

WHISKEY'S ON THE MENU AS REDBREAST TEAMS UP WITH CHEF RICHARD CORRIGAN

- *Chef Richard Corrigan to create a series of limited-edition dishes, either featuring or specially designed to be paired with Redbreast's signature bottling, Redbreast 12*
- *Partnership kicks off with a signature cocktail created for St. Patrick's Day, the Whiskey Crema*



Redbreast Irish Whiskey has today announced a partnership with one of the UK's most established and well-known Irish chefs, Richard Corrigan. The collaboration will see its signature bottling, Redbreast 12, feature in limited-edition dishes created by the chef across the Corrigan Collection, which includes Bentley's Oyster Bar & Grill, Corrigan's Mayfair and Daffodil Mulligan.

Richard's expansive career has seen him open numerous restaurants, gain Michelin stars, write two recipe books, and even cook for the Queen and Barack Obama. Richard is well known for his generous hospitality as well as his passion for seasonal produce sourced in Britain and Ireland.

This passion will now meet the iconic Redbreast 12, a bottle that boasts flavour complexity and distinctive qualities of Pot Still whiskey. Matured in a combination of bourbon and sherry casks, the distinctive Redbreast sherry style is considered the definitive expression of the traditional Irish spirit.

Kicking off the partnership in style, Chef Richard Corrigan and his bar team have developed a signature cocktail for St. Patrick's Day, the Whiskey Crema, which is available at Corrigan's Mayfair from now until the end of April. Think Tipperary and espresso martini meets Irish coffee, the Whiskey Crema expertly blends Redbreast 12 with sweet vermouth, cold brew coffee, Shanky's Whip liqueur and freshly whipped cream.

Chef Richard Corrigan, said: "I've been working in hospitality for some time now and one thing's for sure, Redbreast Irish Whiskey has long been a part of my offering. It's authentic with a distinctive flavour that matches perfectly with the food I like to cook. I love being able to celebrate the unique produce and flavours of Ireland so I'm very excited to be working with a brand that so clearly shares this ethos."



Leanne Banks, Marketing Director at Pernod Ricard UK, commented: “Our partnership with Richard Corrigan is one we’re incredibly excited about. There’s the obvious Irish connection, but more importantly there’s an unmistakable shared passion for producing the best of the best. Richard prides himself on using the best ingredients he can source and crafting beautiful dishes – At Redbreast, we produce what we believe to be the quintessential Pot still Whiskey having stayed true to the traditions of Irish Whiskey making. It is this shared passion that made our partnership such an easy one to begin. It’s been a tough couple of years for the restaurant industry so what better way to toast its triumphant return than a collaboration of the best of Irish.”

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For further information please contact: Mo Brownridge mo.brownridge@pernod-ricard.com.

For Richard Corrigan specific media queries, please contact: cc@crabcommunications.com

About Pernod Ricard UK

Pernod Ricard UK is part of Pernod Ricard, number two in wines and spirits with sales of €8,824m in 2020/2021. Created in 1975 by the merger of Ricard and Pernod, the Group has undergone sustained development, based on both organic growth and acquisitions: Seagram (2001), Allied Domecq (2005) and Vin&Sprit (2008).

Pernod Ricard holds one of the most prestigious brand portfolios in the sector, including 19 brands among the top 100 worldwide. Pernod Ricard UK has identified the following key priority brands in the UK market: Absolut, Jameson, Chivas, The Glenlivet, Plymouth Gin, Monkey 47, MALFY, KI NO BI, Italicus, Lillet, Malibu, Perrier-Jouët, Kahlúa, Beefeater, Campo Viejo, Brancott Estate, Olmeca, Havana Club, Martell, Jacob’s Creek, Lamb’s, Ballantine’s, G.H. Mumm and Wyborowa. Pernod Ricard UK is a member of The Portman Group promoting responsible drinking.

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About Richard Corrigan

Richard is undoubtedly the most established and well-known Irish chef we have in the country. He has opened numerous restaurants, gained Michelin stars, he is the author of two recipe books, cooked for the Queen and Barack Obama, and regularly makes appearances on radio and television: notably winning Great British Menu three times, and being a regular judge on the popular BBC series. A farmer’s son, Richard began his teenage career in the kitchens and has cooked all his life. He is a vehement supporter of British and Irish produce and small independent suppliers. Richard’s chefs only use wild game, wild sustainable fish, and produce such as butter, cheese and charcuterie are primarily sourced from family-run, independent businesses in Britain and Ireland. Richard runs Bentley’s Oyster Bar & Grill off Piccadilly, Corrigan’s Mayfair, as well as Virginia Park Lodge in Co. Cavan, Ireland.