

		couleur	eau		sucres (%)						pH	total acides (meq/L)	cendres (%)	azote (%)	commentaires	
			(%)	glucose (dextrose)	fructose (levulose)	saccharose (G - F)	maltose (G - G)	complexes	maltose + complexes	total sucres						
MOYENNE			17.2	31.3	38.2	1.3	7.3	1.5	8.8	79.6	96.1	3.90	29.12	0.169	0.041	
ECART TYPE			1.5	3.0	2.1	1.0	2.1	1.0					10.33	0.150	0.026	
alfalfa	luzerne		16.2	33.4	39.1	2.6	6.0	0.9	6.9	82.1	97.9	3.81	27.01	0.093	0.033	[3] : delicat
apple blossom	pommier								0.0							
aster	aster		17.4	31.3	37.6	0.8	8.5	1.0	9.5	79.2	95.9	4.68	22.39	0.302	0.043	
avocado	avocat								0.0							[3] : gout d'avocat
bamboo (japanese)	bambou		19.1	29.3	35.6	0.7	9.8	2.0	11.8	77.3	95.5	4.08	25.09	0.142	0.054	
basswood	tilleul		17.4	31.6	37.9	1.2	6.9	1.4	8.3	79.0	95.6	4.05	23.70	0.840	0.022	[3] : complexe et interessant, boise (?)
blackberry	mure		16.4	25.9	37.6	1.3	11.3	2.5	13.8	78.7	94.1	4.50	29.40	0.399	0.055	[3] : fruité
blueberry	myrtille		17.4	31.6	37.2	0.8	9.1	0.9	10.0	79.5	96.3	4.36	21.29	0.163	0.059	[3] : gout myrtille faible -> neant
bluevine	buis (?)	4	16.1	28.3	35.4	2.6	7.2	5.3	12.5	78.8	93.9	3.90	22.83	0.103	0.040	
buckwheat	sarrasin		18.3	29.5	35.3	0.8	7.6	2.3	9.9	75.4	92.3	3.97	42.06	0.224	0.064	[3] : le plus fort et le plus fonce
chinquapin	chataignier (?)		15.8	23.9	33.6	0.9	12.7	4.8	17.5	75.9	90.2	4.95	31.93	0.761	0.052	
clover (sweet)	trèfle		17.7	31.0	38.0	1.4	7.8	1.4	9.2	79.5	96.6	3.77	26.53	0.071	0.039	
clover (white)	trèfle	5	17.9	30.4	38.2	1.1	7.4	1.7	9.1	78.7	95.9	3.88	31.83	0.178	0.047	[1] : great case honey for flavored meads
coralvine	liane corail	11	16.8	28.5	34.9	0.6	6.1	3.0	9.1	73.1	87.8	4.32	55.11	0.592	0.057	
cotton	coton		16.1	36.7	39.3	1.1	4.9	0.5	5.4	82.5	98.4	4.29	29.82	0.339	0.037	[3] : doux
cranberry	cranberry	9	17.2	28.1	35.6	1.0	8.0	3.0	11.0	75.7	91.4	4.37	30.14	0.330	0.041	[3] : excitant, piquant
eucalyptus	eucalyptus		17.0	32.3	39.4	1.4	6.8	0.8	7.6	80.7	97.2	4.14	26.46	0.204	0.050	[3] : gout eucalyptus present -> a peine perceptible
fireweed			16.0	30.7	39.8	1.3	7.1	2.1	9.2	81.0	96.4	3.03	26.77	0.108	0.032	[1] : peu de gout ; NON -- [3] : gout beurre
fox glove	digitale								0.0							[3] : complexe, dur a decrire
gallberry			17.1	30.2	39.9	0.7	7.7	1.2	8.9	79.7	96.1	4.20	20.65	0.163	0.028	
goldenrod			17.0	33.2	39.6	0.5	6.6	0.6	7.2	80.4	96.9	4.45	22.05	0.263	0.045	
heather	bruyere								0.0							[3] : un des plus fort (pas du gout de tous)
holly	houx		17.5	26.7	39.0	1.0	10.1	2.2	12.3	78.9	95.6	4.16	29.61	0.174	0.041	[3] : tres plaisant, arriere gout noisette
honeydew (cedar)		11	13.7	25.6	25.1	0.8	6.0	10.1	16.1	67.6	78.3	4.54	66.28	1.072	0.048	
honeydew (hickory)		10	15.3	23.9	31.1	1.0	9.0	7.8	16.7	72.8	85.9	4.70	37.75	0.670	0.050	
honeydew (oak)		10	16.9	27.4	34.8	0.8	10.5	2.2	12.6	75.7	91.1	4.35	57.05	0.579	0.127	
laurel (mountain)	laurier	1	15.6	24.2	35.3	0.5	17.6	2.5	20.1	80.2	95.0	4.49	12.58	0.219	0.029	
locust (black)	caroubier noir		17.3	28.0	40.7	1.0	8.4	1.9	10.3	80.0	96.7	4.03	15.54	0.052	0.018	
mesquite	prosopis		15.5	36.9	40.4	1.0	5.4	0.4	5.8	84.0	99.4	4.20	16.33	0.129	0.012	[1] : good candidate by the numbers -- [3] : leger et delicat
mint	menthe		17.1	32.0	41.0	0.9	5.9	0.8	6.8	80.7	97.3	4.43	34.16	0.346	0.038	[3] : leger et rafraichissant
mustard	moutarde	9	18.1	26.4	37.3	0.5	11.1	1.7	12.8	76.9	93.9	4.38	34.55	0.152	0.324	
oak (poison)	rhus diversiloba	5	16.0	28.2	37.9	0.7	10.2	2.8	13.0	79.7	94.8	4.53	23.32	0.284	0.051	
orange (CA)	fleur d'oranger		16.5	32.0	39.1	2.7	6.3	1.2	7.5	81.3	97.3	3.84	30.34	0.073	0.014	[1] : excellent candidate; use extra yeast nutrients
palmetto	palmier nain	6	17.4	29.5	38.2	0.8	9.6	1.6	11.1	79.6	96.3	4.51	15.71	0.262	0.019	[3] : assez fort, riche et doux.
peppervine	vigne vierge (?)	10	17.8	25.3	36.2	1.0	13.5	1.9	15.4	77.9	94.8	3.92	32.33	0.148	0.017	
prune	pruneau		19.4	28.1	36.9	0.4	10.5	0.8	11.2	76.7	95.1	6.10	11.80	0.694	0.095	
purple loosestrife			18.3	29.9	37.8	0.6	8.1	2.4	10.5	78.8	96.4	3.80	28.86	0.125	0.044	
raspberry	framboise		17.4	28.5	34.5	0.5	5.7	3.6	9.3	72.8	88.1	4.04	39.19	0.471	0.070	[1] : very hi sugar blend => complexity; hi N benefits fermentation -- [3] : legerement fruité
rhododendron		0	16.1	26.5	33.6	0.5	13.0	2.4	15.4	76.0	90.6	4.78	10.15	0.179	0.028	
sage	sauge		16.0	20.2	40.4	1.1	7.4	2.4	9.8	71.5	85.1	3.51	29.10	0.108	0.037	[1] : to be explored
snowbrush	ceanothe	6	13.7	31.0	37.8	1.4	8.8	3.2	12.1	82.2	95.2	3.88	45.69	0.187	0.059	
sourwood	sapin ?		17.4	24.6	39.8	0.9	11.8	2.4	14.2	79.6	96.3	4.53	16.95	0.258	0.034	[1] : very intersting candidate -- [3] : delicat, subtil
sumac	sumac		17.6	24.4	31.5	1.8	8.2	6.9	15.1	72.7	88.3	4.42	44.10	0.931	0.056	
thistle (star)	chardon	4	15.9	31.1	36.9	2.3	6.9	2.7	9.7	80.0	95.1	3.54	41.65	0.097	0.055	[3] : "vivant"
thyme	thym		16.8	31.2	37.1	0.9	8.8	1.7	10.5	79.7	95.8	4.80	27.88	0.384	0.057	
tulip poplar	tulipier		17.6	25.9	34.6	0.7	11.6	3.0	14.6	75.8	92.0	4.45	42.99	0.460	0.076	[3] : 2nd (ap sarrasin) plus fort et plus fonce, boise. Donne un hydromel fonce et intense
tupelo	tupelo		18.2	26.0	43.3	1.2	8.0	1.1	9.1	79.6	97.3	3.87	36.59	0.128	0.046	[1] : attractive to brewers -- [3] : un des plus sucres
vetch (hairy)	vesce ???		16.3	30.6	38.2	2.0	7.8	2.1	9.9	80.8	96.5	3.73	23.02	0.056	0.030	
			bas	bas	eleve								bas	haut		
			!Fermenta tion spontanee	!crystallisa tion	complexite gout								!gout	nutriments		

[1] : McConnell

[2] : Miller

[3] : Castle