

TP1 : Quelques manipulations élémentaires autour de l'inertie

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18/10/2020

Charger dans le logiciel les données relatives aux vins de Loire (wine.csv). Elles contiennent deux variables qualitatives (Appellation: "Label" = {Bourgueil, Chinon, Saumur} et Sol: "Soil" = {Env1, Env2, Env3=référence, Env4}) et 29 variables quantitatives décrivant diverses intensités sensorielles (odeur, arôme, goût, couleur etc). Les vins seront traduits en nuage dans l'espace des 29 variables quantitatives, \mathbb{R}^{29} .

```
library(readr)
wine = read.csv("wine.csv",header=TRUE)#Les données relatives aux vins de Loire
```

```
library(knitr)
library(rmarkdown)
library(markdown)
library(tinytex)
```

• Question 1

Il faut centrer-réduire les variables quantitatives.

Dans un premier temps, nous allons nommer nos variables quantitatives V.quantitative et V.qualitative :

```
V.quantitative <- wine[4:32]
V.qualitative <- wine[2:3]
```

Maintenant on introduit une fonction qui permet de centrer-réduire.

```
Centre.reduire <- function(x){
  Centre_reduire <- function(x){
    N = 29
    moyenne <- mean(x)
    ecart.type <- sqrt((N-1)/N*var(x))
    y <- (x-moyenne)/(ecart.type)
    return(y)
  }
  y <- as.data.frame(lapply(x,Centre_reduire)))
  return(y)
}
```

Ce qui donnera au final, pour centrer-réduire les variables quantitatives

```
Variables.C_R <- Centre.reduire(V.quantitative)
print(Variables.C_R)
```

```
##      Odor.Intensity.before.shaking  Aroma.quality.before.shaking
## 1                -0.13059236                -0.2264733
## 2                -0.51734667                -1.1123353
## 3                -0.89355313                -0.5778487
## 4                -1.06583460                -2.2406957
## 5                 1.74340805                 1.8966259
```

| | | |
|-------|---|-------------------------------------|
| ## 6 | -0.89355313 | 0.3228600 |
| ## 7 | 0.36164039 | 0.8721934 |
| ## 8 | 0.03114126 | -0.9589178 |
| ## 9 | -0.89355313 | -1.1420290 |
| ## 10 | -0.76697900 | -0.2264733 |
| ## 11 | 0.48821453 | 1.1889261 |
| ## 12 | 0.99099513 | 0.6593886 |
| ## 13 | 0.23858220 | 1.1889261 |
| ## 14 | -0.14114021 | 0.3030642 |
| ## 15 | -0.01456607 | 0.4812264 |
| ## 16 | -0.64040486 | 0.6593886 |
| ## 17 | -0.26419840 | 0.6593886 |
| ## 18 | -0.14114021 | -0.5926956 |
| ## 19 | -1.64596606 | -1.2855485 |
| ## 20 | 2.05632745 | 0.7237249 |
| ## 21 | 2.09851883 | -0.5926956 |
| ## | Fruity.before.shaking Flower.before.shaking Spice.before.shaking | |
| ## 1 | -0.0002410747 | 1.5804683 -0.1336605 |
| ## 2 | -1.7164521550 | 1.5804683 -1.3226523 |
| ## 3 | -0.7798767867 | -0.6874683 0.3631683 |
| ## 4 | -1.5038242335 | -1.0205714 0.7156194 |
| ## 5 | 2.2272895309 | 0.6874683 0.2060515 |
| ## 6 | -0.6938131042 | -0.1204841 0.3631683 |
| ## 7 | 1.2552761757 | 0.4110635 0.2060515 |
| ## 8 | -1.0836309602 | 1.0134841 0.8217794 |
| ## 9 | 0.4756404637 | -0.9496984 0.3504291 |
| ## 10 | -0.7241885216 | -1.4954207 -1.3226523 |
| ## 11 | -0.0002410747 | -0.9284365 -0.1251677 |
| ## 12 | 0.2782002510 | -0.1346587 -0.3035165 |
| ## 13 | 0.3237633770 | 1.2331905 -0.9829404 |
| ## 14 | 0.0858226077 | 0.4465000 -0.8130844 |
| ## 15 | 0.6680181069 | 0.9071746 -0.1251677 |
| ## 16 | 0.6983935243 | -0.4039762 0.1933123 |
| ## 17 | 1.6349688925 | 1.2331905 -1.3778555 |
| ## 18 | 0.1364483033 | -0.4039762 -0.4733724 |
| ## 19 | -0.9013784561 | -1.1906667 -0.7791132 |
| ## 20 | 0.6022047027 | -1.6371667 1.6710593 |
| ## 21 | -0.9823795690 | -0.1204841 2.8685440 |
| ## | Visual.intensity Nuance Surface.feeling Odor.Intensity Quality.of.odour | |
| ## 1 | 0.6732197 0.5327899 | 0.32264556 0.05970439 0.32235246 |
| ## 2 | -1.3623151 -1.4215485 | -1.35396831 -0.12811064 -1.08261770 |
| ## 3 | -0.7807337 -0.6534935 | -0.65568228 -0.73724046 -1.40649069 |
| ## 4 | -1.9716790 -1.8397769 | -2.33593305 -1.19408782 -1.63000867 |
| ## 5 | 0.8065759 0.6031461 | 0.74452671 0.71451895 0.55955522 |
| ## 6 | 0.9380800 1.0389635 | 0.82453865 -1.09764227 0.67359500 |
| ## 7 | 0.3435334 0.3940318 | 0.25354434 0.17137819 1.19817802 |
| ## 8 | 0.4750375 0.2533195 | -0.37564048 1.31349661 -0.73137516 |
| ## 9 | 0.1472034 0.3236757 | 0.36265153 -0.19409970 0.49569294 |
| ## 10 | -0.4695692 -0.6261328 | -0.25198566 -0.87937075 0.09883448 |
| ## 11 | -0.1861872 -0.1649089 | 0.28627649 1.07492076 0.67359500 |
| ## 12 | 1.4011225 1.5099591 | 0.51176469 0.43533445 0.67359500 |
| ## 13 | 0.4898548 0.6715479 | 1.02456850 0.43533445 0.84693548 |
| ## 14 | 1.4011225 1.5803153 | 0.90455059 -0.19409970 0.94272890 |
| ## 15 | 0.2101772 0.3236757 | 1.02456850 -0.19409970 0.60517113 |

| | | | | | | |
|-------|-------------------|---------------|------------------|-------------|-------------|-----------------|
| ## 16 | -0.1269177 | -0.5831374 | -0.13560465 | -0.55450151 | 0.32235246 | |
| ## 17 | -0.3176912 | -0.2352651 | 0.64269332 | 0.24751942 | 1.19817802 | |
| ## 18 | -0.5158734 | -0.6534935 | 0.04260376 | -0.12811064 | 0.55955522 | |
| ## 19 | -2.5013996 | -2.3283615 | -2.67780226 | -2.56970600 | -1.99493599 | |
| ## 20 | 0.6732197 | 0.5327899 | 0.55540757 | 1.73481140 | -0.71769039 | |
| ## 21 | 0.6732197 | 0.7419041 | 0.28627649 | 1.68405058 | -1.60720072 | |
| ## | Fruity | Flower | Spice | Plante | Phenolic | Aroma.intensity |
| ## 1 | 0.173862242 | 1.06570445 | -1.66870325 | 0.22142229 | 0.71775489 | 0.24780069 |
| ## 2 | -1.318728703 | 1.87583272 | -2.16684816 | 0.22142229 | -1.07631474 | -0.93833354 |
| ## 3 | -0.358877911 | 0.20156763 | 0.35346916 | -1.33475849 | -1.95000664 | -0.47905598 |
| ## 4 | -2.094875994 | -0.53429888 | -0.05589745 | 2.11373813 | -0.44272138 | -2.61569509 |
| ## 5 | 1.436823810 | 0.46485932 | -0.14960788 | -1.26006181 | 0.38428470 | 1.66956429 |
| ## 6 | -0.216507697 | 0.52561894 | -0.14960788 | -1.33475849 | -0.44272138 | 0.06808338 |
| ## 7 | 0.876528133 | 0.25557618 | 1.01930642 | -0.86167953 | -0.44272138 | 0.21185723 |
| ## 8 | -1.502432203 | 1.06570445 | 1.31030196 | 0.71940015 | 2.41845286 | 0.33166877 |
| ## 9 | 0.702009807 | -0.82459485 | -0.26304682 | -0.55666810 | -0.12258999 | -0.19550200 |
| ## 10 | 0.362158330 | -0.82459485 | -0.67241343 | 0.22142229 | 1.53809156 | -0.47905598 |
| ## 11 | 0.192232592 | -0.31826468 | -0.09042234 | -0.05869025 | 0.19087199 | 0.35563108 |
| ## 12 | 0.527491481 | -1.09463760 | 0.10686277 | 0.48286067 | 0.01746749 | 0.49541120 |
| ## 13 | 0.532084069 | 0.72139994 | -0.12001511 | -0.04624080 | 0.19087199 | 1.13440608 |
| ## 14 | 0.173862242 | -0.28450933 | 0.82695343 | -0.86167953 | 0.05081451 | 0.28773787 |
| ## 15 | -0.005248671 | 0.52561894 | 0.50143300 | -1.33475849 | -0.12258999 | 0.54333582 |
| ## 16 | 1.230157372 | 0.72139994 | -0.87956280 | -0.29522973 | -0.94959607 | -0.62682354 |
| ## 17 | 1.551638498 | -0.01446658 | 0.30414788 | -0.32012862 | 1.38469527 | 1.29016108 |
| ## 18 | 0.532084069 | 0.98469162 | -1.28892941 | 0.22142229 | -0.75618336 | 0.21185723 |
| ## 19 | -1.594283954 | -1.35117822 | -0.33209661 | 0.71940015 | -1.49648718 | -2.06456201 |
| ## 20 | -0.064952309 | -2.62713025 | 1.29057345 | 2.03904145 | 0.19087199 | 0.95868249 |
| ## 21 | -1.135025202 | -0.53429888 | 2.12410305 | 1.30452412 | 0.71775489 | -0.40716906 |
| ## | Aroma.persistency | Aroma.quality | Attack.intensity | Acidity | Astringency | |
| ## 1 | -0.08192571 | 0.43923128 | -0.64273777 | -1.18056954 | -0.05836254 | |
| ## 2 | -0.72449963 | -0.44321871 | -0.39998906 | -1.18056954 | -1.35120359 | |
| ## 3 | -0.75766474 | 0.04309497 | 0.21852134 | -0.87512444 | -0.98403673 | |
| ## 4 | -1.65726824 | -1.88605665 | -1.50399688 | 3.36716857 | -1.32017541 | |
| ## 5 | 1.29857182 | 1.28303382 | 1.02324993 | 0.78785442 | 0.49497343 | |
| ## 6 | 0.68501736 | 0.82892634 | 0.43134212 | 0.03272626 | 1.04830940 | |
| ## 7 | 0.99179459 | 1.03504605 | 0.78715187 | 0.94057696 | 0.86214029 | |
| ## 8 | 0.73476502 | -0.32727638 | 0.31163043 | -0.87512444 | 0.98108167 | |
| ## 9 | -0.37212038 | 0.78705828 | 0.43134212 | -0.42119909 | -0.17213255 | |
| ## 10 | -1.15564601 | -0.91987053 | -0.87551050 | -0.11999629 | -0.98403673 | |
| ## 11 | 0.22070588 | 0.51008493 | 0.54772849 | 0.18544881 | 0.67597118 | |
| ## 12 | 0.36580322 | 0.25565591 | 0.66744018 | 0.18544881 | 0.86214029 | |
| ## 13 | 1.14518321 | 0.66145408 | 0.78715187 | -0.42119909 | 0.30880432 | |
| ## 14 | 0.40311397 | 0.41346631 | 1.20614279 | -1.16360037 | 0.49497343 | |
| ## 15 | 0.22485152 | 0.98673674 | 0.09548432 | -0.42119909 | 1.04830940 | |
| ## 16 | -0.09436262 | 0.43923128 | 0.78715187 | 0.03272626 | -0.43070076 | |
| ## 17 | 1.29857182 | 1.28303382 | -0.28360270 | 0.78785442 | -0.61686987 | |
| ## 18 | -0.26018815 | -0.59136725 | -0.28360270 | 0.03272626 | -0.61686987 | |
| ## 19 | -2.79731875 | -1.63484826 | -3.24979236 | -0.57392164 | -2.46304690 | |
| ## 20 | -0.10265390 | -1.49314096 | -0.64273777 | 0.09211836 | 1.04830940 | |
| ## 21 | 0.63526971 | -1.67027508 | 0.58763239 | 0.78785442 | 1.17242214 | |
| ## | Alcohol | Balance | Smooth | Bitterness | Intensity | Harmony |
| ## 1 | -1.463213846 | 0.37003325 | 0.13953738 | -0.77476654 | -0.8439357 | -0.0114018 |
| ## 2 | -0.526919114 | -0.62118967 | -0.42832824 | -0.77476654 | -0.7455980 | -0.4235111 |
| ## 3 | -0.593797309 | 0.58724567 | 0.01170616 | -0.37074399 | -0.2511775 | -0.0114018 |

```
## 4 -1.463213846 -2.43537235 -2.44412825 -0.57275526 -1.9229195 -2.5554287
## 5 0.275619229 1.02472986 0.88931665 0.01689927 1.3031054 1.1397416
## 6 0.707287579 0.48016912 0.44928226 0.60655380 0.8141482 0.8105146
## 7 0.226980541 1.02472986 0.44928226 -0.75838724 1.3031054 0.9394427
## 8 0.226980541 0.15282082 0.27474347 -0.37074399 0.4235288 0.3408481
## 9 0.002026612 0.04268494 0.36078372 -0.56729550 -0.0490388 0.3178252
## 10 -0.222927317 0.25989737 -0.42832824 0.63931239 -0.8439357 -0.4258134
## 11 0.926161673 0.19259211 0.44928226 0.79764555 0.5218665 -0.1771665
## 12 0.488413486 -0.06745094 0.52794762 -0.16873271 0.2295849 0.5641699
## 13 0.488413486 1.13486574 1.50388982 -0.37074399 0.6584468 1.1397416
## 14 0.226980541 0.96354326 1.36868372 0.01689927 1.3686639 1.4689686
## 15 1.145035766 0.48016912 0.36078372 0.21345078 0.4235288 0.3408481
## 16 -0.222927317 0.58724567 0.80081811 -0.37074399 0.1312471 0.1520606
## 17 1.145035766 0.62395763 0.36078372 0.41000229 0.4235288 0.2349429
## 18 0.488413486 0.04268494 -0.16529092 0.41000229 -0.3522469 -0.1702596
## 19 -2.983172828 -2.03460012 -2.09750898 -2.12332829 -2.6959636 -2.3965710
## 20 1.351750188 -1.70725181 -1.48293580 0.84132366 -0.3522469 -0.9369211
## 21 -0.222927317 -1.10150448 -0.90032043 3.27091872 0.4563080 -0.3406288
## Overall.quality Typical
## 1 0.1457179 0.1272641
## 2 -0.2759554 -0.3842965
## 3 0.4825854 -0.0424593
## 4 -2.0427429 -2.2632058
## 5 0.9655073 0.5910152
## 6 0.7346471 0.4691012
## 7 0.9019030 0.3830443
## 8 0.1457179 -0.3006300
## 9 -0.3089354 0.7248815
## 10 -0.3584055 -0.5564103
## 11 0.5650355 0.7248815
## 12 -0.4314327 0.8587478
## 13 0.5650355 1.7503931
## 14 1.4083820 0.6794626
## 15 0.7346471 0.2372257
## 16 0.9867088 0.8946049
## 17 0.4825854 0.1726830
## 18 0.3129738 0.5910152
## 19 -2.2641803 -2.0934824
## 20 -1.6210696 -1.4958649
## 21 -1.1287248 -1.0679708
```

Maintenant, il faut montrer que le barycentre du nuage se trouve à l'origine. On sait que le barycentre est le point d'application de la résultante des actions de la pesanteur sur toute les parties d'un corps ; c'est le **centre de gravité**. On aura donc :

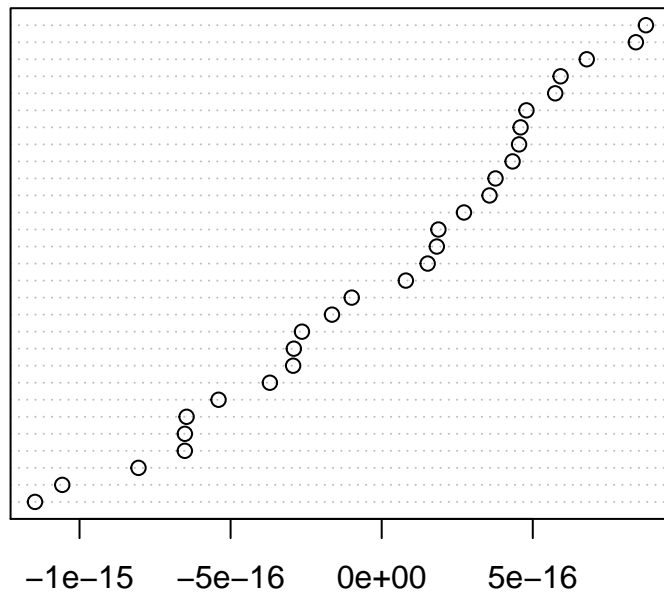
```
BarycentreVariables.C_R <- colMeans(Variables.C_R)
print(BarycentreVariables.C_R)
```

```
## Odor.Intensity.before.shaking Aroma.quality.before.shaking
## -1.644683e-16 4.546628e-16
## Fruity.before.shaking Flower.before.shaking
## -1.057180e-15 3.766828e-16
## Spice.before.shaking Visual.intensity
## 1.823938e-16 1.876806e-16
## Nuance Surface.feeling
```

| | | |
|----|-------------------|------------------|
| ## | -2.907727e-16 | 4.596191e-16 |
| ## | Odor.Intensity | Quality.of.odour |
| ## | 4.331852e-16 | -6.515952e-16 |
| ## | Fruity | Flower |
| ## | 8.744658e-16 | -1.147313e-15 |
| ## | Spice | Plante |
| ## | 5.921189e-16 | 7.996249e-17 |
| ## | Phenolic | Aroma.intensity |
| ## | -2.638432e-16 | 8.412583e-16 |
| ## | Aroma.persistency | Aroma.quality |
| ## | -8.049117e-16 | 6.786899e-16 |
| ## | Attack.intensity | Acidity |
| ## | 5.742761e-16 | 2.722690e-16 |
| ## | Astringency | Alcohol |
| ## | -5.399120e-16 | -6.513887e-16 |
| ## | Balance | Smooth |
| ## | -6.456476e-16 | 4.790315e-16 |
| ## | Bitterness | Intensity |
| ## | -9.912706e-17 | -2.930857e-16 |
| ## | Harmony | Overall.quality |
| ## | 1.521600e-16 | 3.568574e-16 |
| ## | Typical | |
| ## | -3.700743e-16 | |

```
dotchart(sort(BarycentreVariables.C_R))
```

Fruity
 Aroma.intensity
 Aroma.quality
 Spice
 Attack.intensity
 Smooth
 Surface.feeling
 Aroma.quality.before.shaking
 Odor.intensity
 Flower.before.shaking
 Overall.quality
 Acidity
 Visual.intensity
 Taste.before.shaking
 Harmony
 Bitterness
 Plante
 Odor.intensity.before.shaking
 Phenolic
 Nuance
 Intensity
 Typical
 Astringency
 Balance
 Alcohol
 Quality.of.odour
 Aroma.persistency
 Fruity.before.shaking
 Flower



```
distance_euclidienne <- sqrt(sum((BarycentreVariables.C_R^2)))
distance_euclidienne
```

```
## [1] 2.990468e-15
```

On remarque que le barycentre est composé de valeurs qui sont toutes très proches de 0. On peut donc en conclure que le barycentre du nuage se trouve à l'origine.

Maintenant, il faut montrer que l'inertie totale du nuage est égale au nombre de variables; c'est-à-dire 29.

```
Inertie = 0
for (i in 1:29){
  Inertie <- Inertie + var(Variables.C_R[,i])*(28/29)
}
print(Inertie)
```

```
## [1] 29
```

Nous trouvons donc bien que l'inertie totale du nuage vaut 29.

De façon formelle, pour K variables centrées réduites v_j , l'inertie totale I_{total} vaut :

$$I_{total} = \sum_{j=1}^K \underbrace{Var(v_j)}_{=1} = \sum_{j=1}^K 1 = K$$

• Question 2

Calculer les poids et les barycentres des trois appellations (Bourgueuil, Chinon, Saumur). Puis, calculer les normes euclidiennes carrées de ces trois barycentres.

Pour commencer, calculons les poids des variables qualitatives. Dans un premier temps, nous allons initialiser à 0 les variables "bourgueuil", "Chinon", "Saumur"

```
Effectif <- 21
Bo <- 0
Ch <- 0
Sa <- 0
```

Puis on définit une boucle for qui détermine une somme.

```
for (i in 1:21){
  if(wine[i,2] == "Bourgueuil")
    Bo <- Bo + 1
  if(wine[i,2] == "Chinon")
    Ch <- Ch + 1
  if(wine[i,2] == "Saumur")
    Sa <- Sa + 1
}
```

Et on remarque que :

```
Bo
```

```
## [1] 6
```

```
Ch
```

```
## [1] 4
```

```
Sa
```

```
## [1] 11
```

Or le poids de chaque variable vaut l'effectif de la variable/l'effectif totale et cet effectif total vaut 21

```
Poids_Bo <- Bo/Effectif
Poids_Ch <- Ch/Effectif
Poids_Sa <- Sa/Effectif
```

Au final , on a :

```
print(Poids_Bo)
```

```
## [1] 0.2857143
```

```
print(Poids_Ch)
```

```
## [1] 0.1904762
```

```
print(Poids_Sa)
```

```
## [1] 0.5238095
```

On aura donc le poids de Bourgueuil = $0.2857143 = \frac{6}{21}$; le poids de Chinon = $0.1904762 = \frac{4}{21}$ et le poids de Saumur = $0.5238095 = \frac{11}{21}$

Maintenant, calculons les barycentres des trois appellations : "Bourgueuil", "Chinon", "Saumur".

On introduit des matrices des variables des appellations :

```
Bourgueuil = Variables.C_R[wine$Label == "Bourgueuil",]
Chinon = Variables.C_R[wine$Label == "Chinon",]
Saumur = Variables.C_R[wine$Label == "Saumur",]
```

Ce qui donnera les barycentres :

```
BarycentreBourgueuil = colMeans(Bourgueuil)
print(BarycentreBourgueuil)
```

```
## Odor.Intensity.before.shaking  Aroma.quality.before.shaking
##           -0.621067144                0.078711859
##      Fruity.before.shaking      Flower.before.shaking
##           0.041103243                -0.180726192
##      Spice.before.shaking      Visual.intensity
##           0.036903234                -0.319543413
##           Nuance                Surface.feeling
##           -0.301386900                -0.227739618
##      Odor.Intensity      Quality.of.odour
##           -0.830301959                -0.100355012
##           Fruity                Flower
##           -0.011372121                0.146433900
##           Spice                Plante
##           0.085490216                -0.740297430
##           Phenolic      Aroma.intensity
##           -0.900687105                -0.391194184
##      Aroma.persistency      Aroma.quality
##           -0.291280439                0.283031187
##      Attack.intensity      Acidity
##           -0.155023472                -0.144035948
##           Astringency      Alcohol
##           -0.153170883                -0.286765595
##           Balance                Smooth
```

```
##          0.187493223          -0.004272747
##          Bitterness          Intensity
##          -0.467199820          -0.045851933
##          Harmony          Overall.quality
##          -0.027517809          0.262718497
##          Typical
##          -0.025327597
```

```
BarycentreChinon = colMeans(Chinon)
print(BarycentreChinon)
```

```
## Odor.Intensity.before.shaking  Aroma.quality.before.shaking
##          -0.59118158          -0.82900791
##          Fruity.before.shaking  Flower.before.shaking
##          0.18580836          -0.28526389
##          Spice.before.shaking  Visual.intensity
##          -0.19629487          -0.66451006
##          Nuance          Surface.feeling
##          -0.60121498          -0.32199611
##          Odor.Intensity          Quality.of.odour
##          -0.31719469          0.15585437
##          Fruity          Flower
##          0.17271410          -0.09716717
##          Spice          Plante
##          -0.32593145          0.36459093
##          Phenolic          Aroma.intensity
##          0.01580014          -0.32729470
##          Aroma.persistency          Aroma.quality
##          -0.24775124          -0.10183295
##          Attack.intensity          Acidity
##          -0.40996504          0.94163754
##          Astringency          Alcohol
##          -0.68151193          0.04306550
##          Balance          Smooth
##          -0.43151121          -0.47196293
##          Bitterness          Intensity
##          -0.08001154          -0.47516911
##          Harmony          Overall.quality
##          -0.54323006          -0.38902978
##          Typical
##          -0.19365651
```

```
BarycentreSaumur = colMeans(Saumur)
print(BarycentreSaumur)
```

```
## Odor.Intensity.before.shaking  Aroma.quality.before.shaking
##          0.553739018          0.258523682
##          Fruity.before.shaking  Flower.before.shaking
##          -0.089986626          0.202310247
##          Spice.before.shaking  Visual.intensity
##          0.051250917          0.415936430
##          Nuance          Surface.feeling
##          0.383016485          0.241311104
##          Odor.Intensity          Quality.of.odour
##          0.568235500          -0.001935221
```



```
##          Fruity          Flower
##      -0.056602150      -0.044539520
##          Spice          Plante
##      0.071889500      0.271220080
##          Phenolic      Aroma.intensity
##      0.485538372      0.332394899
##      Aroma.persistency      Aroma.quality
##      0.248971598      -0.117350484
##      Attack.intensity      Acidity
##      0.233636453      -0.263848587
##      Astringency      Alcohol
##      0.331370273      0.140757414
##          Balance      Smooth
##      0.054644136      0.173953474
##          Bitterness      Intensity
##      0.283931373      0.197798913
##          Harmony      Overall.quality
##      0.212547917      -0.001835623
##          Typical
##      0.084235603
```

Maintenant, calculons les normes euclidiennes carrées de ces trois barycentres.

```
NormeBourgueuil <- crossprod(BarycentreBourgueuil)
print(NormeBourgueuil)
```

```
##          [,1]
## [1,] 3.554499
```

```
NormeChinon <- crossprod(BarycentreChinon)
print(NormeChinon)
```

```
##          [,1]
## [1,] 5.326501
```

```
NormeSaumur <- crossprod(BarycentreSaumur)
print(NormeSaumur)
```

```
##          [,1]
## [1,] 2.090938
```

On en déduit l'inertie inter-appellations, puis le R^2 de la partition des vins en appellations.

```
Inertie_Inter_Appellations <- Poids_Bo*((NormeBourgueuil)) + Poids_Ch*((NormeChinon)) + Poids_Sa*((NormeSaumur))
print(Inertie_Inter_Appellations)
```

```
##          [,1]
## [1,] 3.125396
```

Le R^2 de la partition des vins en appellations On sait que R^2 de la partition = écart-type au carré inter-appellations / écart-type au carré total. Or on sait que Les variables centrées réduites ont une **variance** = 1, ce qui donnera:

```
R2 <- (Inertie_Inter_Appellations)/(Inertie)
print(R2)
```

```
##          [,1]
## [1,] 0.1077723
```

Par ce résultat, on peut donc en déduire que l'appellation n'explique qu'environ 11% des disparités sensorielles entre les vins de Loire. R^2 vaut la dispersion inter-classe/dispersion totale qui est un coefficient qui appartient à $[0,1]$.

- **Question 3**

Démontrons ce résultat **mathématiquement**. Par définition :

$$R_{part}^2 = \frac{\sigma_{inter}}{\sigma^2} = \frac{\sum_{j=1}^J w^j (\bar{x}^j - \bar{x})^2}{\sum_{j=1}^J \sum_{i \in A_j} w_i (x_i - \bar{x})^2}$$

Comme les variables sont centrées réduites i.e $\bar{x} = 0$:

$$\begin{aligned} R_{part}^2 &= \frac{\sum_{j=1}^J w^j (\bar{x}^j)^2}{\sum_{j=1}^J \sum_{i \in A_j} w_i x_i^2} = \frac{\sum_{j=1}^J w^j (\bar{x}^j)^2}{\sum_{i=1}^n w_i (x_i^j)^2} \\ &= \frac{\sum_{j=1}^J w^j (\bar{x}^j)^2}{Var(x^j)} \\ &= \sum_{j=1}^J w^j (\bar{x}^j)^2 \end{aligned}$$

En faisant **la moyenne arithmétique** avec la somme des poids w_i :

$$\sum_{i=1}^K w_i = \sum_{i=1}^K \frac{1}{K}$$

On obtient :

$$\begin{aligned} \sum_{i=1}^K w_i \sum_{j=1}^J w^j \sum_{i=1}^K (\bar{x}^j)^2 &= \frac{1}{K} \sum_{j=1}^J w^j \sum_{i=1}^K (\bar{x}^j)^2 \\ &= \frac{1}{K} \sum_{j=1}^J w^j \|\bar{x}^j\|^2 \\ &= \frac{I_{externe}}{I_{total}} \\ &= R_{senso}^2 \end{aligned}$$

avec R_{senso}^2 , le R^2 des **variables sensorielles**

On voudrait savoir **informatiquement** quelles sont les variables qui sont les plus liées à l'appellation

Calculons le R^2 :

On initialise le vecteur avec des 0 grâce à l'élément : numeric (29)

```
R2.sensorielle <- numeric(29)
```

On sait que le $R2.sensorielle$ = Variance interclasse / Variance totale. Or **la variance totale = 1** car les variables sont **centrées-réduites**. Au final, on aura :

```
for (i in 1:29){
  R2.sensorielle[i]= R2.sensorielle[i]+Poids_Bo*((BarycentreBourgueuil[i])^2)+Poids_Ch*((BarycentreChin
}
print(R2.sensorielle)
```

```
## [1] 0.337391664 0.167684251 0.011300446 0.046271309 0.009104334 0.203903653
## [7] 0.171645720 0.065069501 0.385269779 0.007506205 0.007397068 0.008964029
## [13] 0.025029800 0.220433883 0.355316417 0.122001651 0.068402090 0.032076296
## [19] 0.067472614 0.211284761 0.152689085 0.034226892 0.047075036 0.058283976
## [25] 0.105811842 0.064101221 0.080089607 0.048549514 0.011043443
```