

# UPSCALE

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*Delicious Drink Recipes from around The Globe*

# RAISE YOUR GLASS

| BY HELÉNE RAMACKERS

*Whether you're a whisky aficionado or simply enjoy the smooth taste of this special spirit, Upscale Living magazine brings you the most delicious drink recipes from around the globe.*



## 'CANDIEBEE' BY PURPLE SUMMER'S CHÂTEAU DE CANDIE, CHAMBÉRY, FRANCE

Luxury villa specialists Purple Summer are delighted to offer guests the ultimate French adventure this season, with a stay at Savoie's Château de Candie, which reopens for 2024 in May. Located in picturesque Chambéry, just an hour from both Geneva and Lyon airports, this 25-room regal residence sleeps up to 60 on a by-room or exclusive-hire basis and provides the perfect weekend escape for families, friends

and couples alike.

The property has recently launched an array of new additions for the season ahead, including a brand-new whisky snug, offering the ultimate whisky-tasting experience just in time for its namesake day!

The brainchild of Château de Candie's Head Mixologist Raphaël Diatta, the CandieBee is one such whisky delight that can be enjoyed in

the new snug. A perfect balance between the smoked aroma of the whisky and the sweetness of the Château's homegrown honey, combined with Erika Gin de printemps, distilled with spring flowers for a transportive scent. The CandieBee is the ultimate balanced cocktail to revive the strength of Lagavulin whisky.

### Ingredients:

4cl 16-year aged Whisky Lagavulin Islay Single Malt  
2cl Amaretto  
1cl Erika Gin de Printemps  
3cl Candie's honey

### Method:

- Fill a cocktail shaker halfway full with ice
- Place all the ingredients into the shaker
- Place the lid on the shaker and shake well for 30 seconds
- Strain into a whisky glass filled with a couple of ice cubes to keep the drink fresh