine as a jewel in Manchester's gastronomic crown. Sarah continues to run The Church Green, which Aiden still oversees.

2015 has also seen Aiden start development with Tim Bacon & Living Ventures on a revolutionary enterprise in the heart of Liverpool. Aiden will be opening a new restaurant, in the same vein as MH, in the iconic Cunard Building on Liverpool's waterfront. What makes this such an exciting project is that alongside the restaurant, Aiden will also be running an academy where he will develop and nurture the talents of new chefs who will then join the teams at each of his venues. This is a huge ambition of Aiden's, to give those with the passion the start and opportunities he had, and one that is made even more special by being in his home city.

Alongside Aiden's highly successful restaurant career, he has also been a familiar face on a host of popular culinary Television shows. His appearances include Masterchef (BBC) Saturday Kitchen (BBC), Sunday Brunch (C4), Great British Menu – 4 Series (BBC), The Good Food Show (Food Network) and most recently his work at Manchester House has been the topic of a hit documentary show on BBC: Restaurant Wars - The Battle for Manchester. Aiden is also currently working on a new BBC show, with details to be revealed later this year.

Aiden's first book– Made In Great Britain - was published in 2008 to much critical acclaim. His second book, based on his creations for Manchester House is currently in development.