

# Mead Evaluation Scoresheet

**Appearance:** Comment on color, clarity, legs and carbonation.

**Bouquet / Aroma:** In the box below, comment on honey expression, alcohol, aroma, esters, complexity and other aromatics. Reference descriptors in the table to the right where necessary.

**Flavor:** In the box below comment on honey, sweetness, acidity, tannin, alcohol, balance, body, carbonation and aftertaste. Reference descriptors in the table to the right where necessary.

## Common Flavor & Aroma Descriptors

Primary Tastes	Tree Fruit	Spicy
Sweet	Green Apple	Mint
Sour	Red Apple	Peppermint
Salty	Pear	Black Pepper
Bitter	Peach	Sea Salt
<b>Tropical Fruit</b>	Plum	Ginger
Pineapple	Cherry	Vanilla
Mango	Apricot	Nutmeg
Papaya	<b>Floral</b>	Clove
Coconut	Jasmine	Saffron
Banana	Rose	Licorice
Guava	Orange Blossom	<b>Earthy</b>
<b>Berries</b>	Peony	Sap
Strawberry	Lavender	Resin
Blueberry	Lilac	Floral
Raspberry	Violet	Hay
Blackberry	<b>Burnt</b>	Straw
Black Currant	Roasted	Grassy
Red Currant	Coffee	Beeswax
Grape	Ash	Barnyard
<b>Citrus</b>	Smoky	Clover
Lemon	Toasty	<b>Confectionary</b>
Grapefruit	<b>Nutty</b>	Maple
Orange	Pecan	Butterscotch
Lime	Walnut	Toffee
Citrus Zest	Almond	Molasses
<b>Woody</b>	Hazelnut	Caramel
Pine	<b>Other Flavors</b>	Brown Sugar
Oak	Malt/Beer	Crème Brulee
Cedar	Coffee/Tea	Chocolate
Hickory	Baked Bread	Mocha/Cocoa

**Overall Impression:** Comment on overall drinking pleasure associated with this mead.